

Pesticides and Food Safety: Restaurant Safety Stats and Facts

FACTS

The use of pesticides in a restaurant can pose several dangers to human health. Pesticides are chemicals that are designed to kill or control pests, but they can also harm humans and animals if they are not used properly. Here are some of the dangers of pesticides in a restaurant:

1. **Poisoning:** Pesticides can be toxic to humans, and exposure to them can lead to poisoning. Symptoms of pesticide poisoning can include headaches, dizziness, nausea, vomiting, and respiratory problems. In severe cases, exposure to pesticides can be fatal.
2. **Contamination of food:** If pesticides are not used properly or if they are applied too close to food preparation areas, they can contaminate food and drinks. This can lead to food poisoning and other health problems.
3. **Environmental contamination:** Pesticides can also contaminate the environment, including air, water, and soil. This can harm wildlife, plants, and other organisms, as well as pose a risk to human health if contaminated water or soil is consumed.
4. **Risk to employees:** Restaurant employees who handle or apply pesticides are at an increased risk of exposure. They may not be aware of the potential dangers of pesticides, or they may not have access to proper protective equipment.

STATS

- According to the Centers for Disease Control and Prevention (CDC), pesticide poisoning affects thousands of people each

year in the United States.

- Instances of food contamination due to improper pesticide use or storage may contribute to foodborne illness outbreaks. The CDC estimates that each year roughly 48 million people in the United States get sick from a foodborne illness, which may include cases related to pesticide contamination.
- In Canada, between 2009 and 2018, there were an average of 407 accepted time-loss injury claims per year due to pesticide exposure in all industries combined.