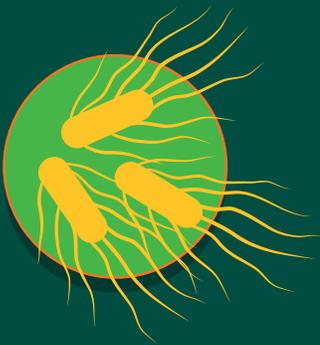
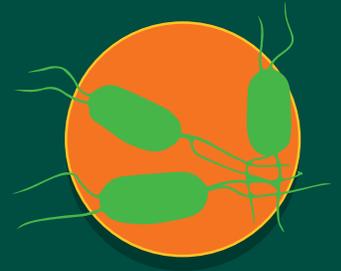


FOODBORNE ILLNESS: BACTERIA

WHAT CONSUMERS NEED TO KNOW



Bacteria that cause the most illnesses, hospitalizations, and deaths in the United States are:



SALMONELLA

- Associated foods: Raw or undercooked eggs, poultry, and meat; unpasteurized milk and juice; cheese and seafood; and contaminated fresh fruits and vegetables.



- 90% of Salmonella illnesses are attributed to products including seeded vegetables, row crop vegetables, eggs, fruit and other foods – **not chicken.**



- **USDA** does not recognize Salmonella as an adulterant or contaminant in raw meat or poultry because it is impossible to completely eradicate in raw animal products.

E. COLI

- Associated foods: Uncooked beef, unpasteurized milk and juices; contaminated raw fruits and vegetables, or water. Person-to-person contamination can also occur.
- E. coli is bacteria that **lives in your intestines** and in the intestines of animals.
- Although most types of E. coli are harmless, some types can make you sick.



How do bacteria get into food?

Thousands of types of bacteria are naturally present in our environment.



Microorganisms may be present on food products when you purchase them.



Raw meat, poultry, seafood, and eggs are not sterile. Neither is fresh produce such as lettuce, tomatoes, sprouts, and melons.



LISTERIA

- Associated foods: Ready-to-eat foods such as hot dogs, luncheon meats, cold cuts, fermented or dry sausage, and other deli-style meat and poultry. Also, soft cheeses made with unpasteurized milk. Smoked seafood and salads made in the store such as ham salad, chicken salad, or seafood salad.
- Listeria is bacteria found in soil and water and some animals, including poultry and cattle.
- Listeria is unlike many other germs because **it can grow even in the cold temperature** of the refrigerator. Listeria is killed by cooking and pasteurization.

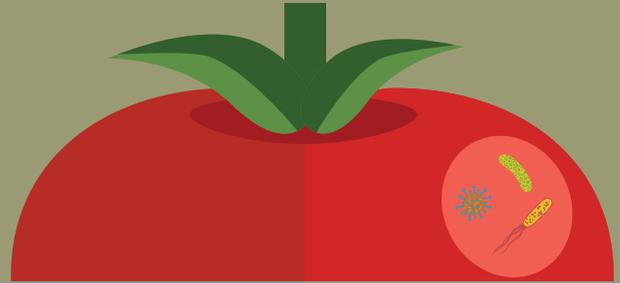


WHAT IS FOODBORNE ILLNESS?



Foodborne illness is a preventable public health challenge that causes an estimated **48 million illnesses** and **3,000 deaths** each year in the United States.

It is an illness that comes from eating food contaminated with harmful bacteria or other pathogens.

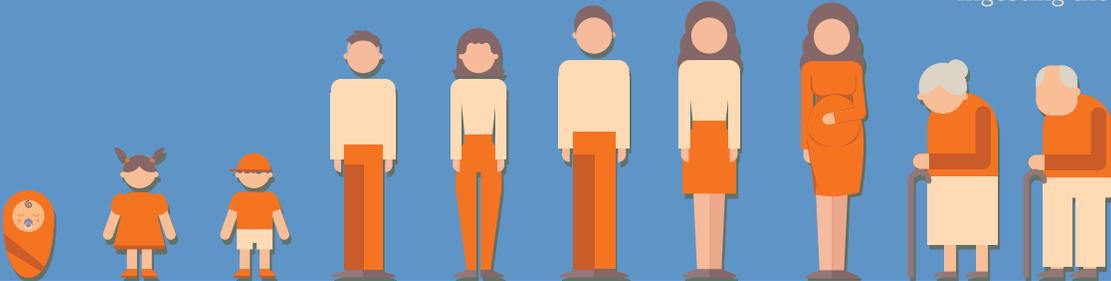


Who is at risk of getting a foodborne illness?

Infants, young children, pregnant women, older adults, and people with weakened immune systems are at greater risk.

Everyone is at risk of getting a foodborne illness.

Some people may become ill after ingesting only a few harmful bacteria; others may remain symptom free after ingesting thousands.



What should I know about Sanderson Farms and foodborne illness?

In the 70 years Sanderson Farms has operated, the USDA has never taken any regulatory action against Sanderson Farms related to a finding of *Salmonella* on its products.

Sanderson Farms is an industry leader in food safety.

Sanderson Farms continues to produce one of the safest, highest quality products in the industry.

Food safety is our #1 goal.





