APPENDIX

Healthy People 2020

Objective Status: Food Safety

Target met | Improving | Little/No change | Getting worse | Baseline only | Developmental

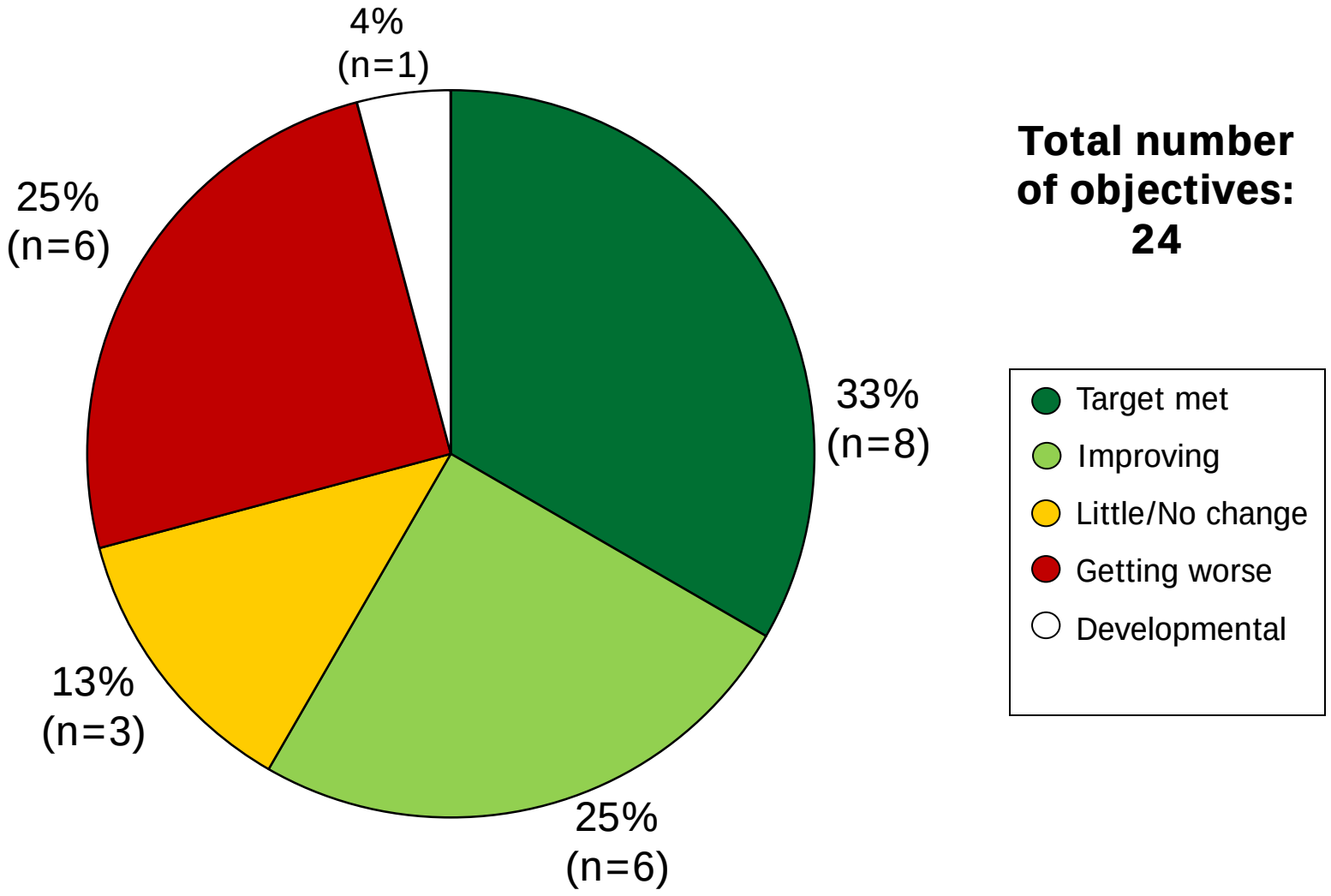
- FS-1.1 Reduce infections caused by *Campylobacter* species transmitted commonly through food
- FS-1.2 Reduce infections caused by Shiga toxin-producing *Escherichia coli* (STEC) O157 transmitted commonly through food
- FS-1.3 Reduce infections caused by *Listeria monocytogenes* transmitted commonly through food
- FS-1.4 Reduce infections caused by *Salmonella* species transmitted commonly through food
- FS-1.5 Reduce postdiarrheal hemolytic uremic syndrome (HUS) in children under 5 years of age
- FS-1.6 Reduce infections caused by *Vibrio* species transmitted commonly through food
- FS-1.7 Reduce infections caused by Yersinia species transmitted commonly through food
- FS-2.1 Reduce the number of outbreak-associated infections due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species with beef.
- FS-2.2 Reduce the number of outbreak-associated infections due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species with dairy.
- FS-2.3 Reduce the number of outbreak-associated infections due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species with fruits and nuts.
- FS-2.4 Reduce the number of outbreak-associated infections due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species with leafy vegetables.

