

CDC Vital Signs

Safer Food Saves Lives

This program is presented by the Centers for Disease Control and Prevention.

Contaminated food sent to several states can cause outbreaks of foodborne illness and make a lot of people seriously ill. Multistate outbreaks caused 56 percent of deaths in all foodborne outbreaks. Most foods that cause these outbreaks are contaminated on the farm or in processing or distribution, *before* they reach a restaurant or home kitchen. Government and food industries need to work together to prevent and stop outbreaks.

Food industries can:

- Keep distribution records to trace foods from source to destination.
- Use store loyalty card records to help identify what made people sick.
- Recall products linked to an outbreak and notify customers.
- Choose only suppliers that use food safety best practices.
- Make food safety a core part of company culture.
- And meet or exceed new food safety regulations and standards.

To learn more, visit cdc.gov/vitalsigns.

For the most accurate health information, visit www.cdc.gov or call 1-800-CDC-INFO.