

SMART SENSE

BY DIGI<sup>®</sup>



**FOOD  
SAFETY**

*Fact or Fiction*

“Is my food safe? Is it being stored and handled properly to ensure compliance?”

You’re likely in the dark on the answers to these questions across all of your organization’s locations. This ebook highlights the most common sources of food contamination and offers recommendations to better protect your restaurant.



# HAND WASHING



Fact or Fiction?

*My employees always wash their hands when required.*

**The Facts:** Handwashing is one of the most frequently cited violations in health inspection reports. This includes employees not washing their hands, lack of handwashing supplies, blocked access to sinks, or the absence of a dedicated handwashing basin. All leading to a recipe for contamination.

# Public Health Inspection Report

## Food Premises Regulation Infractions



Figure 1. [healthinspectorsnotebook.blogspot.com](http://healthinspectorsnotebook.blogspot.com) post detailing Conditional Pass infractions.

A recent CDC Study investigated how restaurant traits, policies, and practices were linked to food-borne illness outbreaks and to infected food workers as the cause of outbreaks. State and local environmental health specialists evaluated

22 outbreak restaurants and 347 non-outbreak restaurants. Outbreaks of norovirus were the most common (45%). And the most frequent causes of outbreaks were infected food workers (65%) and workers touching food with their bare hands (35%).

# FOOD PREP



*Fact or Fiction?*

*My food prep  
equipment is free  
of contamination.*

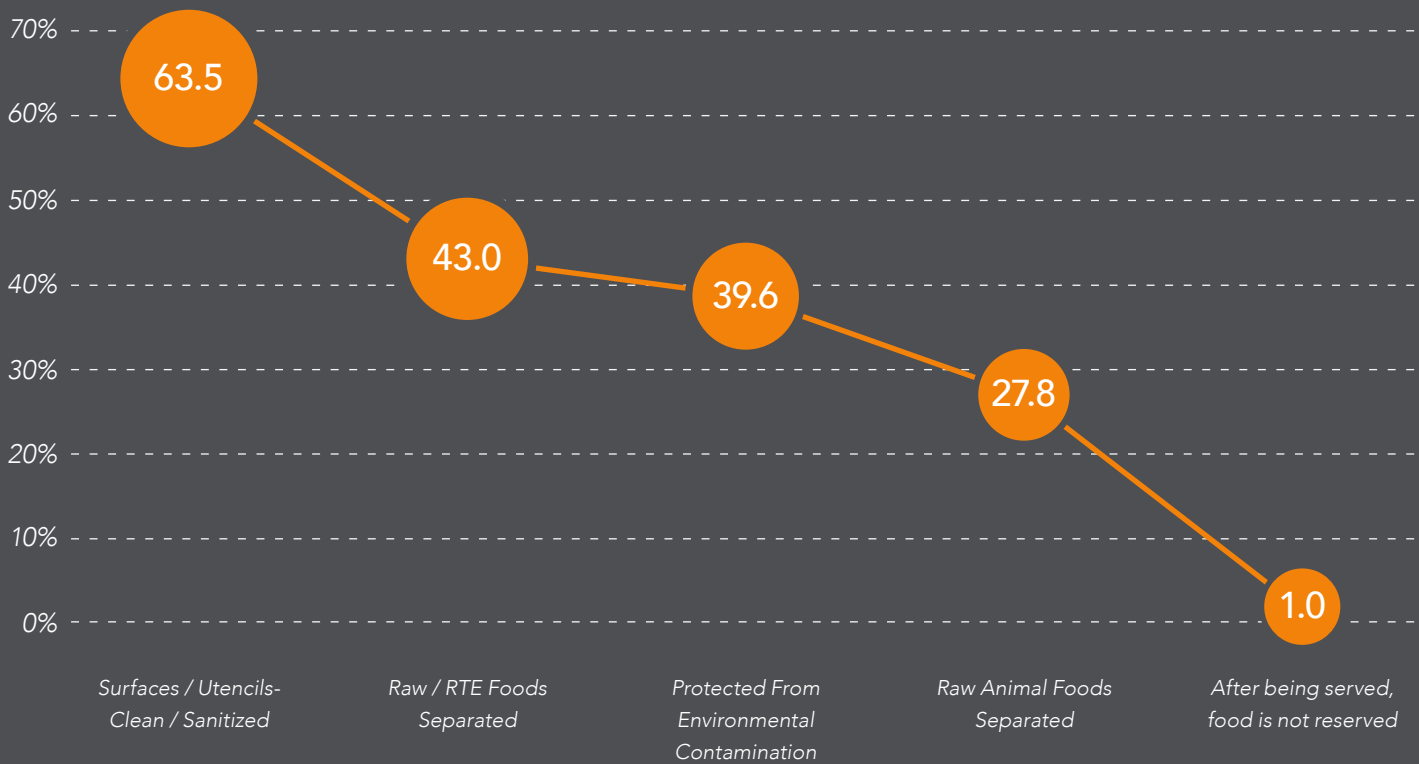
**The Facts:** Just because they look clean, doesn't mean they are clean. In an FDA study, over 63% of full service restaurants surveyed were found to be out of compliance when it came to cleaning and sanitizing food-contact surfaces and utensils. Equipment contamination from raw animal products or environmental conditions led to the next largest compliance infraction in restaurants.

