

## Healthy People 2020 Summary of Objectives

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### Food Safety

<b>Number</b>	<b>Objective Short Title</b>
FS-1	Infections caused by key foodborne pathogens
FS-2	Outbreak-associated infections associated with food commodity groups
FS-3	Antimicrobial resistance
FS-4	Allergic reactions to food
FS-5	Consumer food safety practices
FS-6	Safe food preparation practices in foodservice and retail establishments

## Topic Area: Food Safety

**FS–1:** Reduce infections caused by key pathogens transmitted commonly through food.

FS–1.1 *Campylobacter* species.

Target: 8.5 cases per 100,000.

Baseline: 12.7 cases, on average of laboratory-confirmed *Campylobacter* species infections per 100,000 population per year were reported in 2006–08.

Target setting method: 33 percent improvement.

Data source: The Foodborne Disease Active Surveillance Network (FoodNet), CDC.

FS–1.2 Shiga toxin-producing *Escherichia coli* (STEC) O157:H7.

Target: 0.6 cases per 100,000.

Baseline: 1.2 cases, on average, of laboratory-confirmed Shiga toxin-producing *Escherichia coli* (STEC) O157:H7 infections per 100,000 population per year were reported in 2006–08.

Target setting method: 50 percent improvement.

Data source: The Foodborne Disease Active Surveillance Network (FoodNet), CDC.

FS–1.3 *Listeria monocytogenes*.

Target: 0.2 cases per 100,000.

Baseline: 0.3 cases, on average of laboratory-confirmed *Listeria monocytogenes* infections per 100,000 population per year were reported in 2006–08.

Target setting method: 25 percent improvement.

Data source: The Foodborne Disease Active Surveillance Network (FoodNet), CDC.

FS–1.4 *Salmonella* species.

Target: 11.4 cases per 100,000.

Baseline: 15.2 cases, on average, of laboratory-confirmed *Salmonella* species infections per 100,000 population per year were reported in 2006–08.

Target setting method: 25 percent improvement.

Data source: The Foodborne Disease Active Surveillance Network (FoodNet), CDC.

FS–1.5 Postdiarrheal hemolytic-uremic syndrome (HUS) in children under 5 years of age.

Target: .0.9 cases per 100,000.

Baseline: 1.8 cases, on average, of postdiarrheal hemolytic-uremic syndrome (HUS) infections per 100,000 children under 5 years of age per year were reported in 2005–07.

Target setting method: 50 percent improvement.

Data source: The Foodborne Disease Active Surveillance Network (FoodNet), CDC.

FS–1.6 *Vibrio* species.

Target: 0.2 cases per 100,000.

Baseline: 0.3 cases, on average, of laboratory-confirmed *Vibrio* species infections per 100,000 population per year were reported in 2006–08.

Target setting method: 25 percent improvement.

Data source: The Foodborne Disease Active Surveillance Network (FoodNet), CDC.

FS–1.7 *Yersinia* species.

Target: 0.3 cases per 100,000.

Baseline: 0.4 cases, on average, of laboratory-confirmed *Yersinia* species infections per 100,000 population per year were reported in 2006–08.

Target setting method: 25 percent improvement.

Data source: The Foodborne Disease Active Surveillance Network (FoodNet), CDC.

**FS–2:** Reduce the number of outbreak-associated infections due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species associated with food commodity groups:

FS–2.1 Beef.

Target: 180 cases per year.

Baseline: 200 reported outbreak-associated infections, on average, per year due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species were associated with beef in 2005–07.

Target setting method: 10 percent improvement.

Data source: National Outbreak Reporting System (NORS), CDC and States.

#### FS–2.2 Dairy.

Target: 707 cases per year.

Baseline: 786 reported outbreak-associated infections, on average, per year due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species were associated with dairy products in 2005–07.

Target setting method: 10 percent improvement.

Data source: National Outbreak Reporting System (NORS), CDC and States.

#### FS–2.3 Fruits and nuts.

Target: 280 cases per year.

Baseline: 311 reported outbreak-associated infections, on average, per year due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species were associated with fruits and nuts in 2005–07.

Target setting method: 10 percent improvement.

Data source: National Outbreak Reporting System (NORS), CDC and States.

#### FS–2.4 Leafy vegetables.

Target: 185 cases per year.

Baseline: 205 reported outbreak-associated infections, on average, per year due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species were associated with leafy vegetables in 2005–07.

Target setting method: 10 percent improvement.

