

FACTORS CONTRIBUTING TO FOODBORNE ILLNESS OUTBREAKS

- 1. IMPROPER COOLING**
Leaving Cooked Foods At Room Temperature
Storing Foods In Large Containers In Refrigerator
- 2. LAPSE OF 12 OR MORE HOURS BETWEEN
PREPARATION AND EATING**
- 3. HANDLING OF FOODS BY INFECTED
PERSONS**-Skin Infections, Diarrhea, or Sore Throats or
Whose Skin, Nose, Throat, or Intestinal Tracts are
Colonized by Disease-causing Bacteria or Viruses but
Who Neither Experience Illness, nor Show Signs of Being
Sick
- 4. INADEQUATE REHEATING**
- 5. IMPROPER HOT HOLDING**
- 6. CONTAMINATED RAW FOODS OR
INGREDIENTS**
- 7. USE OF FOOD FROM UNSAFE SOURCE**
- 8. IMPROPER CLEANING OF EQUIPMENT AND
UTENSILS**
- 9. CROSS CONTAMINATION FROM RAW TO
COOKED FOOD**
- 10. INADEQUATE COOKING**