



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>

FIVE SIGNS of SEVERE FOOD POISONING

Do you have these symptoms?
IF SO, SEE A DOCTOR!



Bloody diarrhea



Fever higher than
102°F



Frequent vomiting



Dehydration



Diarrhea for more
than 3 days



U.S. Department of
Health and Human Services
Centers for Disease
Control and Prevention

www.cdc.gov/foodsafety



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

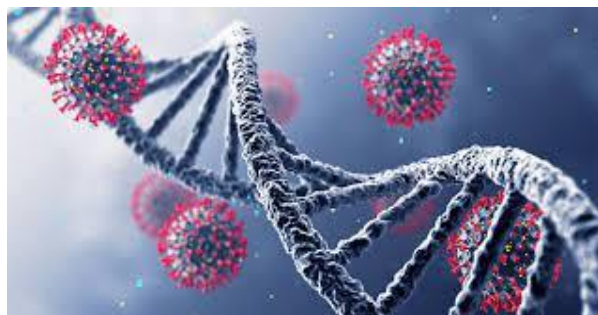




What Causes Foodborne Illness?

- 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