Foodborne Illness Safety Topic



This section addresses foodborne illness, particularly in the food & restaurant industry.

There are more than 250 different foodborne diseases, most commonly known are Campylobacter, salmonella, and E. Coli. According to The Center of Disease Control and Prevention (CDC) it is estimated that there are 76 million cases of foodborne disease annually. Some people are more susceptible, pregnant women, younger children, and the elderly are at a higher risk. Foodborne diseases and illnesses are caused by consuming contaminated foods or beverages and are in fact largely preventable.

General Information

Foodborne diseases are bacteria, viruses, and parasites that cause harmful infections upon digestion. Contaminated or poisonous food consumed can cause a variety of symptoms, including (but not limited to): nausea, vomiting, stomach cramps, and diarrhea. Food can become contaminated by…