

# Best Practices

## Guarding Against Contamination “Physical Hazards”

Contamination poses a significant risk to food safety in the food service industry. To prevent physical contamination, it is essential for food service professionals to adhere to best practices and implement strict protocols in their daily operations.



Situational awareness is a critical component of food safety when guarding against contamination. Being aware of one's surroundings and actively monitoring potential hazards can be the best defense against contamination and other safety risks. Communicate immediately with the Food Services Manager when contaminants are seen where food is prepared, stored or cooked.

Discard any food that has come in close proximity with the following contaminants:

- **Glass:** Light bulbs, fixtures, or glass broken in the preparation areas, storage rooms, ovens or refrigeration/freezer unit.
- **Physical Contaminates:** Staples, Metal Shavings, Bandages and other physical contaminants.
- **Cleaners, Sanitizers & Polishes:** Never store or use cleaners, sanitizers or polishes where food is stored or while being prepared.



Log all food items discarded on the *Damaged and Discard Log*.



Always remember  
**"WHEN IN DOUBT,  
THROW IT OUT"**