Top ten contributory factors of food poisoning (the top ten hazards)

HANDOUT
HO
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MODULE 4

Contributory factors of food poisoning (hazard)	Controls
Preparation too far in advance and storage at ambient temperature (multiplication)	
Inadequate cooling (multiplication)	
Inadequate reheating (survival)	
Contaminated processed/canned Food (inherent contamination)	
Undercooking (survival)	
Inadequate thawing (survival during cooking)	
Cross-contamination (contamination)	
Raw food consumed (inherent contamination)	
Improper warm holding (multiplication)	
Infected food handlers (contamination)	