

# PREVENTING FOODBORNE ILLNESS

## "COST" of Foodborne Illness

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

1 in 6



Americans get sick from foodborne illness annually <sup>1</sup>



128  
Thousand

Hospitalized annually due to foodborne illness <sup>1</sup>

3  
Thousand

Die from foodborne illness annually <sup>1</sup>

\$7  
Million

Savings if a single fatal case of E. coli O157 was prevented <sup>2</sup>

\$15  
Billion

Annual cost of foodborne illness on the U.S. economy <sup>3</sup>



## FOODBORNE ILLNESS HOTSPOTS in the Foodservice Industry

Employees  
Should Wash  
Hands <sup>4</sup>

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

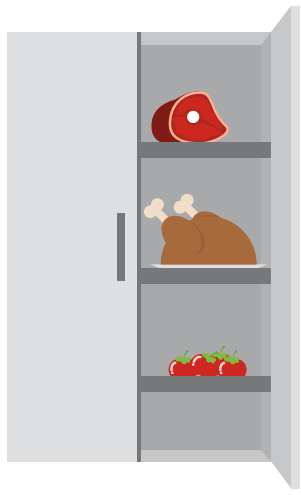


Wash Kitchen Surfaces <sup>5</sup>

- 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 <sup>5</sup>

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



Refrigerate  
Food  
Promptly <sup>5</sup>

## WATCH OUT for Bacteria and Viruses <sup>6</sup>

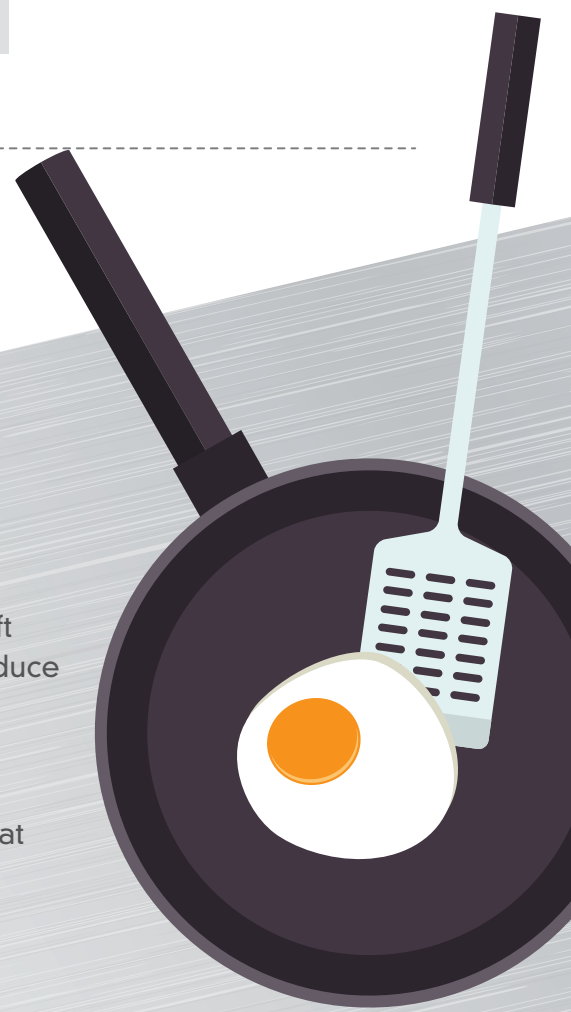
**E. coli 0157**  
ground beef, leafy greens, raw milk

**Norovirus**  
many foods like salads, sandwiches



**Listeria**  
deli meats, unpasteurized soft cheeses and produce

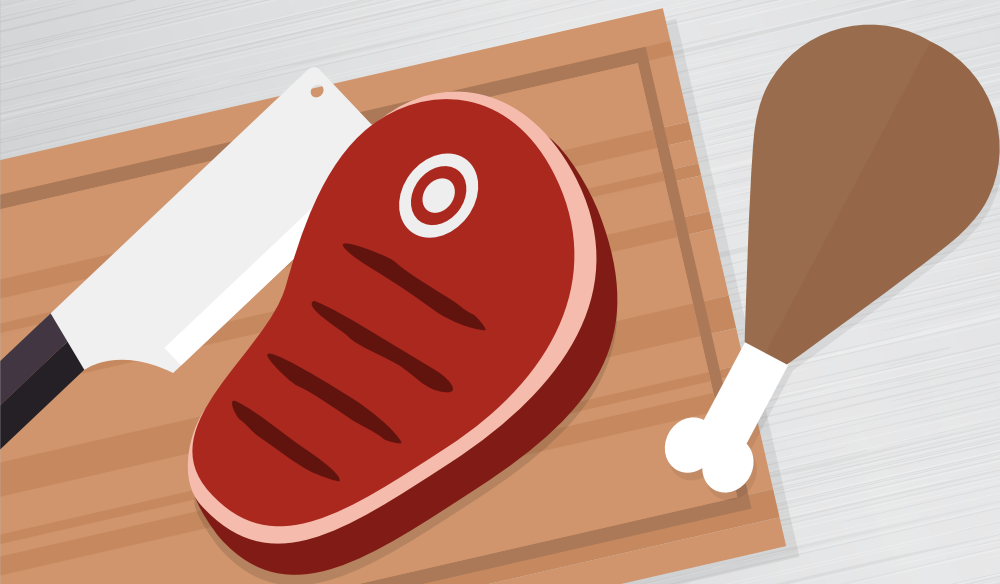
**Salmonella**  
eggs, poultry, meat and produce



**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>

©2015 Georgia-Pacific Consumer Products LP. All rights reserved.