

BE APPROPRIATE IN THE KITCHEN

AND AVOID OUTBREAKS, POOR INSPECTIONS AND CUSTOMER COMPLAINTS

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Practice good hygiene, know the risks involved with the dishes you are preparing and know how to control them

Staff at a San Antonio restaurant learn valuable lessons from a poor score by the health inspector

An outbreak of *Salmonella* linked to a restaurant in Leola, PA is a reminder that foodborne illness is something to think about.



Food can be contaminated prior to arriving in a kitchen, but to make sure you are doing your part:

- Wash your hands after handling raw foods.
- Don't scratch yourself and go back to cooking or handling food; wash your hands first.
- Make sure foods are stored and cooked to the right temperatures.
- Keep raw foods separate from ready-to-eat ones.
- Don't use dirty equipment or utensils in food prep.



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A customer in San Antonio, TX, complained to health authorities about getting sick after eating barbacoa (traditional mexican bbq) from the Tequila Mexican Grill.

An inspector checked into the customer complaint, then moved forward with a full inspection. After a poor inspection the health official recommended that Tequila Mexican Grill staff **pay more attention to the temperature of the food, and that they wash their hands after handling raw foods, and scratching their bodies.**

The manager said the health inspector's visits keep them up to date on the healthiest ways to run their restaurant.

11 cases of *Salmonella* have been confirmed in Leola, PA. Mazzi, a restaurant owned by John Calabrese, has been linked as the source of the outbreak.

A state inspection report lists **strawberries, blueberries and unpasteurized eggs** as possible culprits in the Mazzi outbreak. Earlier reports had mentioned **tomatoes** as a possibility. **Any foods that are ready-to-eat can carry the bugs that cause food poisoning.**

