Roadmap to Foodborne Illness Reduction via Healthy People 2030

Making a Difference

Focus on What Will Have the Greatest Impact in Reducing Deaths, Long Term Disabilities, and Illnesses

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Why Did AFDO Have this Meeting?

- Illnesses were not decreasing
- Outbreaks keep occurring from same sources
  - Romaine from Salinas and Yuma, papayas…
  - Need to change agricultural systems in place for generations (manure as fertilizer, contaminated water…)
- To make a major impact in reducing illnesses, a coordinated response is needed
  - Federal, state and local government
  - Professional associations
  - Consumer groups
  - Academia
  - Industry from farm to table
  - Scientists, People who can think out of the box, Leaders who can make things happen

Why Use Health People 2030?

- Focuses efforts on the pathogens of greatest concern
- Foods and factors most often associated with illness
- Develop short-, mid-, and long-term plan to achieve illness reduction

- Opportunity
  - Whole Genome Sequencing is a game changer
    - Baseline illnesses will be broken into numerous reoccurring illnesses from the same sources
      - Romaine, Blue Bell Ice Cream…

Healthy People 2030 Objectives

Reduce infections caused by *Campylobacter* – FS-01

- Reduce the incidence of laboratory-diagnosed, domestically-acquired *Campylobacter* infections

- **Baseline:** 15.8 lab-diagnosed, domestically-acquired *Campylobacter* infections per 100,000 population occurred on average annually 2015-17
- **Target:** 10.6

Healthy People 2030 Objectives

Reduce infections caused by Shiga toxin-producing *E. coli* – FS-02

- **Baseline:** 4.0
- **Target:** 3.2

Healthy People 2030 Objectives

Reduce infections caused by *Listeria* – FS-03

- **Baseline:** .26
- **Target:** .21

Healthy People 2030 Objectives

Reduce infections caused by *Salmonella* – FS-04

- **Baseline:** 14.8
- **Target:** 11.1

Healthy People 2030 Objectives

- Prevent an increase in the proportion of nontyphoidal *Salmonella* infections in humans that are resistant to three or more drug classes – FS-05
  - **Baseline:** 10.6
  - **Target:** 10.6

Healthy People 2030 Objectives

- Prevent an increase in the proportion of domestically-acquired Campylobacter jejuni infections in humans that are resistant to macrolides – FS-06
  - **Baseline:** 2.5 percent
  - **Target:** 2.5

Healthy People 2030 Objectives

Increase the proportion of people who wash their hands and surfaces often when preparing food – FS-07

- **Baseline:** 70.0 percent of consumers correctly followed the recommendation to properly clean hands in 2016
- **Target:** 74.0 percent

Healthy People 2030 Objectives

Increase the proportion of people who use separate cutting boards when preparing food – FS-08

- **Baseline:** 88.0 percent of consumers correctly followed the recommendation to properly use cutting boards after cutting raw meat, chicken, and fish in 2016
- **Target:** 91.0 percent

Healthy People 2030 Objectives

Increase the proportion of people who cook food to a safe temperature – FS-09

- **Baseline:** 42.0 percent of consumers correctly followed the recommendation to use a food thermometer when cooking meat and poultry in 2016
- **Target:** 47.0 percent

Healthy People 2030 Objectives

Increase the proportion of people who refrigerate food within 2 hours after cooking – FS-10

- **Baseline:** 85.0 percent of consumers correctly followed the recommendation to properly chill a soup or stew containing meat in 2016
- **Target:** 88.0 percent

HP 2030 Developmental Objectives

- Reduce outbreaks of Shiga toxin-producing *E. coli*, *Campylobacter*, *Listeria,* and *Salmonella* infections linked to beef – FS-D01
- … dairy – FS-D02
- … fruit and nuts – FS-D03
- … leafy greens – FS-D04
- … poultry – FS-D05

HP 2030 Developmental Objectives

- Reduce the number of norovirus outbreaks – FS-D06

- Reduce the number of food allergy reactions requiring emergency treatment – FS-D07

Healthy People 2030 Objectives

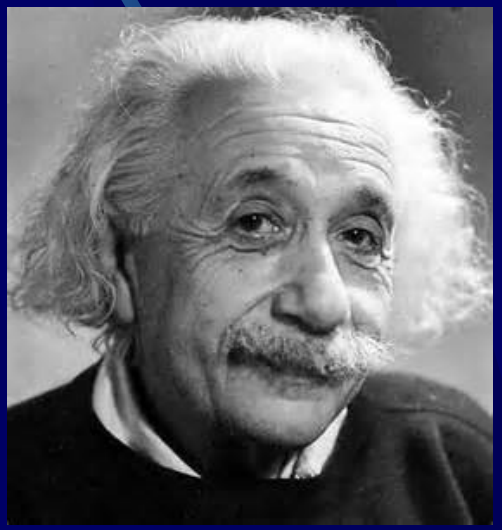
- **Increase the proportion of delis where** employees wash their hands properly - FS-D08
- … surfaces that touch food are properly cleaned and sanitized - FS-D09
- … foods are refrigerated at a safe temperature - FS-D10
- … hot foods are kept at a safe temperature – FS-D11

How Are We Doing?

- With Culture Independent Diagnostic Tests (CIDT), hard to evaluate trends
- Increases in
  - Campylobacter
  - Salmonella – no significant decrease in 20 years
  - E. coli
  - Yersinia
  - Cyclospora
  - Co-infections (e.g. Salmonella and Campy)
- To What Extent are Increases Due to Changes in Testing?

- Insanity: doing the same thing over and over again and expecting different results.

Albert Einstein



- AFDO President Mark Sestak asked Beth Wittry, Erik Mettler and I to co-chair a committee to implement the recommendations coming out of the 2020 meeting
- Steering Committee formed
- Workgroups formed to address priorities
  - Retail/Norovirus
    - Erik Mettler, Assistant Commissioner, FDA
    - Beth Wittry, LCDR, USPHS, NCEH, CDC
  - Salmonella
    - Denise Eblen, FSIS Assistant Administrator for the Office of Public Health Science USDA
  - Produce
    - Jennifer McEntire, SVP, United Fresh Produce Association
    - Ernest Julian, Retired, RI Dept. of Health