

PREVENTING FOODBORNE ILLNESS



Costly, uncomfortable, and potentially fatal, food-borne bacteria can cause serious problems for people, restaurants, and the economy.

"COST" of Foodborne Illness

1 in 6



Americans get sick from foodborne illness annually ¹



128
Thousand

Hospitalized annually due to foodborne illness ¹

3
Thousand

Die from foodborne illness annually ¹



\$7
Million

Savings if a single fatal case of E. coli O157 was prevented ²

\$15
Billion

Annual cost of foodborne illness on the U.S. economy ³



FOODBORNE ILLNESS HOTSPOTS in the Foodservice Industry



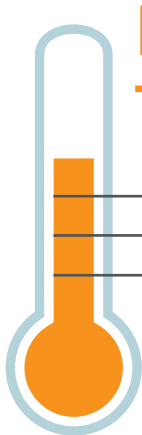
Employees Should Wash Hands ⁴

- For 20 seconds with soap and running water
- Before, during, and after preparing food
- Before eating food
- After using the toilet
- After touching garbage



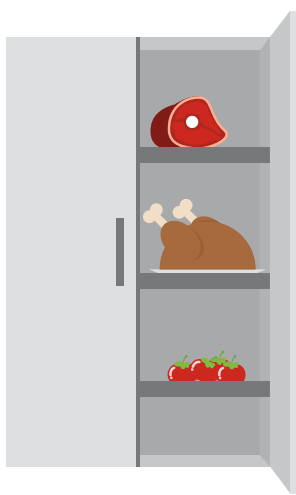
Wash Kitchen Surfaces ⁵

- Wash surfaces and utensils
- Wash fruits and vegetables
- **DO NOT wash meats** (juices can splash, get around the sink/countertops)
- Separate meat/poultry from other items/ready-to-eat



Maintain Temperature ⁵

- 165°F for poultry
- 160°F for ground meats
- 145°F for whole meats



Refrigerate Food Promptly ⁵

WATCH OUT for Bacteria and Viruses ⁶

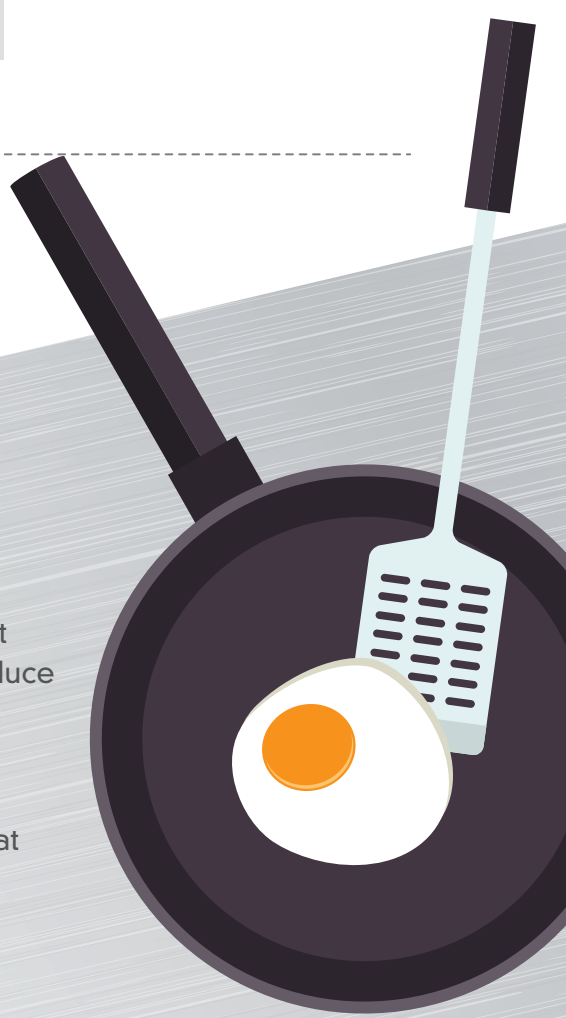
E. coli 0157
ground beef, leafy greens, raw milk

Norovirus
many foods like salads, sandwiches



Listeria
deli meats, unpasteurized soft cheeses and produce

Salmonella
eggs, poultry, meat and produce



Toxoplasma
meats

Campylobacter
poultry

Vibrio
raw oysters



SOURCES

- 1 <http://www.cdc.gov/foodborneburden/index.html>
- 2 <http://www.ers.usda.gov/data-products/cost-estimates-of-foodborne-illnesses.aspx#48448>
- 3 <http://www.ers.usda.gov/amber-waves/2013-november/recent-estimates-of-the-cost-of-foodborne-illness-are-in-general-agreement.aspx#Vd0MFCzblCs>
- 4 <http://www.cdc.gov/handwashing/when-how-handwashing.html>
- 5 <http://www.cdc.gov/foodsafety/prevention.html>
- 6 <http://www.cdc.gov/foodsafety/cdc-and-food-safety.html>

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