This set of slides was created to provide **basic food safety information** for those who serve food to the public on a restricted basis. This includes but is not limited to **volunteers of non-profit organizations such as churches and other religious, fraternal, youth, or cultural organizations**. Additionally, **operators of temporary food establishments** will find this information useful.

If serving food to the public, the local public health department must be contacted to determine the necessity of a food service license.

The information provided in these videos **does not meet the training requirements** detailed in the Wisconsin Food Code for operators of licensed retail food establishments.
Importance of Food Safety

Part 1
Foodborne Illness Statistics

• Each year in the United States, the CDC estimates that foodborne illness is responsible for:
  • 48 million illnesses
  • 128,000 hospitalizations
  • 3,000 deaths

Source: [https://www.cdc.gov/foodsafety/foodborne-germs.html](https://www.cdc.gov/foodsafety/foodborne-germs.html)
Who Gets Foodborne Illness?

• Certain groups of people have a higher risk for food poisoning:
  • Children younger than 5 years of age
  • Pregnant women
  • Adults over 65 years of age
  • People with weakened immune systems
What Causes Foodborne Illness?

• Biological Hazards
  • Bacteria
  • Viruses
  • Parasites

• Physical Hazards
  • Glass fragments
  • Metal fragments
  • Plastic fragments

• Chemical Hazards
  • Natural toxins
  • Toxic cleaners
Norovirus Outbreak

• In June of 2011 a total of **237 ill people** were reported in Southeast Wisconsin

• No reports of hospitalization or death

• Norovirus, a disease causing organism, was identified

• No single food item or ingredient was determined, but the outbreak was linked to a single caterer

• Local public health concluded, the outbreak was most likely caused by **inadequate hand washing** by an employee who had been caring for a sick family member
E. Coli Outbreak

• In July 2000, **64 cases of illness** were confirmed for *E. Coli* bacteria in a Milwaukee restaurant
  • Public health officials counted **551 probable E. Coli and another 122 possible cases**
  • Dozens were hospitalized, with four developing a severe kidney condition
  • One child died

• WI Department of Health Services concluded that employees cross-contaminated fresh watermelon with raw meat products, “and the raw sirloin tri-tip were the source of the *E. Coli* O157:H7 organism in this outbreak”
Botulism Outbreak

• In April 2015, in Lancaster Ohio, a total of 31 ill individuals were reported
  • Public health officials counted 21 confirmed cases and 10 suspect cases
  • 11 were hospitalized
  • One individual died
• Lab testing confirmed the presence of botulism
• Ohio state public health officials said “the source of the deadly botulism outbreak was likely potato salad made with home-canned potatoes served at a local church potluck”
Review

• A history of foodborne illness outbreaks illustrates the seriousness and importance of food safety
• Foodborne illnesses are caused by a variety of sources including improper food handling, inadequate handwashing, and contamination of foods
End of Part 1
City of Racine Public Health Department