

The Secret Ingredient

1.

The South Carolina Police reported that a fast food worker spit into two cups of iced tea after the customers sent them back because they were not sweet enough. Eating out can be a risk. We assume that the food is fresh, the kitchen is clean, and that employees have washed their hands.

2.

The worker did it because he was upset that the customers complained. A surveillance camera caught the teenage boy leaning over the drinks before returning them. The customers claimed they discovered phlegm in the drinks when they removed the lids.

3.

He was arrested Wednesday and charged with a felony: malicious tampering with food. He was released on \$5,000 bail and could face up to 20 years in prison. This incident is scary because it proves the urban legend is true: an annoyed waiter can and will do something to your food if you make him mad. There are many other recent examples of fast food joints serving contaminated food and having unsanitary kitchens.

4.

Recently, it was reported that 60% of restaurants in the nation's top 10 chains (McDonalds, Taco Bell, Wendy's, Burger King, KFC, Pizza Hut) have received health code violations in the past 18 months. The most common reasons were rodent droppings, insects, food borne illnesses, debris and grime on counters and in prep areas, poor employee sanitation, and unusual items found in customers' food.

5.

Items reported to have been found in fast food are as follows: bandages, cockroaches, a fake fingernail, maggots in Wendy's fries, saliva on a Whopper, a bloody Band-Aid in a Pizza Hut pizza crust, chicken head in a McDonald's Happy Meal, and a fried mouse in a basket of Popeye's chicken.

6.

Although restaurants are cleaner now than they were in the past, there are several things that you can do to have a good experience. 1. Check the restrooms; if the bathrooms are clean, then the kitchen probably is. 2. Check to see if the employees are neatly dressed, wearing hairnets and/or gloves. 3. Wash your hands. 4. Eat the food while it's hot; once food cools, bacteria can multiply at an incredibly fast rate. Finally, restaurants have no control over the impulsive nature of human beings. Maybe it would be better just to sweeten that tea yourself.