# FDA Report on the Occurrence of Foodborne Illness Risk Factors

## Restaurants – Full Service

### Contaminated Equipment / Protection from Contamination

% of observations found out of compliance for each data item



Data Item	# Out	Total Observations (In & Out)	% Out
Surfaces / Utensils Clean / Sanitized	61	96	63.5
Raw/RTE Foods Separated	40	93	43.0
Protected From Environmental Contamination	38	96	39.6
Raw Animal Foods Separated	25	90	27.8
After being served, food is not reserved	1	96	1

Figure 2. FDA Study detailing contaminated equipment test results in full service restaurants.

# ORGANIC PRODUCE



**The Facts:** Fresh and organic doesn't translate to being free of food-borne illnesses. Food Safety News has been tracking the story of Taylor Farms Organic Kale Medley which was found to be contaminated with Salmonella. Despite the controversy regarding the outbreak, there is no question as to the source. Clearly, neither fresh nor organic served as protection from contamination in this case.

*Fact or Fiction?*

*Using fresh and organic produce will protect my customers from foodborne illness*

# LOCAL FARMS



*Fact or Fiction?*

*My oysters come from local farms so they're safe.*

**The Facts:** Local, high-end suppliers can also be victims of contamination. [Food Safety News](#) reported in early 2016 that Oregon Oyster Farms Inc. of Newport, Oregon issued a voluntary recall of fresh shucked oysters sold in New York and Massachusetts. The oysters were found to be contaminated with norovirus. Seventeen people were made ill and one was hospitalized after eating the oysters. Public health officials and the Oregon Department of Agriculture are working to determine the exact source of the contamination, including investigating whether the contamination occurred in the oyster beds or after harvesting. Eating raw shellfish is popular, but inherently there are risks involved.



# PREVENTING OUTBREAKS



*Fact or Fiction?*

*There's nothing I  
can do to prevent  
foodborne illness*

**The Facts:** A 100% guarantee will never be possible. But restaurants can do plenty to prevent contamination and foodborne illness outbreaks.

As seen above, diligent hand washing and regular equipment sanitation are important factors to food safety. Policies that encourage and don't penalize restaurant workers from calling in sick have also been shown to reduce outbreaks. Proper cooking is also important, and in many cases, ensuring food is heated to the proper temperature will kill harmful microorganisms. Consider sanitizers for fresh produce, like lettuce or carrots, to help remove harmful bacteria.

Microorganisms grow best in warmer conditions. Proper storage and refrigeration helps keep them at bay. However, refrigerators and freezers can fail or doors can accidentally be left open. That's why it's important to have a temperature monitoring system in place to alert you if they become too warm.

Food Safety is not a game. Diligence and robust HACCP plans that are enforced and reviewed regularly make a difference. Training, training, and more training help too, particularly if employees understand the benefits and are given the resources to put training into practice.

Summer indeed brings a bounty of fresh products. Ensuring they are tasty is the job for a chef and kitchen staff. Ensuring they are safe is everyone's job.

Protect your restaurant with SmartSense's temperature monitoring solution:

[\*\*Learn More\*\*](#)



## About SmartSense

SmartSense is a complete IoT solution provider that delivers remote, real-time, actionable insights to help companies ensure safety, compliance, and efficiency, all backed by Digi International. We use the power of IoT to you achieve safe, efficient environments to protect the assets most critical to the success of your business. Today, we have earned the trust of the most critical government, commercial, and non-profit institutions in the world. Our systems are deployed at over 2,000 organizations in 75 countries, including Walmart, CVS Health, SpaceX, Apple, Coca-Cola, McDonald's, and the US Department of State.