

- More than 250 pathogens and toxins are known to cause foodborne illnesses
- Common foodborne pathogens are: E. coli, staph, campylobacter, norovirus, etc.
- CDC estimates 1:6 Americans are infected each year
- 2-3% of all food poisoning can lead to secondary illnesses such as arthritis, kidney disease, and meningitis



- 48 million food borne illnesses/yr
- 128,000 hospitalized/yr
- 3,000 deaths/yr



- Occurs by eating contaminated food; most common foods are eggs, fish, shellfish, meat, raw milk, poultry



- General symptoms of a foodborne illness include problems with the G.I. tract, such as diarrhea, abdominal cramps, bloody stool
- Hydration is the most important aspect of treatment



- Prevention of foodborne illness include: clean environment, keep foods at appropriate temperatures, separate cooked and non-cooked foods, be sure not to cross contaminate
- Foodborne illness are a part of everyday life and are avoidable when using proper sanitary guidelines, but when infected can pose a great risk to yourself and greater community