Objective Status: Food Safety

Target met | Improving | Little/No change | Getting worse | Baseline only | Developmental

- FS-2.5 Reduce the number of outbreak-associated infections due to Shiga toxin-producing *E. coli* O157, or *Campylobacter*, *Listeria*, or *Salmonella* species with poultry.
- FS-3.1 Prevent an increase in the proportion of nontyphoidal *Salmonella* isolates from humans that are resistant to nalidixic acid (quinolone).
- FS-3.2 Prevent an increase in the proportion of nontyphoidal *Salmonella* isolates from humans that are resistant to ceftriaxone (third-generation cephalosporin).
- FS-3.3 Prevent an increase in the proportion of nontyphoidal *Salmonella* isolates from humans that are resistant to gentamicin.
- FS-3.4 Prevent an increase in the proportion of nontyphoidal *Salmonella* isolates from humans that are resistant to ampicillin.
- FS-3.5 Prevent an increase in the proportion of nontyphoidal *Salmonella* isolates from humans that are resistant to three or more classes of antimicrobial agents.
- FS-3.6 Prevent an increase in the proportion of *Campylobacter jejuni* isolates from humans that are resistant to erythromycin
- FS-4 Reduce severe allergic reactions to food among adults with a food allergy diagnosis.
- FS-5.1 Increase the proportion of consumers who follow the key food safety practice of "Clean: wash hands and surfaces often."
- FS-5.2 Increase the proportion of consumers who follow the key food safety practice of "Separate: don't cross-contaminate."
- FS-5.3 Increase the proportion of consumers who follow the key food safety practice of "Cook: cook to proper temperatures."
- FS-5.4 Increase the proportion of consumers who follow the key food safety practice of "Chill: refrigerate promptly."
- FS-6 Improve food safety practices associated with foodborne illness in foodservice and retail establishments.

Current HP2020 Objective Status: Food Safety



Objective Status: Medical Product Safety

Target met | Improving | Little/No change | Getting worse | Baseline only | Developmental

