THE COMMON CULPRITS IN CANADA ARE:

**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 0157**
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

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**FOOD SAFETY TIPS**

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

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

- **COOK**
  - food to safe internal temperatures – use a digital food thermometer.

- **CHILL**
  - food and leftovers within 2 hours.

*Estimated number each year*

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

For more information, visit [Canada.ca/FoodSafety](http://Canada.ca/FoodSafety)