

Prevent Foodborne Illness

For food establishments

Most foodborne illness is unreported.

Foodborne illness is very common and easily spread through food, surfaces, utensils, and other people.



1 in 6

people get foodborne illness every year.

Every year there are an estimated:



48 million

cases of foodborne illness.



128,000

hospitalizations from foodborne illness.



3,000

deaths caused by foodborne illness.



\$77.7 billion

is spent on foodborne illness-related healthcare costs every year.

Prevent foodborne illness



Don't touch ready-to-eat food with bare hands.

Use gloves, tongs, or other utensils to avoid touching with bare hands.



Don't work with food when you're sick.

Stay home if you are sick. In most cases, you can return to work 24 hours after your symptoms are gone. Check with your manager.



Did a customer or food worker report getting sick? You must report it to your local health department immediately. They will help make sure more people don't get sick.



**Do it Right!
Serve it Safe!**