

WHICH FOOD HANDLING BEHAVIOURS/ACTIVITIES ARE MOST EFFECTIVE FOR: Pathogens whose control is primarily associated with avoiding unsafe foods

(N.B. This information is derived from US research involving 40 food safety experts. **It is provided for illustrative/informative purposes only**, as some behaviours may not directly 'translate' to a UK equivalent situation, description or legal standard)

(KEY: CF= **c**ook **f**oods adequately; CC= avoid **c**ross **c**ontamination, UF= avoid **u**nsafe **f**oods; ST= keep foods at **s**afe **t**emperature; PH= practice personal **h**ygiene)

Pathogen	Behaviour (in order of importance/effectiveness)	Pathogen Control Factor (see key above)
<i>Listeria monocytogenes</i>	1. If pregnant, immunocompromised, very young or elderly, avoid soft cheeses, smoked seafood or pâté, and cold deli items.	UF
	2. Drink only pasteurised milk and juices	UF
	3. Knives, cutting boards, and food preparation surfaces should be washed with hot water and detergent after contact with raw poultry, meat, and seafood.	PH
	4. Store ready-to-eat, perishable food at or below 5 ⁰ C	ST
	5. Wash hands with warm soapy water before and after handling raw foods.	PH
<i>Vibrio species</i>	1. Avoid eating raw or undercooked seafood	UF
	2. Obtain shellfish from approved sources only	UF
	3. Keep cooked seafood from contact with untreated seawater	CC
	4. Keep seafood refrigerated at all times	ST
	5. Knives, cutting boards, and food preparation surfaces should be washed with hot water and detergent after contact with raw poultry, meat, and seafood.	CC
	6. Wash hands with warm soapy water before and after handling raw foods.	PH

Extracted, with minor amendments and adaptations, from: Consumer Food Handling Behaviours Associated with Prevention of 13 Foodborne Illnesses, Journal of Food Protection, Vol. 66, No. 10, 2003, pages 1893-1899