



## Food Safety News

Yavapai County Environmental Health and  
The University of Arizona Cooperative Extension



**A Food Safety Partnership**  
*Making Yavapai County A Safer Place to Eat*  
*May 2011*

### ***Yavapai County Food Safety Industry Council***

According to the new statistics out from the Centers for Disease Control tainted food sickens ~48 million people each year. This represents 1 out of every 6 people in America. Foodborne illness kills 3,000 Americans each year and hospitalizes 128,000 per year. Norovirus is the most common disease causing germ, accounting for 5.5 million infections a year, or 58% of diagnosed illnesses, according to the CDC. Salmonella, which has caused a number of high-profile nationwide outbreaks of illness, comes second causing 1 million infections a year, or 11% of the total. CDC experts went through hospital records and their own food safety program that registers foodborne illnesses and extrapolated the numbers to the total U. S. population for new estimates of how serious the problem is. The symptoms caused by most are similar-diarrhea, nausea, vomiting and sometimes fever. Some can cause organ failure-pathogenic E. coli, for instance, can severely damage the kidneys. After norovirus, sometimes called Norwalk virus, and Salmonella, the three most common causes of illness are bacteria: Clostridium perfringens, Campylobacter and Staphylococcus aureus.

These new figures are lower than the previous 1999 Mead report that offered a calculation of the extent of food poisoning, which estimated that one out of every 4 Americans got sick from food each year and that 5,000 died. The CDC states, however, that the new data cannot be compared to the earlier figures and should not be interpreted to mean food poisoning is decreasing. There have been a number of

Interventions that have made a big difference, but one of out every six Americans getting sick from food is still too many. The cost is in the billions.

The recently signed Food Safety Modernization Act could help the government agencies respond better to outbreaks of foodborne illness, but the reality is that Congress still needs to authorize the money to fund the Act. Ultimately, it is up to the food establishment or the consumer at home to practice good food safety behavior.

Excerpted from the Washington Post, Dec. 16, 2010, article written by Lyndsey Layton

#### **UPCOMING FOOD SAFETY MANAGER CLASSES**

**English Classes in Prescott-June 6, July 5, August 8 at UA Cooperative Extension, 840 Rodeo Dr., Bldg. C**

**English Classes in Cottonwood-July 13, Sept. 14 at County Annex Bldg., 10 South 6<sup>th</sup> St., 2<sup>nd</sup> Floor-Verde Room**

**2011 Certified Professional Manager Schedule is available on our Web site.**

**Call 928-445-6590 x221 to register or download the registration form from our Web site at: [cals.arizona.edu/Yavapai](http://cals.arizona.edu/Yavapai)**

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