- MPS-1 Healthcare organizations reporting adverse drug events

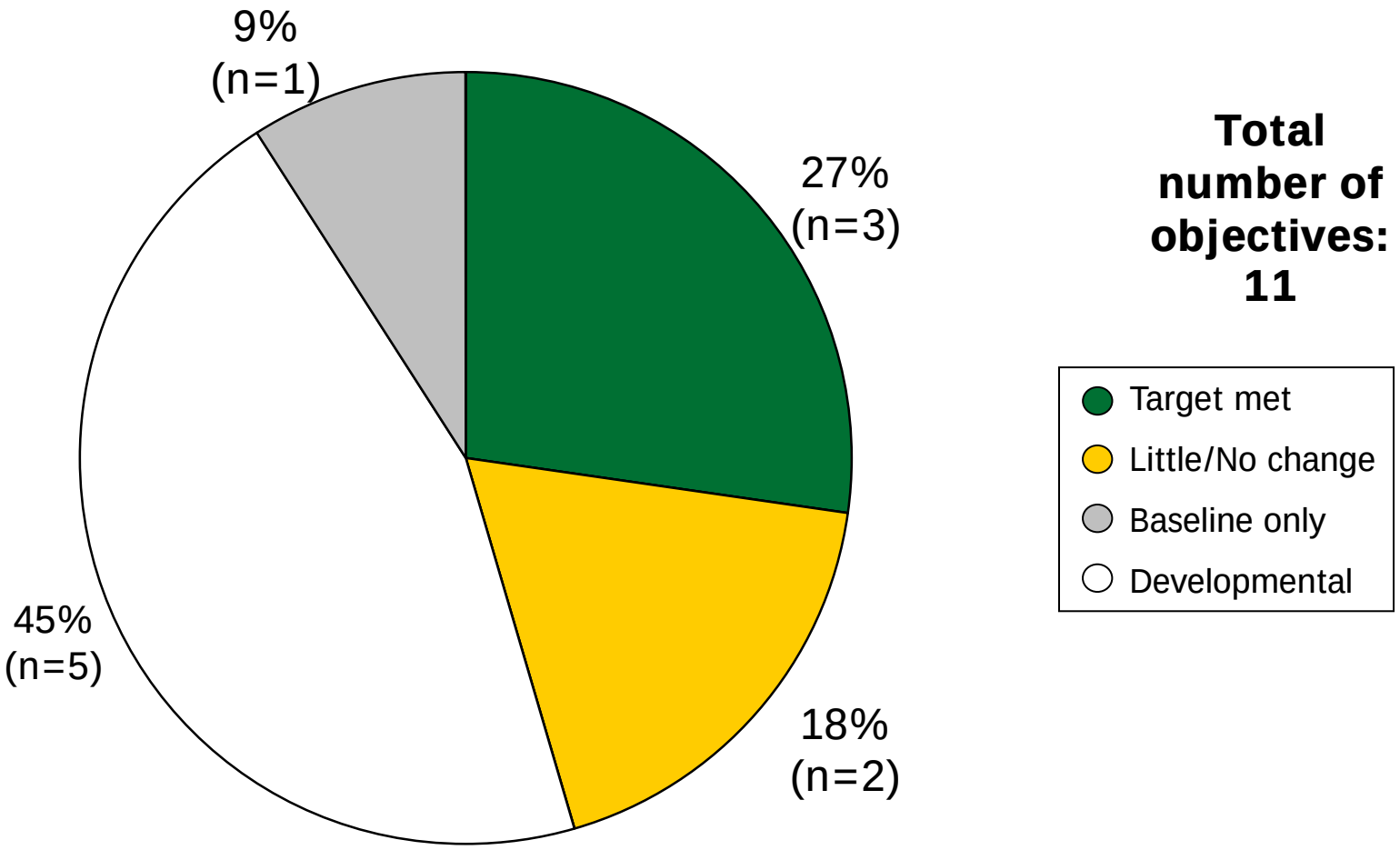
- MPS-2.1 Patients suffering from untreated pain due to lack of access to pain treatment
- MPS-2.2 Non-FDA approved pain medications
- MPS-2.3 Serious injuries from use of pain medicines
- MPS-2.4 Deaths from use of pain medicines

