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| **Biological Hazard** | | **Associated Foods** | **Control Measures** |
| **Bacteria** | Bacillus cereus | Meat, poultry, starchy foods (rice, potatoes), puddings, soups, cooked vegetables | Cooking, cooling, cold holding, hot holding |
| Campylobacter jejuni | Poultry, raw milk | Cooking, handwashing, prevention of cross- contamination |
| Clostridium botulinum | Vacuum-packed foods, reduced oxygen packaged foods, under- processed canned foods, garlic-in-oil mixtures, time/temperature abused baked potatoes/sautéed onions | Thermal processing (time + pressure), cooling, cold holding, hot holding, acidification and drying, etc. |
| Clostridium perfringens | Cooked meat and poultry, Cooked meat and poultry products including casseroles, gravies | Cooling, cold holding, reheating, hot holding |
| E. coli O157:H7 | Raw ground beef, raw seed sprouts, raw milk, unpasteurized juice, foods contaminated by infected food workers via fecal-oral route | Cooking, no bare hand contact with RTE foods, employee health policy, handwashing, prevention of cross- contamination, pasteurization or treatment of juice |
| Listeria monocytogenes | Raw meat and poultry, fresh soft cheese, paté, smoked seafood, deli meats, deli salads | Cooking, date marking, cold holding, handwashing, prevention of cross- contamination |
| Salmonella spp. | Meat and poultry, seafood, eggs, raw seed sprouts, raw vegetables, raw milk, unpasteurized juice | Cooking, use of pasteurized eggs, employee health policy, no bare hand contact with RTE foods, handwashing, pasteurization or treatment of juice. |

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| **Biological Hazard** | | **Associated Foods** | **Control Measures** |
| **Bacteria** | Shigella spp. | Raw vegetables and herbs, other foods contaminated by infected workers via fecal-oral route | Cooking, no bare hand contact with RTE foods, employee health policy, handwashing |
| Staphylococcus aureus(preformed heat stable toxin) | RTE PHF foods touched by bare hands after cooking and further time/temperature abused | Cooling, cold holding, hot holding, no bare hand contact with RTE food, handwashing |
| Vibrio spp. | Seafood, shellfish | Cooking, approved source, prevention of cross- contamination, cold holding |
| **Parasites** | Anisakis simplex | Various fish (cod, haddock, fluke, pacific salmon, herring, flounder, monkfish) | Cooking, freezing |
| Taenia spp. | Beef and pork | Cooking |
| Trichinella spiralis | Pork, bear, and seal meat | Cooking |
| **Viruses** | Hepatitis A and E | Shellfish, any food contaminated by infected worker via fecal-oral route | Approved source, no bare hand contact with RTE  food, minimizing bare hand contact with foods not RTE, employee health policy, handwashing |
| Other Viruses (Rotavirus, Norovirus, Reovirus) | Any food contaminated by infected worker via fecal-oral route | No bare hand contact with RTE food, minimizing bare hand contact with foods not RTE, employee health policy, handwashing |