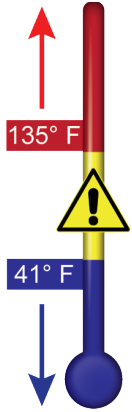


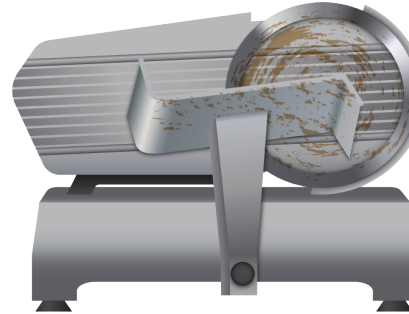
Leading Causes of Foodborne Illness



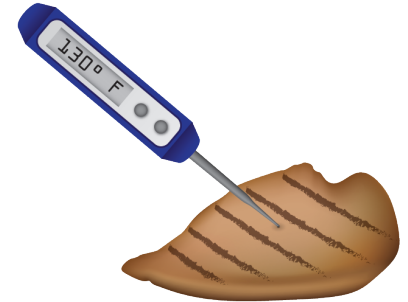
Not keeping food hot (135° F or above) or cold (41° F or below).



Sick food workers.



Not cleaning or sanitizing equipment.



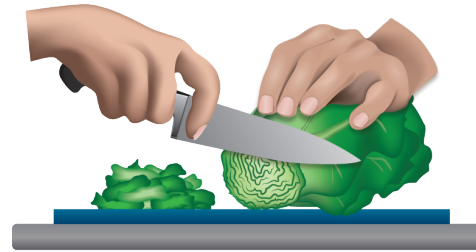
Not cooking food adequately.



Not using safe (commercial) food sources.



Improperly cooling food.



Bare hand contact with ready-to-eat food.



Improper handwashing.



Anchorage
Health
Department