

Table 8.5 How Foodservice Operators Are Addressing Sanitation Concerns

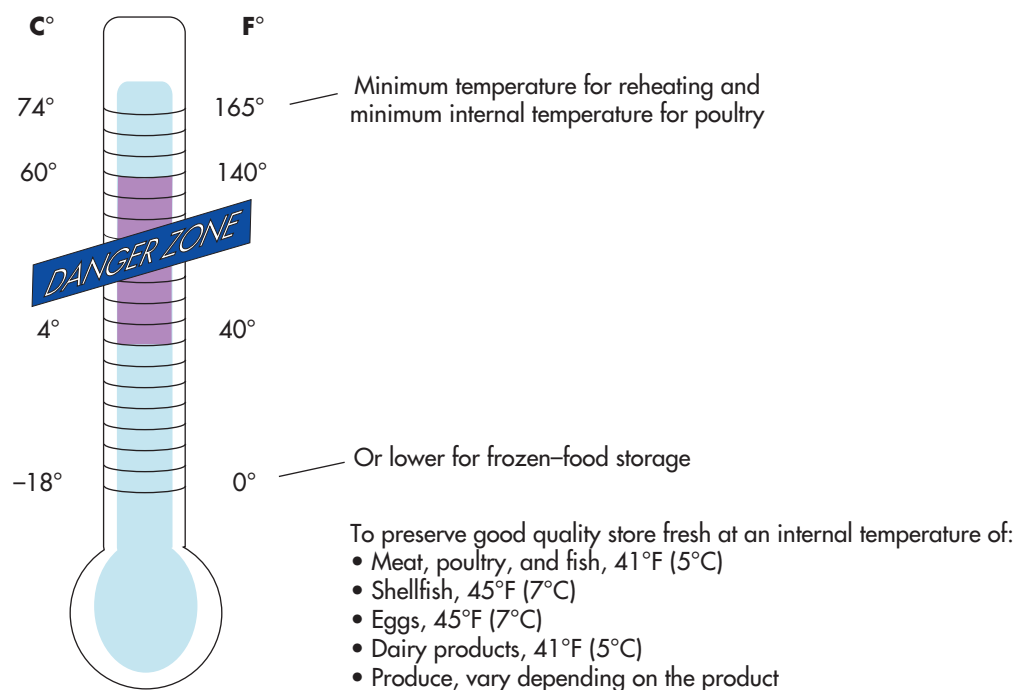
- 96% have trained kitchen staff in food-safety topics.
- 88% have audited food handling, preparation, or storage procedures.
- 85% have trained waitstaff in food-safety topics.
- 66% have purchased insurance to cover food-safety losses.
- 61% have required food suppliers to submit proof of liability insurance.

Source: Perlik, A. (2004). To protect and serve. *Restaurants and Institutions*, 1114(5), 42–44.

72%, respectively). How have foodservice operators responded to these concerns? See Table 8.5 for a list of action steps.²⁶

Scientific developments may have increased our understanding of food processing, improved our methods of preparation, and allowed us to improve sanitation and food storage techniques, but common sense is still needed. In the past, traditional safety and sanitation practices focused mainly on the external cleanliness of food production areas and equipment, leaving invisible contaminants free to grow into illness-causing hazards. Most bacteria grow or multiply rapidly when products are held at temperatures between 41°F and 140°F, which is known as “The Bacterial Danger Zone” (see Figure 8.1). Knowledge of how and when bacteria can grow and cause food-borne illnesses as well as the practice of basic sanitation techniques provides the foundations for protecting guest and employee safety and health.

Frequent hand washing, frequent sterilization of foodservice equipment, and careful use of cutting boards can go a long way toward preventing future problems. For

**FIGURE 8.1**

The Bacterial Danger Zone. When food is improperly handled or stored bacterial will grow and cause illness. Source: Food Safety Education. (2013). United States Department of Agriculture. Retrieved on December 5, 2016 from https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/danger-zone-40-f-140-f/ct_index.