- MPS-3 Adverse events from medical products

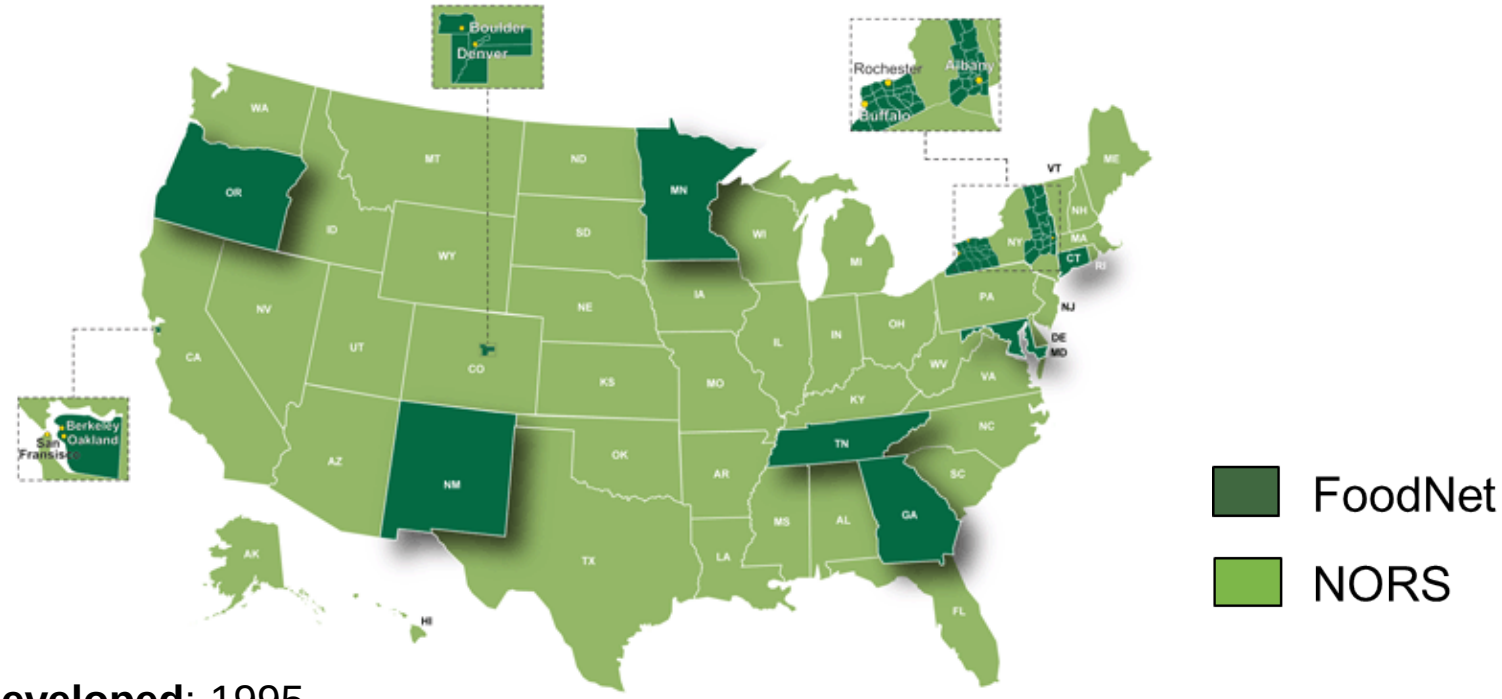
- MPS-4 Medical products associated with predictive biomarkers

- MPS-5.1 ED visits for overdoses from oral anticoagulants
- MPS-5.2 ED visits for overdoses from injectable antidiabetic agents
- MPS-5.3 ED visits for overdoses from narrow-therapeutic-index medications
- MPS-5.4 ED visits for medication overdoses among children <5 yrs

Current HP2020 Objective Status: Medical Product Safety



Foodborne Disease Active Surveillance Network (FoodNet)



