

IF YOU SEE OR SUSPECT FOOD HAS BEEN CONTAMINATED, PROTECT YOURSELF AND OTHERS. CONTACT A MANAGER IMMEDIATELY.

- Do not allow customers into food prep and dishwashing areas.
- Monitor public areas for suspicious activities or loitering.
- Monitor self-service areas (salad bars, grab and go bins) for tampering, and be aware of anyone lingering around.
- Keep personal items away from food prep and dishwashing areas.
- Use your badge, nametag, or uniform if one is provided.

- Notify your manager immediately if you notice any suspicious activity, or experience symptoms of illness.
- Examine ingredients before using them, don't use food that has an unusual look or smell.
- ✓ Keep locked areas locked.
- ✓ Make sure all deliveries are attended.
- Check the identification of vendors and service workers.
- ✓ Store all cleaning products and other chemicals away from food.
- Know what your restaurant's food defense plan is.

IF PEOPLE ARE SHOWING ILLNESS OR SUSPECT IS THREATENING OTHERS, CALL 911

For all other intentional food contamination incidents, call law enforcement, stating you believe there has been an intentional poisoning of food. Multnomah County Sheriff's Office/Portland Police (503) 823-3333

If contaminated food may have been served to people, call the Health Department, Multnomah County Environmental Health (503) 988-3400