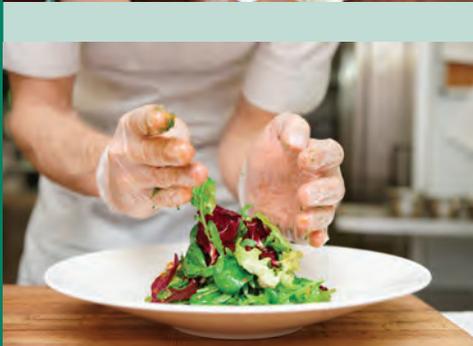


Restaurant Food Safety Studies



More than half of foodborne outbreaks are linked to restaurants. Explore our studies and recommendations:
www.cdc.gov/nceh/ehs/ehsnet/plain_language



We study food safety in restaurants, banquet facilities, schools, and other institutions. Learn more about what steps food safety specialists and the restaurant industry can take to improve food safety and reduce foodborne illness and outbreaks.

Practices of Food Workers

Our studies address

- When and why food workers work while sick.
- When food workers wash their hands.
- How food workers' handwashing and glove use practices are linked with traits such as whether restaurants require workers to have food safety training.
- How restaurant workers cool food.
- How restaurant workers prepare food.

Foods Associated with Foodborne Illness

Our studies examine how restaurants prepare or handle specific foods that may be associated with particular foodborne illness, such as

- Chicken
- Eggs
- Ground beef
- Leafy greens
- Sliced deli meats
- Tomatoes

Other Restaurant Food Safety Studies

We also have studies on the following topics:

- Links between food safety certification and food safety knowledge.
- Restaurant staff knowledge and attitudes about food allergies.
- Differences between restaurants linked and not linked to outbreaks.
- How environmental health specialists investigate restaurant outbreaks.
- What the general public knows and believes about foodborne illness.

Environmental Health Specialists' Network (EHS-Net)

EHS-Net conducted these studies. EHS-Net is a CDC-funded collaboration of environmental health specialists and epidemiologists working together to address the environmental causes of foodborne illness.

Quick Links

Studies, plain language summaries, and recommendations:
www.cdc.gov/nceh/ehs/ehsnet/plain_language

More food safety resources, including our reporting system and training on environmental assessments: www.cdc.gov/nceh/ehs/activities/food.html