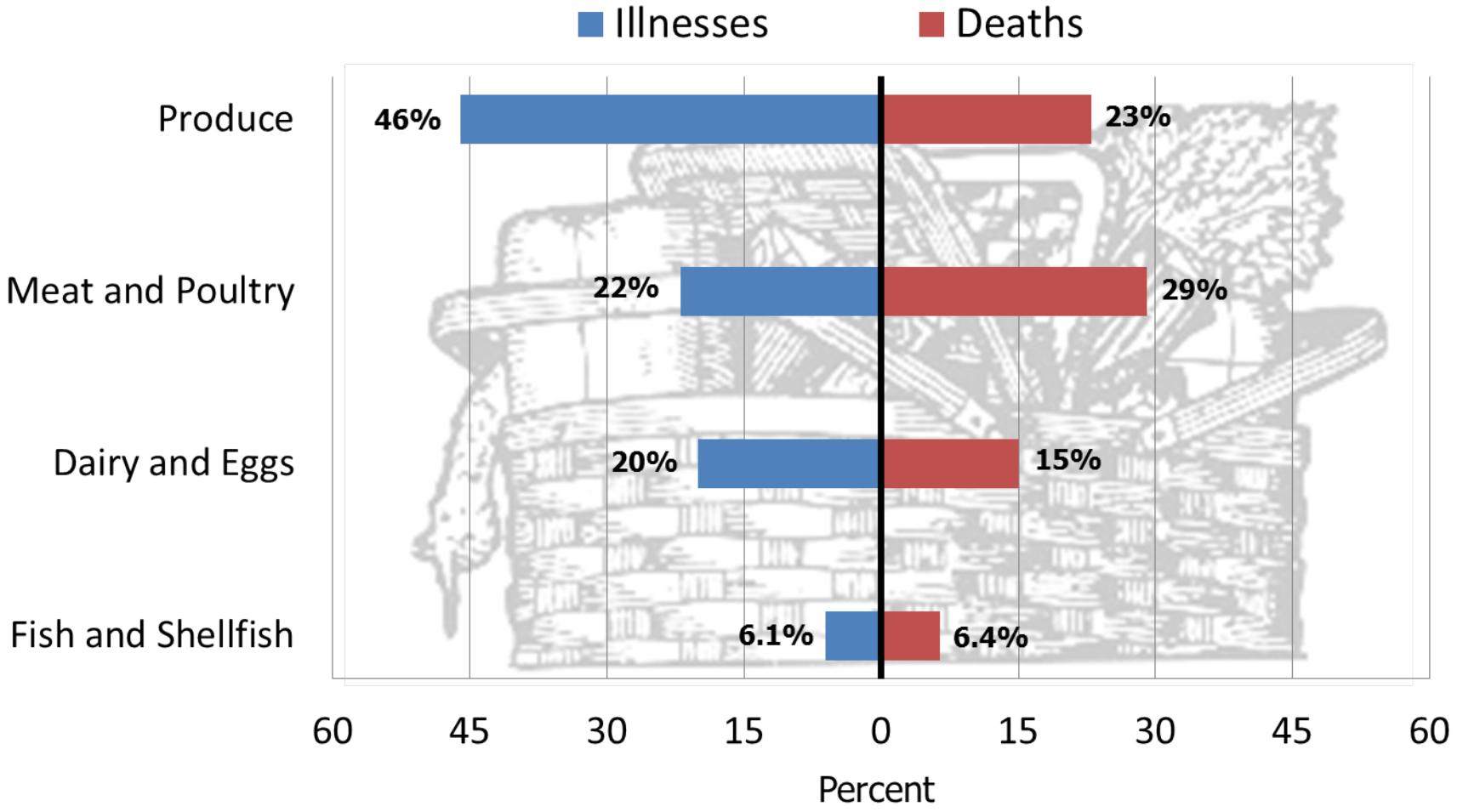
Developed: 1995

What: Conducts surveillance among 15% of the U.S. population for Laboratory confirmed cases of infections with nine pathogens transmitted commonly through food.

How: Work closely with 10 state health departments and other federal agencies

SOURCES: Foodborne Diseases Active Surveillance Network (FoodNet), CDC/NCEZID.
National Outbreak Reporting System (NORS), CDC/NCEZID.

