

READY-TO-EAT DELI FOODS CAN POSE BIG RISKS

Be aware of these 3 biggest dangers to food safety in your grocery's deli operation.



DANGER:

EMPLOYEES NOT WEARING GLOVES

When handling foods, require employees to wear disposable foodservice gloves to avoid cross-transmission of other foods, germs or chemicals to foods they touch. Without gloves, the risk of contamination goes up, especially for ready-to-eat foods that are consumed without further cooking.

DANGER LEVEL:



DANGER:

EMPLOYEES NOT WASHING HANDS

Hand washing is an essential part of any food safety program. Unclean hands greatly increase the chances that bacteria can be introduced into the ready-to-eat foods your employees handle. Require workers to wash and sanitize their hands after using the restroom and when changing tasks.

DANGER LEVEL:



(if employee IS wearing gloves)



(if employee IS NOT wearing gloves)







DANGER:

NOT MAINTAINING SAFE HOLDING TEMPERATURES

Ready-to-go hot foods that are allowed to sit in cases for extended periods, can cool below the 135 °F (60 °C) safe holding temperature, allowing harmful bacteria to grow. Time stamp food items when they are placed in self-serve or to-go cases. Monitor warming surfaces for consistent heating and temperature.

DANGER LEVEL:



-  **1-3:** Potential food safety issues if conditions left unaddressed
-  **4-5:** Minor food safety issues – instruct staff on proper protocols
-  **6-8:** Significant food safety issues – take immediate corrective actions
-  **9-10:** Serious food safety conditions exist – danger to the public exists

