

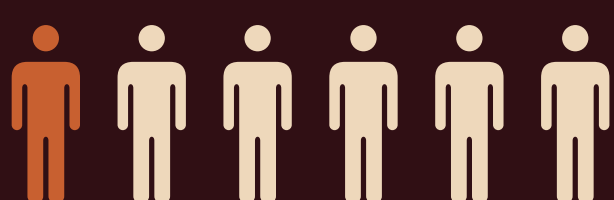
FOOD

POISONING

A COMMON
PROBLEM IN
THE U.S.



Food poisoning, also called foodborne illness, occurs when a pathogen contaminates food and leads to illness.



Nearly 50 million Americans - 1 out of every 6 - experience food poisoning every year.



Every year, 128,000 people are hospitalized and 3,000 people die in the U.S. due to food poisoning.

Food poisoning can occur at any point in the food supply chain, which includes:

1. Production (growing, harvesting, or raising of food)
2. Processing (converting plants, meats, etc. into foods we eat)
3. Distribution (transporting food from processing to stores, markets, or restaurants)
4. Preparation (cooking or preparing food for consumers)

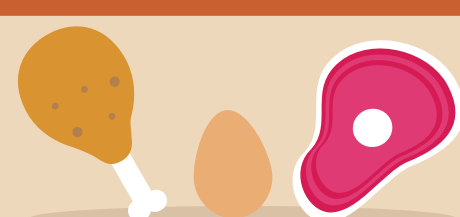


Which Food Types Lead to Foodborne Illness?



Produce - 46% of illnesses

23%
of deaths



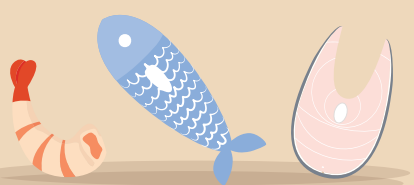
Meat & Poultry - 22% of illnesses

29%
of deaths



Dairy & Eggs - 20% of illnesses

15%
of deaths



Fish & Shellfish - 6% of illnesses

6%
of deaths

The top 5 pathogens that cause food poisoning are:

1. Norovirus
2. Salmonella
3. Clostridium perfringens
4. Campylobacter spp.
5. Staphylococcus aureus

Symptoms of food poisoning include:

- Nausea
- Vomiting
- Abdominal cramping
- Diarrhea
- Fever
- Headache

HAVE A FOOD-RELATED INJURY?

CALL US AT: 800-444-5000

**TERRY
Bryant**
ACCIDENT & INJURY LAW

Mr. Terry Bryant is a Former Judge and Board Certified in
Personal Injury Trial Law by Texas Board of Legal Specialization

Resources:

<https://www.cdc.gov/foodsafety/foodborne-germs.html>

<https://www.cdc.gov/foodsafety/outbreaks/investigating-outbreaks/production-chain.html>

<https://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html>

<https://www.cdc.gov/foodborneburden/attribution-image.html#foodborne-illnesses>

<https://www.foodsafety.gov/poisoning/symptoms/symptoms.html>

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