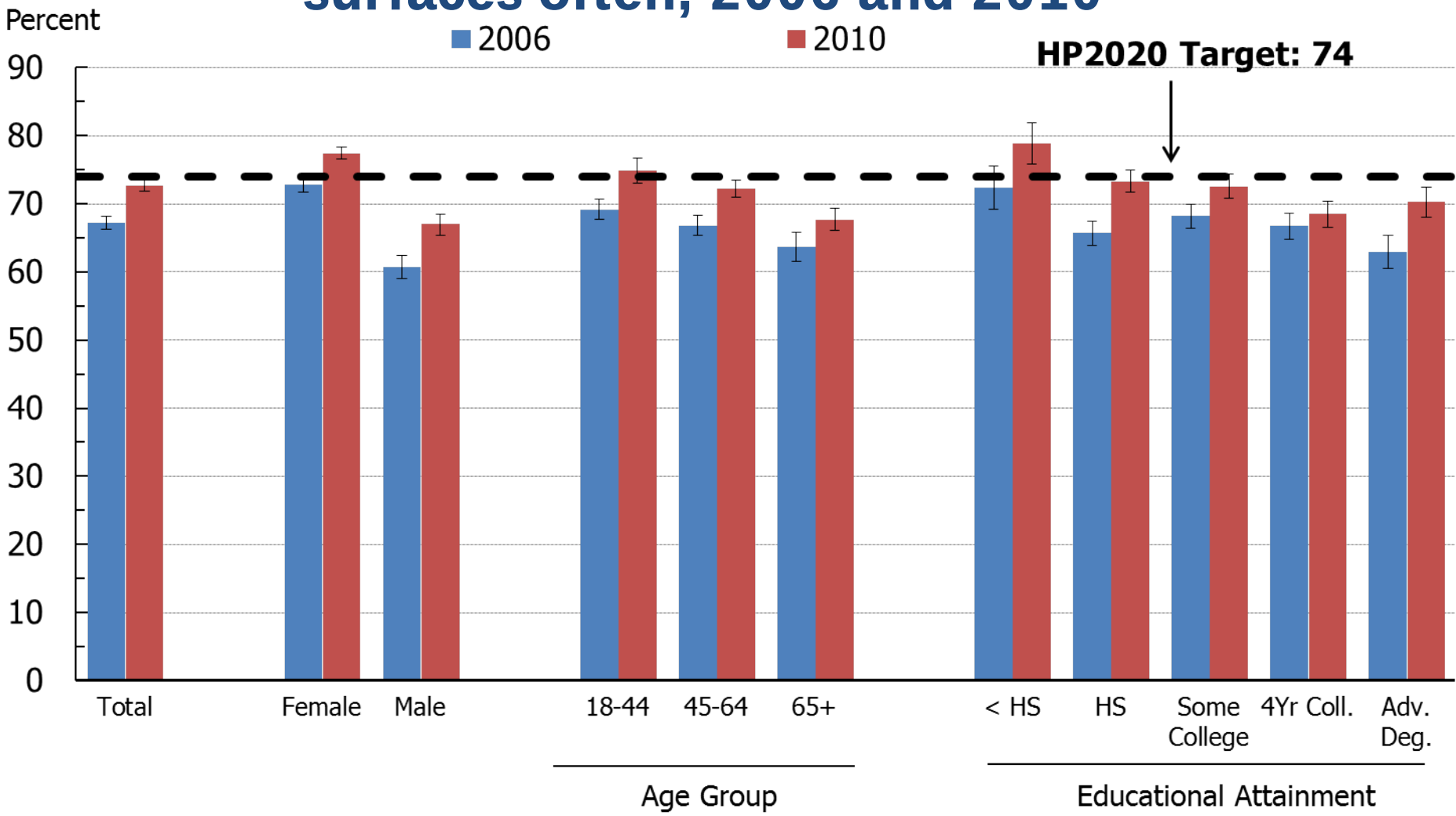
Contribution of Food Categories to Estimated Domestically Acquired Illnesses and Deaths, 1998–2008



NOTES: Chart does not show 5% of illnesses and 2% of deaths attributed to other commodities. In addition, 1% of illnesses and 25% of deaths were not attributed to commodities; these were caused by pathogens not in the outbreak database, mainly *Toxoplasma* and *Vibrio vulnificus.*

SOURCE: Painter JA, et al. Attribution of foodborne diseases, hospitalizations, and deaths to food commodities by using outbreak data, United States, 1998-2008. Emerg Infect Vol. 19, No. 3, March 2013.

