

# Interventions

An act or process that eliminates or minimizes a risk factor.

## Demonstration of Knowledge

- Food Safety Certified Owner or Employee
- Properly trained food handlers

## Employee Health

- Don't handle food or utensils when ill
- Know symptoms associated with foodborne illness

## Hands as vehicle of Contamination

- Proper hand washing
- Handle ready to eat foods with utensil
- Use gloves properly

## Time / Temperature Pathogen Control

- Temperature logs
- Check cooking & holding temperatures

## Consumer Advisory

- Recall Advisory
- Grade Card posted
- Gulf Coast Oyster Advisory
- Raw or Undercooked Advisory for Meat and Egg

## Contacts

DEH web-site	<a href="http://www.sdcdeh.org">www.sdcdeh.org</a>
Report Foodborne Illness	(858) 505-6814 (858) 505-6907 fax
Complaints	(858) 505-6903
Permit information	(858) 505-6666
Plan Check information	(858) 505-6660



# Risk Factors and Interventions

Department of  
Environmental Health  
Food and Housing Division

# Risk Factors

The improper practices or procedures, which have been identified by the Centers for Disease Control and Prevention (CDC), through epidemiological data as the most prevalent contributing factors for foodborne illness.

## 1. Improper Holding Temperatures

- Hot holding, minimum 135°F
- Cold holding, maximum 41°F

## 2. Poor Personal Hygiene

- Wash hands and forearms
- No smoking or eating where food is prepared, served or stored, or where utensils are cleaned or stored.
- Wear clean garments and confine hair.
- Use utensils when practical.
- Avoid contamination of food, contact surfaces or utensils.
- Use gloves properly and when appropriate.

## 3. Improper Cooking Temperatures

- Hamburger 155 °F
- Chicken 165 °F
- Pork 145 °F
- Eggs 145 °F
- Reheat 165 °F

## 4. Food from Unsafe Sources

- All food from an approved source.
- No food from private homes.
- Meat and poultry from USDA inspected facilities.
- Shellfish from certified dealers.

## 5. Contaminated Equipment

- No cross contamination
- Proper sanitizing of utensils and dinnerware
- No chemical contamination, sulfites, sanitizers or pesticides
- Accumulation of slime, mold or soil residues.
- Bacteria transported from food to food by utensils, cutting boards, thermometers.