

DATAPOINTS

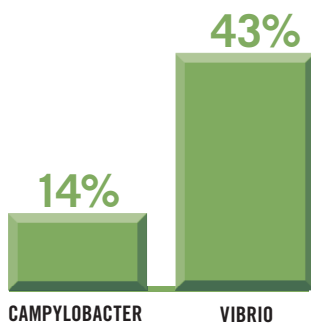
Progress in Reducing Foodborne Illness

The Centers for Disease Control and Prevention recently found “a lack of recent progress in reducing foodborne infections” in 2012. The agency’s annual snapshot of food safety conditions comes from the Foodborne Diseases Active Surveillance network, or FoodNet.

Meanwhile, a separate report from Center for the Science in the Public Interest found that outbreaks dropped by 40% from 2001 to 2010.

SOURCES: CDC, CSPI

Ones to Watch
(pathogens showing growth in 2012)



19,531

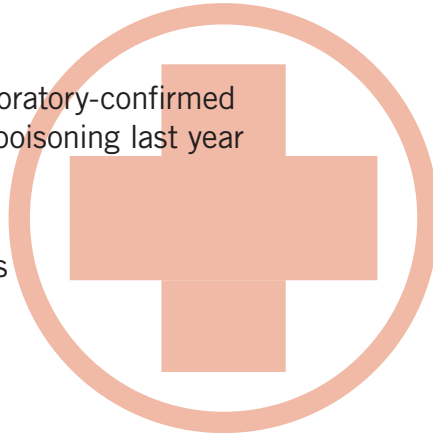
Number of laboratory-confirmed cases of food poisoning last year

4,563

hospitalizations

68

deaths



NOTABLE 2012 OUTBREAKS

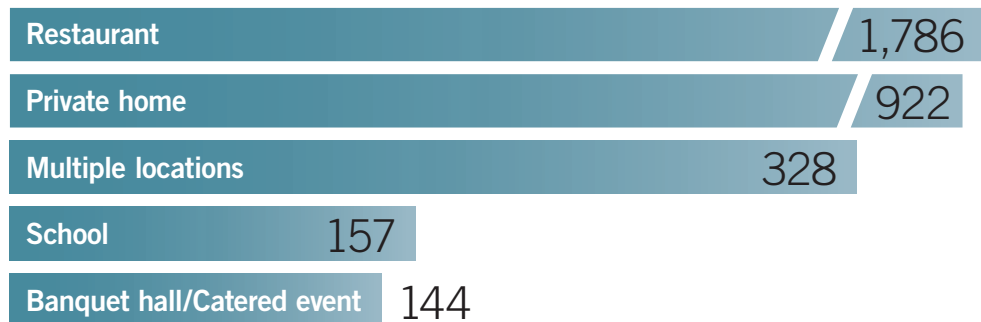
PRODUCT	PATHOGEN
SPINACH/SPRING MIX	E. coli O157:H7
PEANUT BUTTER	Salmonella Bredeney
MANGOS	Salmonella Braenderup
CANTALOUPE	Salmonella Typhimurium and Newport
GROUND BEEF	Salmonella Enteritidis
DRY DOG FOOD	Salmonella Infantis

“The fact that we’re still where we were a decade ago means that further efforts will be needed.”

— ROBERT TAUXE, deputy director, CDC

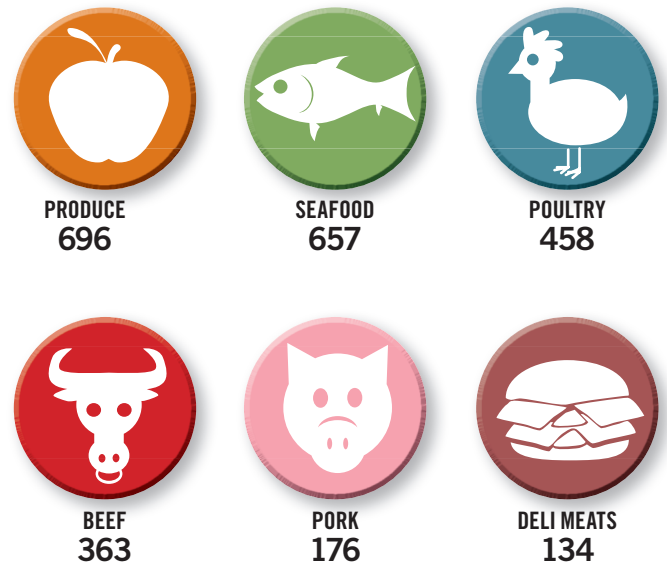
Location, Location

(Outbreaks by site, 2001-2010)



Outbreaks by Category, 2001-2010

(number of outbreaks)



PRIMARY SOURCES

- CAMPYLOBACTER**..... Undercooked poultry, raw dairy, produce
- E. COLI O157**..... Undercooked meat, raw dairy, produce
- LISTERIA**..... Undercooked animal products, produce
- SALMONELLA**... Undercooked meat, seafood, raw eggs, produce
- VIBRIO** Raw oysters
- YERSINIA**..... Seafood, undercooked meat, raw milk

Outbreak by Agency 2001-2010