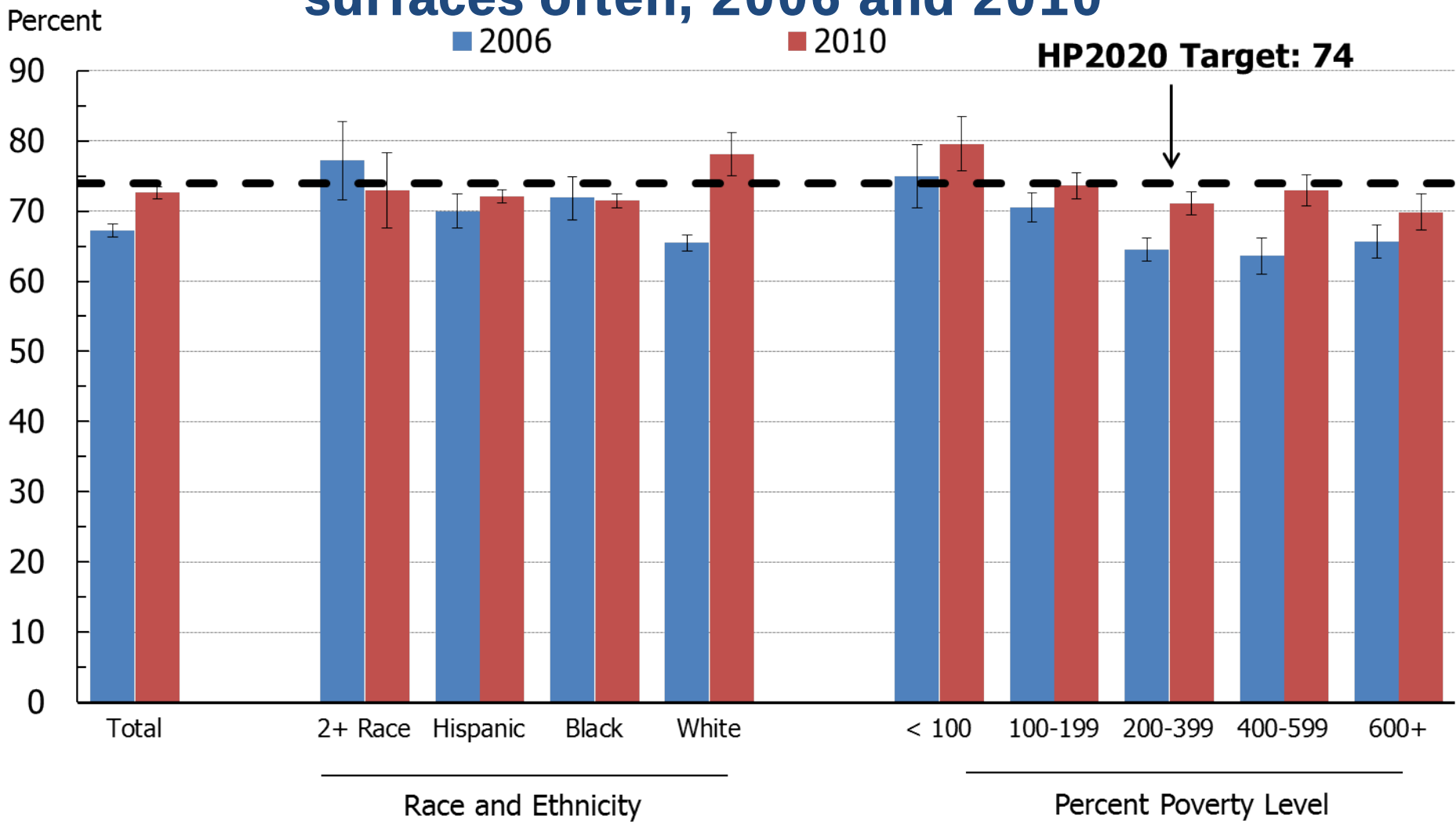
Key Food Safety Practice: Clean – wash hands and surfaces often, 2006 and 2010



SOURCE: Food Safety Survey, FDA.
NOTE: I = 95% confidence interval.

