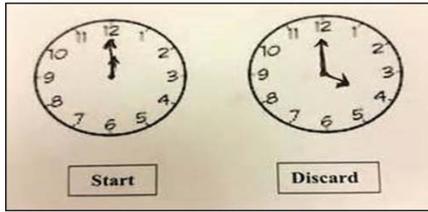


# Here are some of the serious, sometimes unrecognized, food safety issues (cont.)

## 4. Time As A Public Health Control (TPHC)



In most cases, temperature is used to control rapid bacterial growth. Hot foods are maintained at or above 135F, cold foods are maintained at or below 41F. However, there is an allowance to maintain any potentially hazardous food at any food temperature under strict TIME control. It takes TIME for bacteria

to multiply to numbers that will cause illness. How much time does that take? Up to 4 hours! So, it is possible that leftovers from a known food service time could be donated to a recipient who will consume the food within a very short time period. If you are picking up food that has been displayed without temperature control, it is vital that you note the time and communicate that time to the recipient of the food. This is where time/temperature logs are the most useful.



**Special Note:** Communication between the donor and the end recipient is key to food safety. The role of the food transporter is so important. The food transporter must be able to accurately relay vital food information to the recipient such as the time it took to transport the food, the temperature and overall condition of the food at the time of pick-up.

**REMEMBER: WHEN IN DOUBT; THROW IT OUT!  
IT'S NOT WORTH THE RISK!**



## 5. Want to Know the **Top 10** Risk Factors in Disease Transmission?

**HANDS DOWN:**  
One of the Most Important Factors in Food Safety!  
Contamination from dirty hands!



### HANDWASHING:

**You will never get in trouble for washing your hands too much!**

### Special points of interest: Proper Hand Washing is Better Than Hand Sanitizers

- Hand Sanitizers were never intended to be a substitute for frequent and proper handwashing. While sanitizers can reduce the number of germs that may remain on your hands after handwashing, they are not effective in removing dirt and grime the way soap and water can.
- For food runners collecting rescued food, try to wash your hands often when soap and water are available. If not available, utilize hand sanitizers or glove use until proper handwashing facilities can be utilized.

