



## TOP 5 FOOD SAFETY FACTORS

# Manufacturers of food for vulnerable people



### Get the right training



Everyone must know how to keep food safe.

'Most foodborne disease is caused by poor hygiene practices and improper handling of food' -WHO

It doesn't need to be a formal qualification

### Control *Listeria*

*Listeria* can be deadly for the very young, the old, pregnant women and people with weakened immune systems.



**PREGNANT** women are **20x** more likely to get sick from **LISTERIA**

It can end in the death of the unborn baby

Control by cooking at over 75°C.

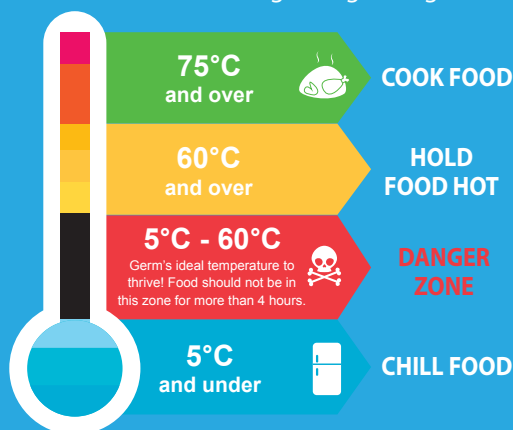
Clean surfaces and equipment regularly.

*Listeria* grows between -1.5°C and 45°C, it even survives being frozen!



### Temperature Control

Cook and store potentially hazardous food at the right temperature to stop germs growing.



### Separation

Keep cooked and raw food separate. Keep allergens separate. Use separate equipment.



Fresh produce can have soil and pesticides - keep away from ready to eat food unless washed.

Germs in raw food can make people sick, it's important to avoid cross contamination.



### Allergens include:



### Personal Hygiene

Avoid spreading germs by keeping clean, wearing suitable clothing and not going to work sick.

you can **KILL 90% of GERMS** by washing your hands properly

**1 in 4**



people have faecal bacteria on their hands

Wet hands under running water



Rub hands together with soap for 20 seconds



Rinse hands with water



Dry hands thoroughly with a clean, dry towel or hand drier



Find out what food safety law means for you  
[www.mpi.govt.nz/foodact](http://www.mpi.govt.nz/foodact)

Ministry for Primary Industries  
Manatū Ahu Matua

