



Putting a Finger on the #1 Cause of Foodborne Illness

A recent study by the Environmental Health Specialists Network has identified how and why foodborne illness outbreaks occur in foodservice settings. Results prove that food handled by infected employees is the most common contributing factor (65%) for confirmed outbreaks.

You follow specific policies about touching ready-to-eat foods and use proper utensils when possible. But the study demonstrates you can never be too careful when it comes to this issue.

Currently, 48 states have clear rules regarding food-handling safety, based on the FDA's Food Code:

"The FDA recommends that food employees serving highly susceptible populations not contact exposed, ready-to-eat food with their bare hands and recommends that they use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment."

Tips for ensuring proper food handling:

- Beware of servers showing symptoms of the most common contagious diseases, such as vomiting, diarrhea, and jaundice.

If any of these symptoms are present, send the employee home right away and make them stay away from the restaurant for at least 24 hours.

- Training on proper food handling and hand washing procedures

Mandatory Serv-Safe courses (now available online for added convenience)

- Minimize bare-hand contact with ready-to-eat foods through the use of gloves, tongs or other utensils

Rich's® On Top® Non-Dairy Whipped Topping: Better and Safer

When it comes to foodborne germ safety, On-Top® is safer than dairy aerosol. When dispensed barehanded, an aerosol nozzle comes in contact with fingers. Sometimes, the topping inside does, too.

A bag of On Top® keeps bare hands away from the topping. On Top® not only delivers a more professional dollop, it also reduces contamination risk. Bonus!

For yield and stability, On Top® performs better than the rest. You can't afford to waste a penny in today's economy. On Top® yields virtually 100%, whereas canned toppings yield at best about 85%. On Top® also has superior stability over time, especially on hot drinks and desserts.

To protect you and your customers, On Top® is the better and safer choice.

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