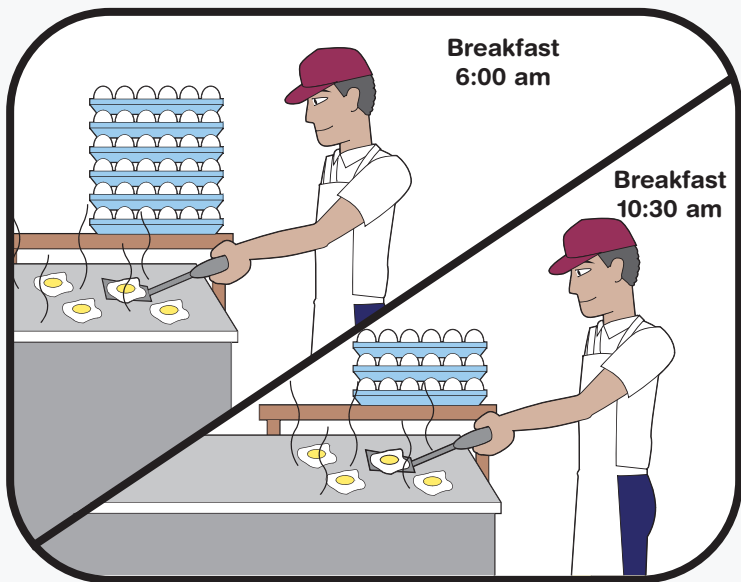
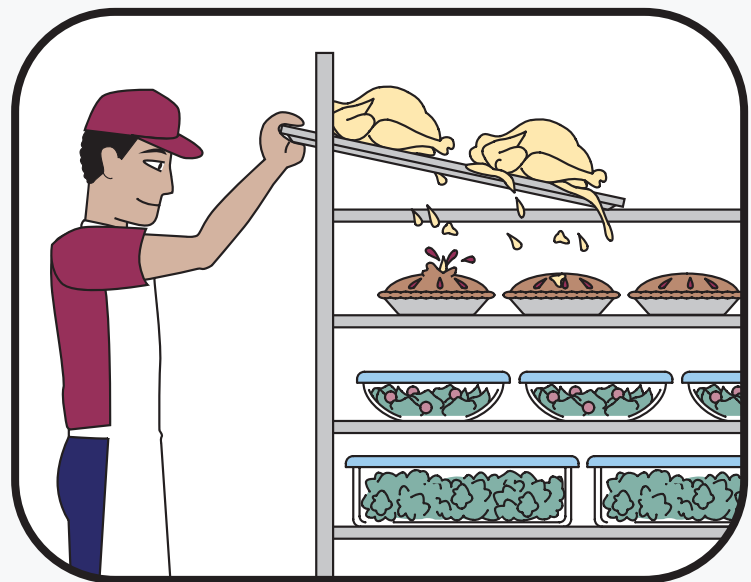


# HOW FOOD CAN BECOME UNSAFE



## TIME-TEMPERATURE ABUSE

Food has been time-temperature abused any time it has been allowed to remain in the temperature danger zone. Food is in the temperature danger zone whenever its temperature falls between 41°F and 135°F (5°C and 57°C).



## CROSS-CONTAMINATION

Cross-contamination occurs when microorganisms are transferred from one food or surface to another, carried by utensils, hands, or other food.



## POOR PERSONAL HYGIENE

One of the biggest causes of foodborne illness is poor personal hygiene. People who don't wash their hands properly or often enough are the biggest risks to food safety.



## IMPROPER CLEANING AND SANITIZING

When equipment, utensils, and surfaces are not cleaned and sanitized, food can easily become contaminated.

