

Your Action Steps for a Summer w/o Salmonella Illness

Resources for health and food safety educators.



Partnership for
Food Safety
Education

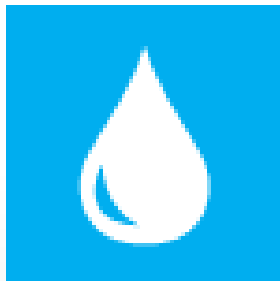
Together: A Food Safe America

Salmonella Illness

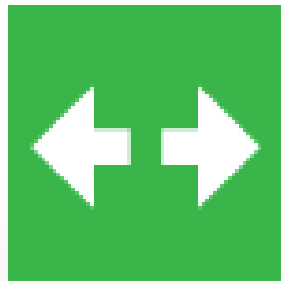
What you should know:

- **Illnesses caused by *Salmonella* spike in the summer.**
- [Salmonella](#) causes about 1.2 million illnesses in the U.S. every year - more than any other pathogen!
- For every confirmed case of *Salmonellosis*, there are an estimated 30 unconfirmed cases.
- There are 2000 *Salmonella* serotypes that can cause human disease.
- The number of infections linked to *Salmonella* have not declined in the past 15 years.
- *Salmonella* Typhimurium is known to be resistant to five microbial agents.
- *Salmonella* outbreaks have been linked to a variety of food items from raw produce to frozen processed foods.
- **The overwhelming majority of hospitalizations from *Salmonellosis* occur in children under 5 years of age.**

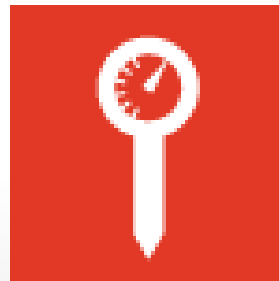
There are 4 basic consumer practices important to reducing risk of Salmonellosis and other foodborne illnesses:



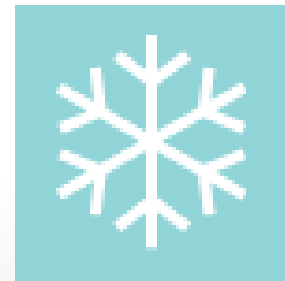
CLEAN



SEPARATE



COOK



CHILL

Research from the U of California, Davis, found consumers are not consistent in following the safe food handling practices at home that can reduce risk of *Salmonella*.

We can do more to support consumers!

Visit www.fightbac.org/summer to download materials that help consumers prevent *Salmonella* illness.

[Download Postcards](#)



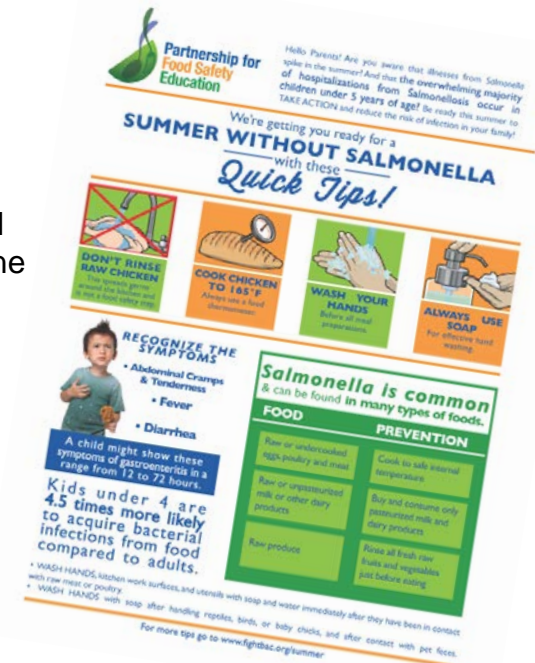
In English and Spanish.

Spread the word! These graphics are perfect for sharing on social media.

[Download Flyers](#)

In English and Spanish.

Informative flyers offer valuable food safety tips everyone should know for summer.



What Consumers Do:

Yuck!
65%



**of consumers don't wash hands
before starting meal preparation.**

- 65% of meal preparers did not wash hands before starting meal preparation
- 38% did not wash hands after touching raw chicken
- 90% of people did not wash hands for the recommended 20 seconds or more
- 33% of people only use water to wash hands (they don't use soap)

Click the icons to share:



What You Can Do:

Plan outreach to refresh consumer awareness on basic recommended handwashing practices!

Consumers know handwashing is important...

...they just don't follow ALL of the rules!

WASH HANDS WITH WATER
AND SOAP FOR AT LEAST 20
SECONDS

WASH HANDS BEFORE &
AFTER HANDLING FOOD &
AFTER USING THE
BATHROOM, CHANGING
DIAPERS & HANDLING PETS

Aha moment: Handwashing is one of the most effective and inexpensive ways to reduce risk of food poisoning.

visit fightbac.org/summer

What Consumers Do:



45%

of consumers rinse raw chicken. This spreads germs around the kitchen and isn't a food safety step!

