

FOOD-RELATED ILLNESSES, HOSPITALIZATIONS & DEATHS IN CANADA



1 IN 8 PEOPLE

(4 MILLION CANADIANS)
GET SICK EACH YEAR FROM
CONTAMINATED FOOD.

OVER 11,500
HOSPITALIZATIONS
AND 240 DEATHS
OCCUR EACH YEAR
DUE TO FOOD-RELATED ILLNESSES.

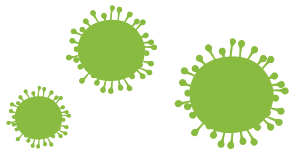
* Includes both estimates for 30 foodborne pathogens and unknown causes of acute gastrointestinal illness.

THE COMMON CULPRITS IN CANADA ARE:

**Estimated number each year*

NOROVIRUS

The leading cause of food-borne illnesses and hospitalizations.



Illnesses: **1 million**
Hospitalizations: **1,180**
Deaths: **21**

LISTERIA

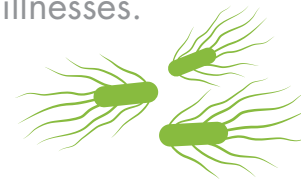
The leading cause of deaths related to food-borne illness each year.



Illnesses: **178**
Hospitalizations: **150**
Deaths: **35**

SALMONELLA

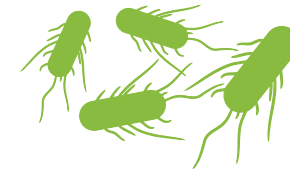
Contributes to 1 in 4 hospitalizations of all food-borne illnesses.



Illnesses: **88,000**
Hospitalizations: **925**
Deaths: **17**

E. COLI O157

One of the top food-borne bacteria causing severe illness.



Illnesses: **12,800**
Hospitalizations: **245**
Deaths: **8**

CAMPYLOBACTER

The third leading cause of food-borne illnesses and hospitalizations.



Illnesses: **145,000**
Hospitalizations: **565**
Deaths: **5**

FOOD SAFETY TIPS

CLEAN

your hands, kitchen surfaces and utensils with warm, soapy water.



COOK

food to safe internal temperatures – use a digital food thermometer.



SEPARATE

raw foods, like meat and eggs, from cooked foods, fruit and veggies to avoid cross-contamination.

CHILL

food and leftovers within 2 hours.

For more information, visit Canada.ca/FoodSafety



Public Health
Agency of Canada

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