Data source: National Outbreak Reporting System (NORS), CDC and States.

#### FS–2.5 Poultry.

Target: 232 cases per year.

Baseline: 258 reported outbreak-associated infections, on average, per year due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species were associated with poultry in 2005–07.

Target setting method: 10 percent improvement.

Data source: National Outbreak Reporting System (NORS), CDC and States.

**FS–3:** Prevent an increase in the proportion of nontyphoidal *Salmonella* and *Campylobacter jejuni* isolates from humans that are resistant to antimicrobial drugs.

**Nontyphoidal *Salmonella* isolates from humans that are resistant to:**

FS–3.1 Nalidixic acid (quinolone).

Target: 2 percent.

Baseline: 2 percent of nontyphoidal *Salmonella* isolates from humans were resistant to nalidixic acid (quinolone) in 2006–08.

Target setting method: prevent an increase.

Data source: National Antimicrobial Resistance Monitoring System (NARMS), CDC.

FS–3.2 Ceftriaxone (third-generation cephalosporin).

Target: 3 percent.

Baseline: 3 percent of nontyphoidal *Salmonella* isolates from humans were resistant to ceftriaxone (third-generation cephalosporin) in 2006–08.

Target setting method: prevent an increase.

Data source: National Antimicrobial Resistance Monitoring System (NARMS), CDC.

FS–3.3 Gentamicin.

Target: 2 percent.

Baseline: 2 percent of nontyphoidal *Salmonella* isolates from humans were resistant to gentamicin in 2006–08.

Target setting method: prevent an increase.

Data source: National Antimicrobial Resistance Monitoring System (NARMS), CDC.

FS–3.4 Ampicillin.

Target: 10 percent.

Baseline: 10 percent of nontyphoidal *Salmonella* isolates from humans were resistant to ampicillin in 2006–08.

Target setting method: prevent an increase.

Data source: National Antimicrobial Resistance Monitoring System (NARMS), CDC.

FS–3.5 Three or more classes of antimicrobial agents.

Target: 11 percent.

Baseline: 11 percent of nontyphoidal *Salmonella* isolates from humans were resistant to three or more classes of antimicrobial agents in 2006–08.

Target setting method: prevent an increase.

Data source: National Antimicrobial Resistance Monitoring System (NARMS), CDC.

***Campylobacter jejuni* isolates from humans that are resistant to:**

FS–3.6 Erythromycin.

Target: 2 percent.

Baseline: 2 percent of *Campylobacter jejuni* isolates from humans were resistant to erythromycin in 2006–08.

Target setting method: prevent an increase.

Data source: National Antimicrobial Resistance Monitoring System (NARMS), CDC.

**FS–4:** Reduce severe allergic reactions to food among adults with a food allergy diagnosis.

Target: 21.0 percent.

Baseline: 29.3 percent of adults with a food allergy diagnosis experienced severe allergic reactions to food in 2006.

Target setting method: 27.6 percent improvement.

Data sources: Food Safety Survey, FDA; USDA FSIS.

**FS–5:** Increase the proportion of consumers who follow key food safety practices.

FS–5.1 Clean: wash hands and surfaces often.

Target: 74.0 percent.

Baseline: 67.2 percent of consumers followed the key food safety practice of “Clean: wash hands and surfaces often.” in 2006.

Target setting method: 10 percent improvement.

Data source: Food Safety Survey, FDA and USDA FSIS.

FS–5.2 Separate: don't cross-contaminate.

Target: 92 percent.

Baseline: 89 percent of consumers followed the key food safety practice of "Separate: don't cross-contaminate." in 2006.

Target setting method: 3.4 percent improvement.

Data source: Food Safety Survey, FDA and USDA FSIS.

FS–5.3 Cook: cook to proper temperatures.

Target: 50 percent.

Baseline: 37 percent of consumers followed the key food safety practice of "Cook: cook to proper temperatures." in 2006.

Target setting method: 35 percent improvement.

Data source: Food Safety Survey, FDA and USDA FSIS.

FS–5.4 Chill: refrigerate promptly.

Target: 91.1 percent.

Baseline: 88.1 percent of consumers followed the key food safety practice of "Chill: refrigerate promptly." in 2006.

Target setting method: 3.4 percent improvement.

Data sources: Food Safety Survey, FDA and USDA FSIS.

**FS–6:** (Developmental) Improve food safety practices associated with foodborne illness in foodservice and retail establishments.

Potential data source: Retail Risk Factor Studies, FDA CFSAN.