

**WHICH FOOD HANDLING BEHAVIOURS/ACTIVITIES ARE MOST EFFECTIVE FOR:
Pathogens primarily transmitted via faecal-oral transmission and
whose control is primarily associated with personal hygiene and avoiding unsafe foods and water**

(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; PH= practice **p**ersonal **h**ygiene)

| Pathogen | Behaviour (in order of importance/effectiveness) | Pathogen Control Factor (see key above) |
|-------------------------|---|---|
| Noroviruses | 1. Cook shellfish until the shell opens and the flesh is fully cooked | CF |
| | 2. Obtain shellfish from approved sources only | UF |
| | 3. Do not prepare food for others if you are ill with diarrhoea | PH |
| | 4. Wash hands with warm soapy water before and after handling raw foods. | PH |
| | 5. Use water from a safe water supply for drinking and washing fresh produce. | UF |
| Shigella species | 1. Wash hands with warm soapy water after defaecating, changing a baby's soiled nappy, and before handling food. | PH |
| | 2. Do not prepare food for others if you are ill with diarrhoea | PH |
| | 3. Use water from a safe water supply for drinking and washing fresh produce. | UF |
| | 4. Wash hands with warm soapy water before and after handling raw foods. | PH |
| | 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 |

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