

# FOOD-RELATED ILLNESSES, HOSPITALIZATIONS & DEATHS IN CANADA



**1 IN 8 PEOPLE**  
  
(4 MILLION CANADIANS)  
GET SICK EACH YEAR FROM  
**CONTAMINATED FOOD.**

**OVER 11,500**  
**HOSPITALIZATIONS**  
**AND 240 DEATHS**  
**OCCUR EACH YEAR**  
DUE TO FOOD-RELATED ILLNESSES.

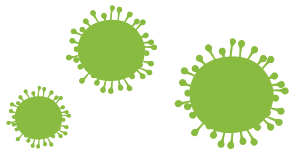
\* Includes both estimates for 30 foodborne pathogens and unknown causes of acute gastrointestinal illness.

## THE COMMON CULPRITS IN CANADA ARE:

*\*Estimated number each year*

### NOROVIRUS

The leading cause of food-borne illnesses and hospitalizations.



Illnesses: **1 million**  
Hospitalizations: **1,180**  
Deaths: **21**

### LISTERIA

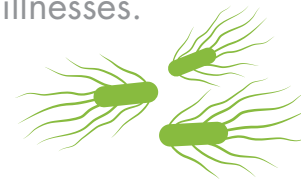
The leading cause of deaths related to food-borne illness each year.



Illnesses: **178**  
Hospitalizations: **150**  
Deaths: **35**

### SALMONELLA

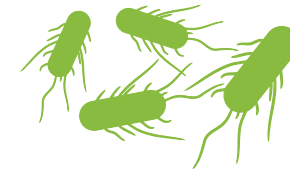
Contributes to 1 in 4 hospitalizations of all food-borne illnesses.



Illnesses: **88,000**  
Hospitalizations: **925**  
Deaths: **17**

### E. COLI O157

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**

## FOOD SAFETY TIPS

### CLEAN

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



### COOK

food to safe internal temperatures – use a digital food thermometer.



### SEPARATE

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

### CHILL

food and leftovers within 2 hours.

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