

Talking Tazewell

Sanitation Sense

Information on Campylobacter

What is campylobacter?

Campylobacter is a bacteria that can cause infection by eating raw or under-cooked poultry, seafood, meat, or produce; eating something that has been cross-contaminated with a raw food, contact with animals, or drinking untreated water.

What are the symptoms of campylobacter?

1. Diarrhea (potentially bloody)
2. Fever
3. Stomach cramps
4. Nausea and vomiting

Tips on how to prevent campylobacter.

1. Keep raw poultry away from other foods.
2. Use one cutting board for raw meats, be sure to wash, rinse, sanitize when switching between preparation of raw meats (ex. switching from raw chicken to raw pork). Use a different cutting board for preparation of ready-to-eat (RTE) foods.
3. Cook food to the minimum required internal cooking temperature.
 - Poultry should be cooked to 165°F (no minimum time).
 - Ground meat (beef, pork, seafood) should be cooked to 155°F for 17 seconds.
 - Seafood, whole cuts of meat (steak / chops of pork, beef, veal, lamb), shelled eggs that will be served immediately should be cooked to 145°F for 17 seconds.
 - Food from plants, including fruits, vegetables, grains (e.g., rice, pasta), and legumes (e.g., beans, refried beans) that will be hot-held for service should be cooked to 135° (no minimum time).
4. Wash your hands frequently, especially when handling food.
5. Drink pasteurized milk.

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The Importance of Consumer Advisories

Many restaurants offer food that can be served undercooked such as: cooked-to-order hamburgers, steaks, and eggs, as well as sushi quality fish, raw oysters, and the sauces made with raw eggs.

The 2017 U.S. Food and Drug Administration (FDA) Food Code requires a consumer advisory to inform the customer of the risk.

There are two parts to a correctly written consumer advisory:



NOTICE TO CONSUMERS

Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge or Certified Food Protection Manager on duty at this establishment.



The state's health care system is a public trust. We are committed to providing the highest quality of care to all.

08/17/17 402

BBQ Chicken Sandwich

Chicken breast grilled with Bill's barbeque sauce, served with cheddar cheese on toasted brioche bun

Bill's Burger*

A third pound of ground beef grilled to order, served with your choice of cheese and fixin's on a toasted sesame bun

* This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of foodborne illness.

Disclosure

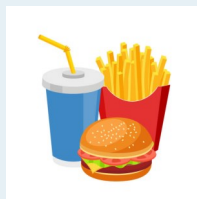
Reminder

1. **Disclosure**—The disclosure identifies, with an asterisk, the food items on the menu the consumer advisory pertains to.
2. **Reminder**—The reminder requires asterisking the raw or undercooked foods to a footnote on the bottom of the menu that states something like: "consuming raw or undercooked meats, seafood, or molluscan shellfish, may increase your risk of foodborne illness." Or "consuming raw or undercooked meats, seafood, molluscan shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Even though a correct consumer advisory is displayed, a restaurant still has a responsibility to serve safe food. If someone becomes ill from eating undercooked food, the restaurant could be held responsible.

Children's Menus and Immunocompromised Populations:

The FDA advises against offering undercooked meat, poultry, seafood, and eggs to children.



As for immunocompromised populations, never serve:

1. Raw seed sprouts
2. Raw or undercooked eggs (unpasteurized), meat, or seafood.
3. Over-easy eggs
4. Raw oysters on the half shell
5. Rare hamburgers
6. Unpasteurized milk or juice