

Science behind the change

Eight known pathogens are estimated to account for the vast majority of domestically acquired foodborne illnesses, hospitalizations, and deaths. The table below lists the top five pathogens that cause foodborne illnesses, hospitalizations, and deaths.

Top five pathogens contributing to domestically acquired foodborne illnesses

<i>Pathogen</i>	<i>Associated Food</i>	<i>Estimated number of illnesses</i>	<i>%</i>
<u>Norovirus</u>	Any food contaminated by an infected worker via fecal oral route.	5,461,731	58
<i>Salmonella, nontyphoidal</i>	Raw or undercooked meat and poultry, seafood, eggs, raw seed sprouts, raw vegetables, raw milk & untreated juice.	1,027,561	11
<i>Clostridium perfringens</i>	Cooked meat and poultry, cooked meat and poultry products including casseroles and gravy mixtures.	965,958	10
<i>Campylobacter spp.</i>	Raw or undercooked poultry or raw milk.	845,024	9
<i>Staphylococcus aureus</i>	Time temperature control for safety foods touched by barehands after cooking and final preparation.	241,148	3
Subtotal			91

For more information, visit <https://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html>.