

Food Safety Information

Did you know?

That millions of people are sickened (many go unreported), 325,000 are hospitalized and 5,000 die each year from food poisoning.

Did you know?

That leftovers should be stored in shallow containers (two inches or less) for rapid cooling and to prevent the buildup of bacteria. Large containers can maintain warm temperatures, which are ideal for bacterial growth. Always cool leftovers quickly under refrigeration.

Did you know?

That nearly half of all cases of food borne illness could be eliminated if food handlers would wash their hands more often when preparing and handling food.

Did you know?

That recent studies show there's no real benefit to washing meat and poultry. In fact, if you think you're removing bacteria from meat and poultry by washing it, you might be allowing germs to spread to other ready-to-eat foods — causing cross-contamination in the process. The way to kill bacteria is to cook all meat, poultry and seafood to proper temperatures. And remember — use a meat thermometer to check the doneness! Color is not a good indicator of doneness. A USDA study showed that 25% of cooked hamburgers would have the brown internal color but not reach the proper cooking temperature.

Did you know?

The safe internal cooking temperatures for raw foods are:

- Poultry-165°F*
- Ground meat -155°F*
- Fish and Pork -145°F*

Did you know?

That the same pathogens that cause food borne illness can cause arthritis, kidney failure, meningitis and Guillain - Barré syndrome. The Food and Drug Administration estimates that as much as three percent of all food borne illness cases lead to secondary long term illness such as these.

Did you know?

That certain people have an increased risk for food borne illness. These "high risk" people include: Pregnant women and babies, older adults, people with weakened immune systems and chronic illness including diabetes, kidney disease, AIDS and some cancer patients.

Did you know?

That there are over 20,000 food establishments under routine inspection in Missouri.

Did you know?

That the Missouri Department of Health and Senior Services contracts with the FDA to inspect over 450 food processing plants, water bottlers and food warehouses in Missouri.

For more information on Food Safety contact:

The Missouri Department of Health and Senior Services

Bureau of Environmental Regulations and Licensure

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