FOOD SAFETY BY THE NUMBERS: JUST HOW IMPORTANT IS IT?

Seventy-six million. That’s the number of Americans who experience foodborne illnesses every year. One. That’s how many of them need to trace their illness back to food that wasn’t safe. SYSCO knows how important food safety is to the success of your operation. That’s why SYSCO is your one-stop source for food safety success, offering everything you need to help safeguard against the situations that can contribute to foodborne illnesses.

PLAYING IT SAFE: FOUR KEYS TO FOOD SAFETY SUCCESS

As a foodservice operator, your world is full of choices. Whether to serve safe food isn’t one of them. SYSCO is your one-on-one source for food safety success, offering everything you need to help safeguard against the situations that can contribute to foodborne illnesses.

CLEANLINESS AND SANITATION

Sure, it looks clean—but is it really? The only way you’ll know for sure is by implementing a rigorous cleaning and sanitizing program that all your team members follow carefully. Doing so will not only reduce the risk of foodborne illnesses, but also improve the overall appearance and atmosphere of your restaurant.

FOOD HANDLING

Insufficient cooling, heating or reheating. Improper hand washing by employees. Random hot or cold holding. Do you recognize the symptoms? Unsafe food handling is a sure sign your operation is on the road to serving up a foodborne illness, but SYSCO can help. We’ll assist you in training your staff to properly receive, store, prep, hold and serve the foods that keep your operation flourishing—and your customers coming back for more!

SAFE FOOD STORAGE

• Store food in transparent food storage boxes for instant identification.
• Establish a food rotation system using labels to mark each item.
• Store food in temperature danger zones.
• Use separate equipment for raw meat, poultry and seafood.

CROSS-CONTAMINATION

Put some things together, and you’ve created a masterpiece. Put others, and you’ve got a disaster waiting to happen. Whether your staff is using the same mop throughout the restaurant or improperly storing raw meat, SYSCO can help you troubleshoot the cross-contamination problem areas in your operation—and correct them as quickly and efficiently as possible.

FOOD SAFETY HINTS: THE 5 S’S

SYSCO knows how important food safety is to the success of your operation. That’s why SYSCO’s Quality Assurance teams inspect, measure, compare and record their way to simply putting the correct food boxes in the industry.

Q U A L I T Y  Y O U  C A N  C O U N T  O N

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Quick Fact

SYSCO's three-pocket bib aprons can be changed quickly to provide a clean, professional tableside appearance.

Quick Fact

Play it safe when it comes to safely storing foods. Simply putting it away. Here are a few tips to make proper food storage a cinch:

• Establish a rotation system using labels to mark each item.
• Store foods in separate equipment for raw meat, poultry and seafood.

Quick Fact

Easy identifiable, color-coded cutting boards from SYSCO allow you to assign different boards to use with specific food types.

Quick Fact

Efficiently control cross-all contamination by controlling cutting boards from SYSCO.