

**Food Safety Chain of Prevention:
Keeping Food Safe**

Before food gets to our table it passes through several steps. Tiny germs called pathogens – so small they can only be seen with a microscope – can get into our food and make us sick. Keeping food safe and preventing food poisoning starts at the farm and extends all the way to our family's dinner table!

Production

Those who grow, harvest, pack, and hold our food work to prevent hazards or harmful conditions that can make our food unsafe. By following good agricultural practices, farmers who grow or produce our food can prevent pathogens, chemicals or even objects like rocks from getting into our food.



Manufacturing & Processing

Facilities that make, process, pack, or hold our food use good manufacturing practices and have food safety plans that identify ways to control, minimize or prevent food safety hazards that could make us sick. One system that is used to prevent hazards in foods is called HACCP - Hazard Analysis and Critical Control Points. www.fda.gov/Food/GuidanceRegulation/HACCP/



Distribution & Delivery

People who receive shipments of food or who transport food from place to place take steps to keep food from becoming contaminated during loading and unloading, transporting and storage.



Food Retailers & Food Service

Grocery stores and restaurants take many steps to reduce the risk of foodborne illness. Rules from the U.S. Food and Drug Administration (FDA) called the "Food Code" provide science-based advice to keep food safe in grocery stores and restaurants. www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/



Food Safety at Home

Food poisoning can happen to anyone. Following four simple steps at home will help reduce your risk of food poisoning:



Clean:

wash hands and surfaces often



Separate:

don't cross-contaminate



Cook:

to safe internal temperature



Chill:

refrigerate promptly