



## **AFNR Food Science Food Safety and You**

Watch these video clips:

CNN—*1 dead in botulism outbreak linked to Ohio church potluck*

<http://www.cnn.com/2015/04/22/health/church-potluck-botulism/>

CBS News—*Taco Bell has Beef with Claims about its Beef*

<http://www.cbsnews.com/news/taco-bell-has-beef-with-claims-about-its-beef/>

CDC Ramping up high-tech food safety testing

<http://news.yahoo.com/video/cdc-ramping-high-tech-food-051804426.html>

1. What do these videos have in common?

Read the excerpt below from “Is our food safe?”

[http://www.huffingtonpost.com/jenny-dewey-rohrich/food-safety\\_b\\_8160054.html](http://www.huffingtonpost.com/jenny-dewey-rohrich/food-safety_b_8160054.html)

The [U.S. census bureau reported](#) that in 2010 the population of the U.S. stood at about 308 million. Now you figure, 308 million people eat an average of two meals a day, some three a day but for simplicity's sake, two meals a day. If you do the math, that is 616 million meals eaten every single day, which equals out to around 225 billion meals consumed in the United States each year (616 million \* 365). Now out of those 225 billion meals consumed, according to the [CDC annual's estimates](#), about 48 million illnesses result from food born pathogens, 127,839 are hospitalized, and 3,037 deaths each year. If you take the average number of meals eaten per year (about 225 billion) and divide it by the reported number of illnesses (48 million). That is 0.0002 percent of meals eaten result in food borne illness. But the criticism of many is that is half of all food borne illnesses go unreported. So let's double it. Let's say 100 million food borne illnesses happen each year. That is still 0.0004 percent. Even if we assumed that 1 billion meals eaten result in food borne illness, we are still at 0.004 percent. And that is just illnesses. 127,000 hospitalizations divided by the 225 billion meals eaten... you get the idea. According to the math, less than 1 percent of meals eaten in the United States every single day result in a food borne illness...

2. Why is it that food is so safe in the United States? What agencies are in place to ensure food safety? What techniques do you use to prevent food spoilage, once you have purchased it?

3. What are some topics you are interested in within the field of food science?