Safe Food Storage Restaurant Safety Stats and Facts

FACTS

Some of the dangers of food storage in a restaurant include:

1. **Foodborne illness:** If food is not stored properly, bacteria such as Salmonella, E. coli, and Listeria can grow and cause foodborne illness in customers who consume contaminated food.
2. **Cross-contamination:** Storing different types of food together can lead to cross-contamination, where harmful bacteria from one food item spreads to another, increasing the risk of foodborne illness.
3. **Spoilage:** Improper storage can cause food to spoil more quickly, leading to waste and potential financial losses for the restaurant.
4. **Food quality:** Poor food storage can also result in a loss of quality, flavor, and nutritional value of the food.
5. **Health code violations:** Failure to follow proper food storage guidelines can result in health code violations and legal consequences for the restaurant.

STATS

- The Centers for Disease Control and Prevention (CDC) estimates that each year, 48 million people in the United States get sick from eating contaminated food, leading to 128,000 hospitalizations and 3,000 deaths. The Public Health Agency of Canada (PHAC) estimates about four million Canadians contract a foodborne illness each year, resulting in roughly 11,600 hospitalizations and 238 deaths.
- The Centers for Disease Control and Prevention (CDC) and Health Agency of Canada (PHAC) estimates that each year, 1 in 6 Americans and 1 in 10 Canadians gets sick from

foodborne diseases.

- Based on the annual food safety statistics regularly conducted by the International Food Information Council (IFIC), 29% of consumers are most concerned with chemical contamination in food, which may have long-term health problems or chronic illness. The second highest concern is foodborne illness from bacteria which garnered 26%.
- Reports show that at least 1.1% to 10.8% of the global population is affected by food allergies.
- 1 in 10 workers in the world get sick from contaminated food every year.