

Food Safety

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Why is this a problem?

- While the food supply in the United States is one of the safest in the world, CDC estimates that 76 million people get sick, more than 300,000 are hospitalized, and 5,000 Americans die each year from foodborne illness. Preventing foodborne illness and death remains a major public health challenge.

What diseases are Transmitted by Food?

- *Campylobacter*, *Escherichia coli* O157, *Listeria monocytogenes*, *Salmonella*, *Shigella*, *Vibrio*, and *Yersinia enterocolitica* *Cryptosporidium parvum*, *Cyclospora cayentanensis*, and hemolytic uremic syndrome (HUS)

Food Net Data

[Preliminary Data for 2009](#)

Where should you look?

- Almost 100% of foodborne illnesses are preventable.
- Sources
 - Start with the farm
 - Cattle
 - Swine
 - Poultry
 - Vegetables

After the Farm

- Look to the Factory / Packer
 - Hygienic conditions:
 - The facility
 - The workers
 - The packaging
 - Frozen foods
 - Packages/dehydrated
 - Irradiation
 - Crating of vegetables

Transportation

- How
- Where
- How Long
- Temperature maintenance
- Handling

Retailers

- Where do you find the standards
- [National Standards](#)
 - FDA
 - Dept. Agriculture
 - EPA
 - CDC
- [State Standards](#)
- Local Standards
 - Certified Food Managers

In the Community

The Local Health Department
Environmentalism

- Hiring Standards
- Training
- Certification (standardization)

The Weakest Link

The Food Handlers

- Cooks
- Servers
- Cleaners

The Inspection

- How often
- Critical elements
- Do not forget elements

The Corpus Christi Approach

- Why the change
- The Partners
- The Emphasis
- The Community
- Oversight
- Results

References

- CDC 's [Food Safety Activities](#)
- Guidelines in using [HACCP Principles](#)
- Food Safety Europe
 - [Farm to Fork](#)
