

WHICH FOOD HANDLING BEHAVIOURS/ACTIVITIES ARE MOST EFFECTIVE FOR:

Pathogens whose control is primarily associated with keeping foods at safe temperatures:

(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: ST= keep foods at **s**afe **t**emperature; CF= **c**ook **f**oods adequately; PH= practice **p**ersonal **h**ygien(e))

Pathogen	Behaviour (in order of importance/effectiveness)	Pathogen Control Factor
Bacillus cereus	1. Limit time food is at room temperature to 2 hours	ST
	2. Do not prepare food too far in advance of serving without plans for proper cooling and reheating	ST
	3. Refrigerate food within 1 ½ hours of preparation, having preferably been cooled in shallow containers	ST
	4. Keep cold food below 5°C.	ST
	5. Keep hot food above 63°C.	ST
Clostridium perfringens	1. Keep hot food above 63°C.	ST
	2. Refrigerate food within 1 ½ hours of preparation, having preferably been cooled in shallow containers	ST
	3. Reheat leftovers to 75°C.	CF
Staphylococcus aureus	1. Properly dress and glove cuts and burns on hands before handling food.	PH
	2. Refrigerate food within 1 ½ hours of preparation, having preferably been cooled in shallow containers.	ST
	3. Keep hot food above 63°C.	ST
	4. Take only foods that can be kept at a safe temperature on picnics, not highly perishable foods, such as cream pastries.	ST
	5. Wash hands thoroughly 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.