Click the icons to share:



What you can do:

Make sure consumers are aware of why they shouldn't rinse their chicken – it isn't a food safety step!

Cooking to 165 °F is the safety step that ensures chicken is ready for your family to eat!

DON'T RINSE CHICKEN!

COOKING to 165 °F IS THE
ONLY KILL STEP YOU NEED.

KEEP MEAT AND POULTRY
AND THEIR JUICES AWAY
FROM READY-TO-EAT FOODS.

Aha moment: This [campaign](#) from Drexel University tackles numerous reasons consumers give for wanting to rinse their chicken.

visit fightbac.org/summer

What Consumers Do:



- Half of people under-cooked chicken when grilling it
- 41% under-cooked chicken when frying and stir frying
- Only 48% of people own a food thermometer
- About 70% do not know the recommended safe cooking temperature for chicken -- and an equal number seldom use a food thermometer when cooking chicken pieces

Click the icons to share:



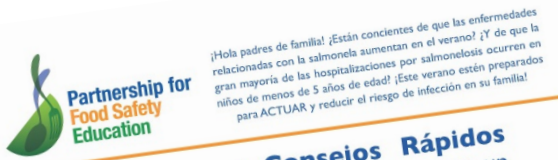
What you can do:

Pass out [temperature charts](#) and information on [food thermometers](#).
Explain why [color is not an indicator](#) of doneness.

ALWAYS COOK WHOLE
CHICKEN AND CHICKEN PARTS
TO 165 °F AS MEASURED WITH
A FOOD THERMOMETER.

Aha moment: Consumers report that using a food thermometer is one of the hardest recommendations to follow. Emphasize the culinary benefits of following safe meat and poultry temperatures – food will be safe AND delicious.

visit fightbac.org/summer



¡Con estos Consejos Rápidos nos estamos preparando para tener un VERANO SIN SALMONELA!

NO ENJUÁGUES EL POLLO CRUDO
¡No enjuague el pollo crudo en la cocina y no haga más seguro su consumo.

COCINA EL POLLO HASTA QUE ALCANCE LOS 165 °F
Siempre use un termómetro de alimentos.

LÁVATE LAS MANOS
Antes de preparar cualquier alimento.

SIEMPRE USA JABÓN
Para lavar to las manos más eficazmente.

RECONOCER LOS SINTOMAS

- Cólicos y dolor abdominal a la palpación
- Fiebre
- Diarrea

Un niño puede además mostrar estos síntomas de gastroenteritis después de 12 a 72 horas de la infección.

Los niños menores de 4 años tienen 4.5 más posibilidad de adquirir infecciones bacterianas a través de la comida que los adultos.

- Lava tus manos, las superficies que hayan estado en contacto con heces de mascotas.

La salmonela es común y se encuentra en muchos tipos de alimentos.

Partnership for Food Safety Education

Hello Parents! Are you aware that illnesses from Salmonella spike in the summer? And that the overwhelming majority of hospitalizations from Salmonellosis occur in children under 5 years of age? Be ready this summer to TAKE ACTION and reduce the risk of infection in your family!

We're getting you ready for a **SUMMER WITHOUT SALMONELLA** with these **Quick Tips!**

DON'T RINSE RAW CHICKEN
This practice helps spread the bacteria and makes a food safety step.

COOK CHICKEN TO 165 °F
Always use a food thermometer.

WASH YOUR HANDS
Before all meal preparations.

ALWAYS USE SOAP
For effective hand washing.

RECOGNIZE THE SYMPTOMS

- Abdominal Cramps & Tenderness
- Fever
- Diarrhea

A child might show these symptoms of gastroenteritis in a range from 12 to 72 hours.

Kids under 4 are 4.5 times more likely to acquire bacterial infections from food compared to adults.

Salmonella is common & can be found in many types of foods.

FOOD	PREVENCIÓN
Raw or undercooked eggs, poultry and meat	Cook to safe internal temperatures
Raw or unpasteurized milk or other dairy products	Buy and consume only pasteurized milk and dairy products
Raw produce	Rinse all fresh raw fruits and vegetables just before eating

- WASH HANDS, kitchen work surfaces, and utensils with soap and water immediately after they have been in contact with raw meat or poultry.
- WASH HANDS with soap after handling reptiles, birds, or baby chicks, and after contact with pet feces.

For more tips go to www.fightbac.org/summer

Thank you for joining the Partnership for Food Safety Education to promote a *Summer without Salmonella Illness!*



www.fightbac.org

Join our [E-list](#) to receive alerts about new materials and BAC Fighter events!