

EATING OR DINING OUT SAFETY TIPS

52% of food borne illness reported were caused from eating in restaurants from 1998-2004. *

*Center for Disease Control

1. If there is a restaurant inspection posted, check the rating. If the rating is unsatisfactory, you may want to reconsider trying a different establishment.
2. Observe the “general” cleanliness of the restaurant and bathroom (if used). If there is no soap or paper in the bathroom, report it to the supervisor! Then, you may consider eating at a different establishment.
3. The server should never handle your food or the eating areas of your utensils. Also, be leery of smudges or lipstick on your glass.
4. Order well cooked burgers and meat. If the food is not hot, return it!
5. Look to make sure exits are not blocked with chairs or tables.
6. Try to stay away from salad bars, if possible. The more people that handle and re-handle food, the higher likelihood of contamination. Order a side salad from the kitchen.

**SAFETY IS NOT COMMON SENSE!
ACCIDENTS HAPPEN...TO BE PREVENTABLE!®**