Preventing Foodborne Illness Outbreaks

The Issue

Foodborne illnesses cost the U.S. about **$78 billion** per year.

Each year, approximately **1 in 6 Americans** gets foodborne illness.

Foodborne illnesses result in over **3,000 deaths** each year.

68% of outbreaks occur at restaurants.

Unlike other organizations fighting foodborne illness, **CDC's National Center for Environmental Health (NCEH) prevents** outbreaks by understanding environmental factors that contribute to those outbreaks.

We conduct Practice-Based Research

that is used to develop Prevention Tools and Guidance

- The **Environmental Health Specialists Network (EHS-Net)** connects environmental health specialists, epidemiologists, and lab professionals from **CDC, FDA, USDA, and 8 state and local health departments.**
- Since 2000, NCEH has funded state and local health departments for **>20** retail food safety studies, leading to **30** publications.
- NCEH provides a **free** national environmental assessment reporting system for health departments.
- Our **e-Learning** course on environmental assessments is used by environmental health professionals and food safety officials in **49** states and D.C.
- **Plain language** summaries guide outbreak prevention.

Address environmental causes of foodborne illnesses with our free food safety resources at www.cdc.gov/nceh/ehs/activities/food.html

Centers for Disease Control and Prevention
National Center for Environmental Health

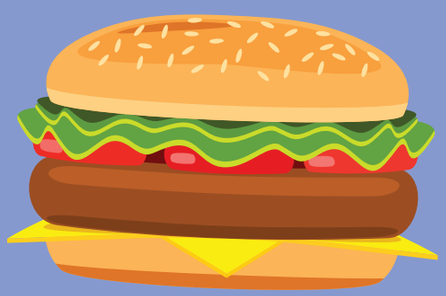
CS258612A

Success Stories:
Each outbreak we prevent can save up to $3 Million

1

Rhode Island's EHS-Net funded research found that RI—the only northeastern state at the time that prohibited selling undercooked ground meat to children 12 years old and under—had **lower** ***E. coli*** **illness rates** than other northeastern states.

These findings influenced FDA to prohibit the sale of undercooked meat on children's menus in the **FDA Model Food Code**, which guides state and local food codes nationally.

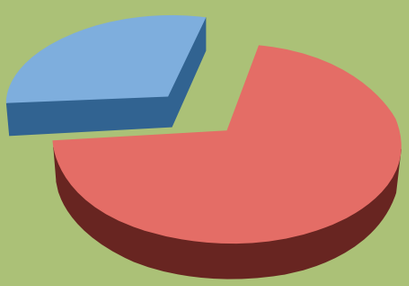


2

EHS-Net researchers found that restaurants that had outbreaks were less likely to have kitchen managers certified in food safety than restaurants that had not had outbreaks.

These findings influenced FDA to revise certification requirements in the **FDA Model Food Code.** Certified kitchen managers are now required in **26** states and D.C.

7 in 10 Restaurants With Outbreaks **Did Not Have** Certified Kitchen Managers (CKMs)



Restaurants with CKMs Restaurants without CKMs

3

An EHS-Net funded evaluation of NYC's new grading program for restaurant sanitation shows that the program **improved** restaurants' food safety.

The proportion of restaurants scoring an "A" on their inspections **increased 35%.** And **9 of 10** residents said they considered grades when deciding where to eat out.

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