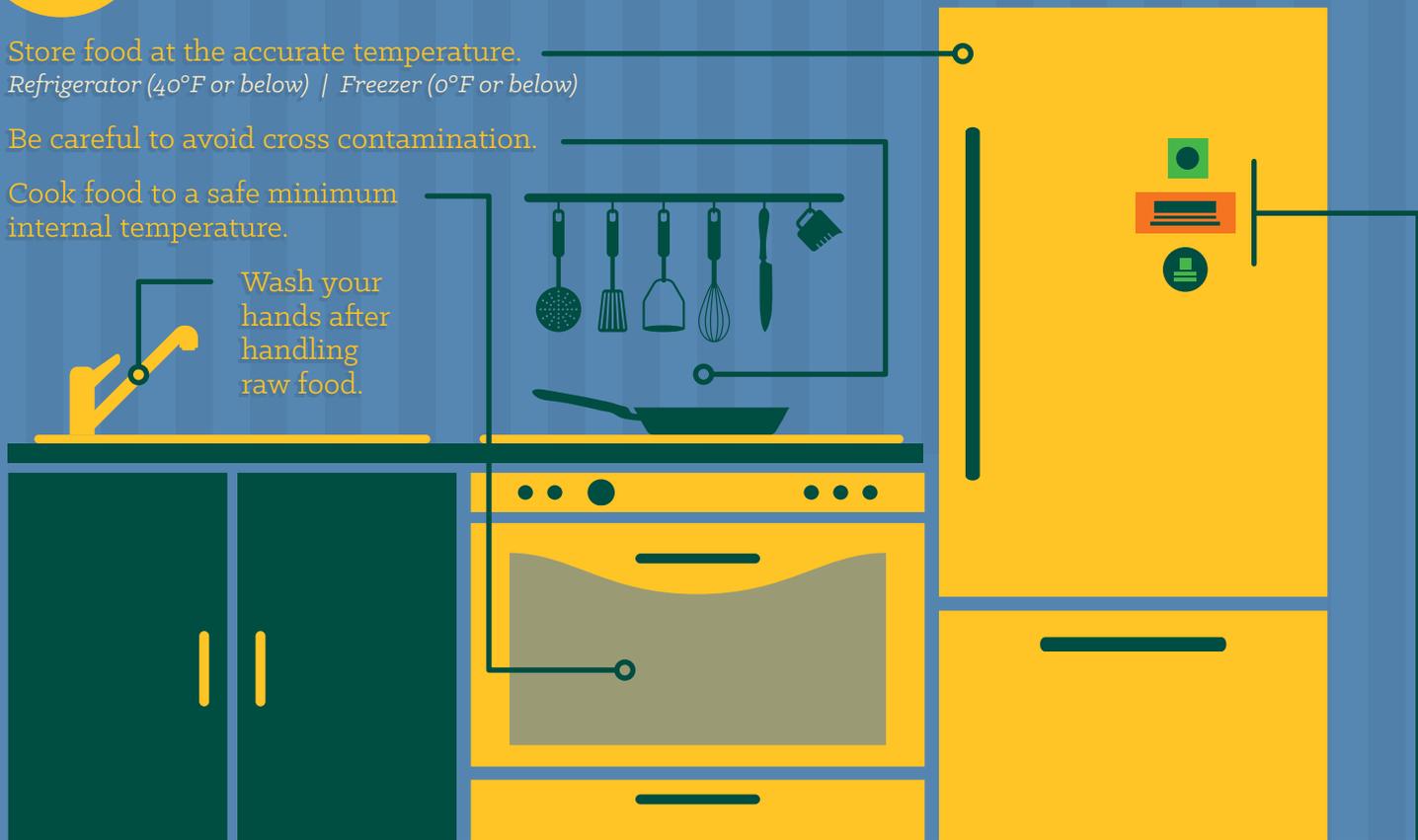
HOW CAN I PREVENT FOODBORNE ILLNESS?

Store food at the accurate temperature.
Refrigerator (40°F or below) | Freezer (0°F or below)

Be careful to avoid cross contamination.

Cook food to a safe minimum internal temperature.

Wash your hands after handling raw food.



TIP: Be sure to insert meat thermometer into the thickest portion of the meat.



165°

POULTRY



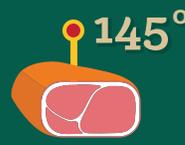
145°

BEEF



145°

LAMB



145°

PORK

When reheating cooked food, reheat to 165°F.

Keep cooked food at 140°F or above.

Thoroughly cook all meat to an internal temp of 145° and poultry to 165° to eradicate salmonella.



WHAT DO I DO IN CASE OF SUSPECTED FOODBORNE ILLNESS?

Preserve the evidence.

Seek treatment as necessary.

Call the local health department.

Call the USDA Meat and Poultry Hotline if the suspect food is a USDA-inspected product and you have all the packaging.



USDA Meat and Poultry Hotline
1-888-MPHotline



https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/foodborne-illness-and-disease/foodborne-illness-what-consumers-need-to-know/ct_index
<https://www.foodsafety.gov/poisoning/causes/bacteriaviruses/campylobacter/index.html>