



Food Safety Infosheet Interventions

This food safety communication tool is built around current food safety issues to illustrate the consequences of poor food handling. Display this infosheet in commonly viewed areas by staff, such as the kitchen, bathroom or breakroom to support a food safety culture at your food facility.

[At least 31 deaths from E. coli O104:H4 in Germany.](#)

Food Safety Infosheet Highlights:

- Authorities in Germany recommend to avoid eating sprouts, raw lettuce, tomatoes, and cucumbers in that country.
- However, the specific contaminated item remains unknown, the above foods are often eaten together, making the investigation difficult.
- As fresh produce is not usually cooked, contamination may have occurred at the farm, at the restaurant or anywhere in between.
- Raw produce has been linked to over 400 outbreaks of foodborne illness since 1990.



[Click here](#) to view this Food Safety Infosheet

Cooling Hot Food Safely

Bacteria spread fastest at temperatures between 40 °F and 140°F. Chilling or cooling food properly is one of the most effective ways to reduce the risk of foodborne illness. Hot foods must be cooled from 135°F to 70°F in less than 2 hours. The total cooling time from 135°F to 41°F must be less than 6 hours (e.g. if food is cooled from 135°F to 70°F in one hour then it must be cooled to 41°F or below in less than 5 hours).

[Click here](#) to view this information in pdf format in English and Spanish



CDC Vital Signs: Making Food Safer to Eat

Salmonella infection causes more hospitalizations and deaths than any other type of germ found in food. Over \$365 million in direct medical costs annually are due to Salmonella and has not declined in over 15 years. Each year, 1 million people get sick from eating food contaminated with Salmonella. Salmonella can be found in meats, eggs, fruits, vegetables, and even process foods like peanut butter.

Unsafe food handling practices can cause foodborne illness outbreaks. Remember to always keep raw meat, poultry, and seafood and their juices away from ready-to-eat foods. Cook foods to proper hot or cold holding temperatures.



[Click here](#) to review the California Retail Food Codes "Cal Code"

[Click here](#) to view the CDC Vital Signs: Making Food Safer to Eat website

FDA Fact Sheet – Foodborne Illness Causing Organisms in the United States

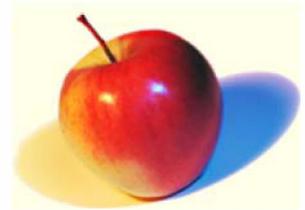
This chart includes foodborne illness causing organisms that frequently cause illness in the United States. As the chart shows, the threats are numerous and varied, with symptoms ranging from relatively mild discomfort to very serious, life-threatening illness. While the very young, the elderly, and persons with weakened immune systems are at greatest risk of serious consequences from most foodborne illnesses, some of the organisms shown below pose grave threats to all persons.



[Click here](#) to view the fact sheet in English and Spanish

Claims of Fraudulent Inspectors Continue

County of San Bernardino, Environmental Health Services is again receiving reports of persons impersonating health inspectors. Please follow the guidelines and read our Information Bulletin below to find out how you can protect your business and be informed on how to identify a true Environmental Health Services employee. Ask the following questions if you receive a suspicious call:



- Name of person calling
- Name of department (federal, state, or county) and division
- Name and phone # of supervisor
- The Badge # or Registered Environmental Health Specialist # of the inspector

If you have questions or concerns, please contact our Environmental Health office at (909) 387-4608.

[Click here](#) for our Information Bulletin.

If you have any questions or comments, please contact Amanda Gaspard, Health Education Specialist, at 800-442-2283 or Amanda.Gaspard@dph.sbcounty.gov.

We appreciate the effort you make to protect the public's health in our County.