FOODBORNE ILLNESS

WHAT WE DON’T KNOW CAN HARM US

The burden of foodborne illness is estimated to be substantial. Although self-limited in most instances, serious health effects or death may occur. Determining the true impact foodborne illness has on Ontario is difficult as it is underreported.

100,000
Estimated true number of cases of foodborne illnesses in Ontario each year

Approximately 4% of the estimated true number of cases of foodborne illness are reported:

3,700
Estimated known cases of foodborne illnesses in Ontario each year

SUSPECTED FOOD SOURCES

The top four food sources for reported cases of domestically-acquired foodborne illness in Ontario, 2007-2010, were:

- Salmonellosis
- Campylobacter enteritis
- Verotoxin-producing E. coli infection

REPORTED EXPOSURE SETTINGS

Place where reported foodborne illnesses were contracted, Ontario, 2007-2010:

- Restaurants: 42%
- Other food establishments: 37%
- Private homes: 8%
- Other settings: 4%

AN OUNCE OF PREVENTION

Unsafe food practices can lead to foodborne illness. To reduce risk of contamination and illness:

- Use proper hand hygiene
- Avoid cross-contamination
- Follow safe cooking/preparation practices
- Store food at appropriate temperatures

Encourage reporting of suspected cases of foodborne illness.

For more information, visit publichealthontario.ca
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Ontario Agency for Health Protection and Promotion
Agency for the Prevention of Infectious Diseases