



The personnel of catering industry — chefs, kitchen supervisors and restaurant managers — are doing their best to fight the war on food-borne illness.

Unfortunately, many people are still poisoned by food and most worry about becoming sick, while many restaurant employees recommend not eating where they work.

One way to prevent customers from becoming ill due to food handling in your restaurant is to adopt a food safety plan that is based on a broader understanding of how food is contaminated.

How can food safety norms be violated?

✚ Sometimes cooks have no time to take breaks and they have to eat at their workstation, which is a violation of sanitation rules.

✚ Often, cooks are too tired to clean and sanitize properly.

✚ Restaurants depend on cooks to be at work. Consequently, cooks come to work sick, often with their symptoms masked by heavy doses of cold and flu medicine but with virus or bacterium still present.

✚ Time and temperature norms of keeping foodstuffs are not observed properly.

✚ Management sometimes pressures cooks to produce large quantities of tasty and attractive food in shorter time.

Food Safety Statistics. According to the centres for disease control, between 1998 and 2001, overall rate of food-borne illness dropped from 51.2 cases per 1 million people to 46.9. Many people, however, still contract food poisoning:

✚ 76 million Americans suffer from food poisoning yearly

✚ 325,000 are hospitalized,

✚ 5,000 die,

✚ odds are that 1 in 4 people will suffer food poisoning and 1 in 840 will be hospitalized.

According to some survey:

✚ 4 in 100 people say they worry about contracting food poisoning,

✚ 32 per cent say they have experienced food illness,

✚ 10 per cent know of someone else who has been sickened by food.

To prevent the danger of food poisoning all the cooks have to be familiar with time and temperature control, good employee hygiene, safe food handling procedures, cleaning and sanitizing techniques.



VOCABULARY

Employee	служащий, работник	to observe	соблюдать
kitchen supervisor	санитарный инспектор	to pressure	заставлять
food-borne illness	заболевание, вызванное	overall	общий
пищевым	отравлением	to contract	подхватывать (болезнь)
to poison	отравлять	odds	вероятность
safety	безопасность, сохранность	to suffer	переносить (болезнь), страдать
to prevent	предотвращать	survey	исследование
handling	обращение	to experience	испытывать
to contaminate	заражать, загрязнять	procedure	метод, порядок
to violate	нарушать	technique	метод
workstation	рабочее место	hygiene	гигиена
sanitation	санитария	to sicken	заболевать
to sanitize	подвергать санобработке, дезинфицировать		



5 Keys to Food Safety

IT'S EVERYONE'S RESPONSIBILITY

Kansas Department of Agriculture | Food Safety and Lodging Program
<http://agriculture.ks.gov> | 785-296-5600

<p>1</p> <ul style="list-style-type: none"> - Wash hands when necessary - Do not work with food if you are ill - Never touch ready-to-eat food with bare hands 	<p>2</p> <ul style="list-style-type: none"> - Keep cold foods at 41 °F or below - Keep hot foods at 140 °F or higher 	<p>3</p> <ul style="list-style-type: none"> - Do not store raw foods above cooked or ready-to-eat foods - Never prepare ready-to-eat foods on the same surface with the same utensils used to prepare raw animal proteins 	<p>4</p> <ul style="list-style-type: none"> - Properly wash, rinse and sanitize all food contact utensils and equipment 	<p>5</p> <ul style="list-style-type: none"> - Cook food until it reaches a proper internal temperature - Rapidly cool food to 41 °F or below
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Look at the pictures and express your opinion on the following:

1. What is the way to prevent customers from becoming ill due to food handling?
2. How can food safety norms be violated?
3. How many Americans suffer from food poisoning yearly?
4. How many of them are hospitalized?
5. How many Americans die from food poisoning yearly?
6. What do all the cooks have to know to prevent the danger of food poisoning?
7. Do you agree with “5 Keys to the Food Safety” which Kansas Department of Agriculture suggests?

Find in the text the following word combinations:

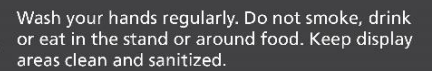
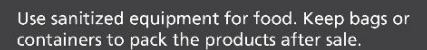
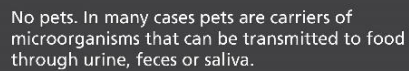
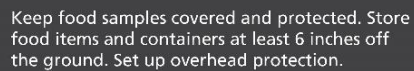
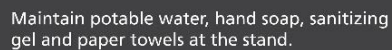
вести борьбу с заболеваниями, связанными с отравлением пищей; отравиться пищей; уберечь клиентов от заболеваний, связанных с пищевыми отравлениями; план безопасного питания; быть нарушенным; рабочее место; нарушение санитарных норм; симптомы, скрытые высокими дозами медицинских препаратов против простуды и гриппа; правила хранения продуктов; принуждать поваров; подхватить пищевое отравление; страдать от пищевого отравления; испытать пищевое отравление; чтобы предотвратить опасность пищевого отравления; должны быть ознакомлены; гигиена служащих; техника уборки и санитарной обработки.

(150-200 words)

FOOD SAFETY AT THE FARMERS MARKET



TIPS TO KEEP YOUR PRODUCE AND YOUR CONSUMERS' HEALTH SAFE AT THE FARMERS MARKET



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This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.