

## FACTORS CONTRIBUTING TO OUTBREAKS OF FOODBORNE ILLNESS

1. Improper cooling
2. Employees who are infected or who practice poor personal hygiene
3. Inadequate cooking
4. Improper hot storage
5. Inadequate reheating: Use of leftovers
6. Contaminated raw foods
7. Cross-contamination
8. Improper cleaning and sanitizing of equipment
9. Toxic substances
10. Unsafe food sources
11. Poor food storage practices

