Meat, Poultry, Fish and Seafood Safety: Restaurant Safety Stats and Facts



FACTS

Ensure the safety of meat, fish, poultry and seafood from foodborne illness by performing these tasks:

1. **Proper storage:** Meat, poultry, fish, and seafood should be stored at the correct temperature to prevent bacterial growth. Refrigerators and freezers should be regularly cleaned and maintained to ensure they are working properly.
2. **Separate preparation:** Raw meat, poultry, fish, and seafood should be prepared separately from other foods to avoid cross-contamination. Cutting boards, utensils, and surfaces should be thoroughly cleaned between uses.
3. **Proper cooking:** Meat, poultry, fish, and seafood should be cooked to the appropriate temperature to kill any harmful bacteria or viruses. A food thermometer should be used to ensure that food is cooked to the correct temperature.
4. **Safe handling:** Workers who handle meat, poultry, fish, and seafood should wash their hands frequently and wear gloves when necessary. Any employees who are sick should not be allowed to handle food.
5. **Clear labeling:** Menu items containing meat, poultry, fish, and seafood should be clearly labeled to inform customers of any potential allergens or other dietary restrictions.
6. **Supplier selection:** Restaurants should choose reputable suppliers who follow food safety regulations and have a track record of providing safe and high-quality products.

STATS

- In restaurants, the CDC estimates that each year, 48 million people get sick from a foodborne illness. Of these, 128,000 are hospitalized and 3,000 die.
- According to a 2019 report from the National Restaurant Association, seafood is the second most popular type of protein served at restaurants after chicken.
- In the United States, foodborne illnesses from meat and poultry account for an estimated 1.3 million illnesses, 13,000 hospitalizations, and 230 deaths annually, according to the Centers for Disease Control and Prevention. In Canada, 1 in 8 people get sick each year from contaminated food in restaurants. Over 11,500 hospitalizations and 240 deaths occurred in Canada last year because of food-related illnesses.
- A 2019 study published in the Journal of Food Protection found that more than 40% of seafood served in restaurants in the United States was mislabeled, meaning it was either a different species than advertised or was labeled in a

way that misrepresents its origin.

- In 2020, the global seafood market was valued at over $158 billion, with the restaurant and foodservice sector accounting for a significant portion of the market.