Progress in Reducing Salmonella

Modernization, ongoing research, innovation and technology have helped the chicken industry better address the food safety challenges of today and tomorrow.



According to the Centers for Disease Control and Prevention (CDC)¹,

89% OF SALMONELLA ILLNESSES FROM 2017-2019 WERE ATTRIBUTED TO SOURCES OTHER THAN CHICKEN.



Of the Salmonella cases linked to chicken, there were **679 illnesses** associated with raw chicken from 2017-2019. During that same time, there were

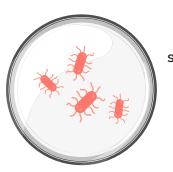
4,403 SALMONELLA ILLNESSES LINKED TO CONTACT WITH BACKYARD AND PET CHICKENS.



The Prevalence of *Salmonella* in Raw Chicken is at All Time Lows According to the latest USDA data available, MORE THAN 97% OF WHOLE CHICKENS TESTED NEGATIVE FOR SALMONELLA, AS DID MORE THAN 93% OF CHICKEN PARTS.

From 2019-2020, overall OUTBREAKS ASSOCIATED WITH FOOD DECREASED BY





Since 2015, when the performance standard for chicken parts went into effect, THE INDUSTRY HAS REDUCED SALMONELLA PREVALENCE BY



4 SIMPLE WORDS—CLEAN, SEPARATE, COOK AND CHILL When implemented, these actions can reduce the risk of foodborne illness at home.



Clean

Wash hands and surfaces often.



Separate

Don't crosscontaminate foods.



COOK Always cook

chicken to 165°F.



Keep hot foods hot and cold foods cold.

Although the U.S. chicken industry has made tremendous progress in reducing *Salmonella*, we pledge to continue innovating and adopting best practices. To learn more about the industry's commitment to food safety, visit:

chickencheck.in/faq/food-safety/

Sources:

¹Centers for Disease Control and Prevention. Foodborne Outbreaks. October 2022. cdc.gov/foodsafety/outbreaks/multistate-outbreaks/annual-summaries/annual-summaries-2017-2020.html





²Food Safety and Inspection Service. Sampling Results for FSIS Regulated Products. October 2022. fsis.usda.gov/science-data/sampling-program/sampling-results-fsis-regulated-products