Foodborne Illness (FBI)

1. STATISTICS – in the United States:

- There are 76 million cases of foodborne illness every year.
- 325,000 hospitalizations a year.
- 5,200 deaths a year.
- $7.7 - $23 billion annual cost.
- $77,000 average cost per incident!

2. HAZARDS

- Biological – bacteria, viruses, parasites, yeast, molds
- Physical – glass, toothpicks, fingernails, jewelry
- Chemical – cleaners, sanitizers, pesticide, medications
- Natural Toxins – fish toxins, plant toxins

3. SOURCES

- Food workers: contaminated hands and illness
- Foods: contaminated food, time and temperature abuse

4. SYMPTOMS

- Common symptoms include:
  - Diarrhea
  - Cramping
  - Nausea
  - Vomiting
  - Low grade fever
  - Body aches
  - Jaundice

Adapted from “Focus on Food Safety” Kansas Department of Health and Environment