During the 4th quarter, Siouxland District Health Department completed approximately 488 food service establishment inspections, 49 pre-openings, 84 physical follow-ups, 95 letters of corrections and 30 other inspections (illness complaints, non-illness complaints, etc.)

Did you know bacteria that cause disease can survive on cell phones?

In March 2018, researchers at the FDA’s Center for Food Safety and Applied Nutrition found that 49% of consumers used devices such as smartphones or tablets while preparing food. Of those, only 37% washed their hands with soap after touching a device (compared to 85% who washed their hands after handling raw meat, chicken, or fish).

Previous research has found that cell phones can harbor bacteria, including Staphylococcus aureus, Streptococcus, Bacillus, and others.

So what can you do to reduce the potential for bacterial cross-contamination of foods from cell phones?

Remember to always wash hands before and after touching a cell phone during the cooking process. When possible, use voice activation instead of touch screens to perform tasks.

Source: U.S. Food And Drug Administration. June 2018