Obj. FS-5.1
Increase desired

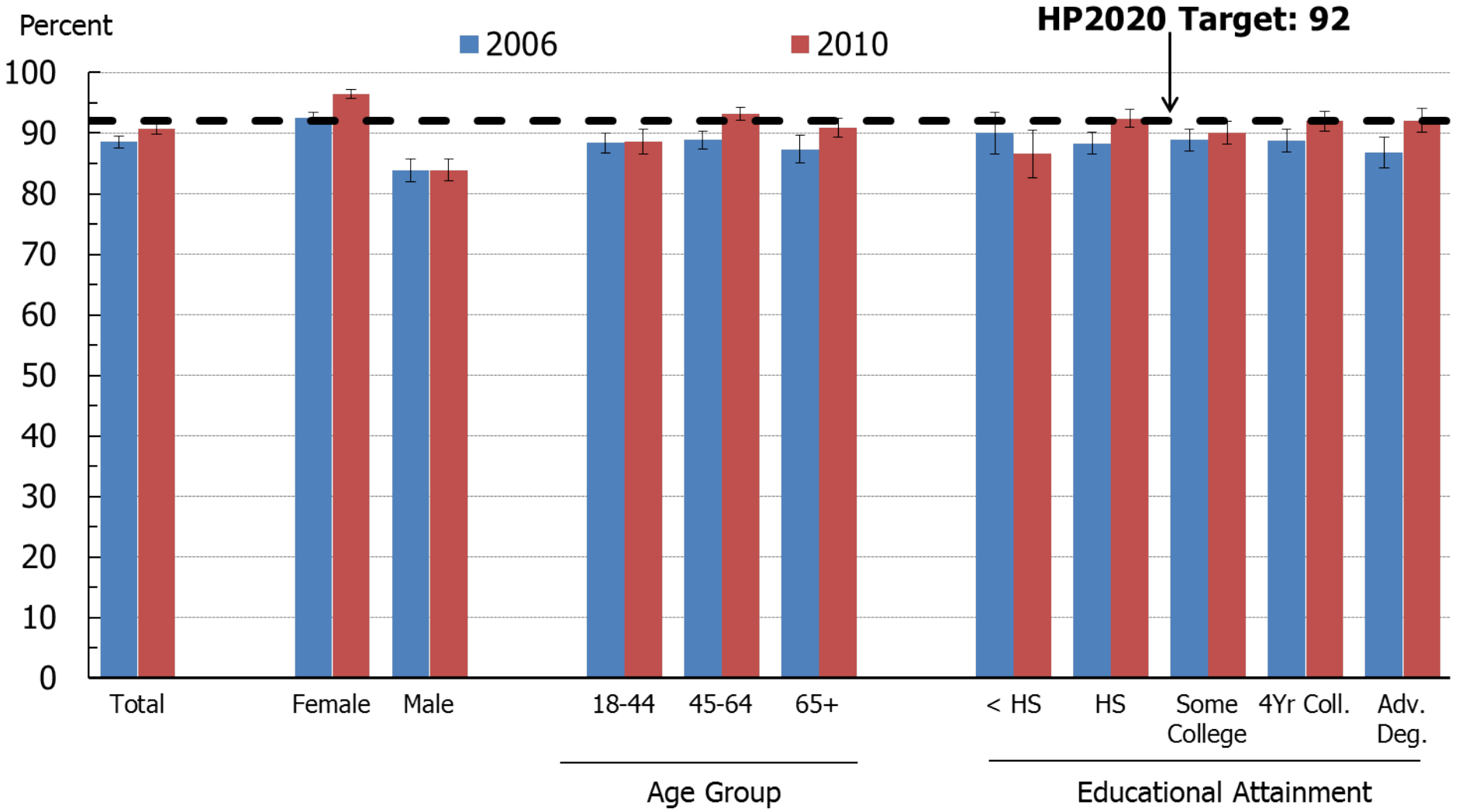
Key Food Safety Practice: Clean – wash hands and surfaces often, 2006 and 2010



SOURCE: Food Safety Survey, FDA.
NOTE: I = 95% confidence interval.

Obj. FS-5.1
Increase desired

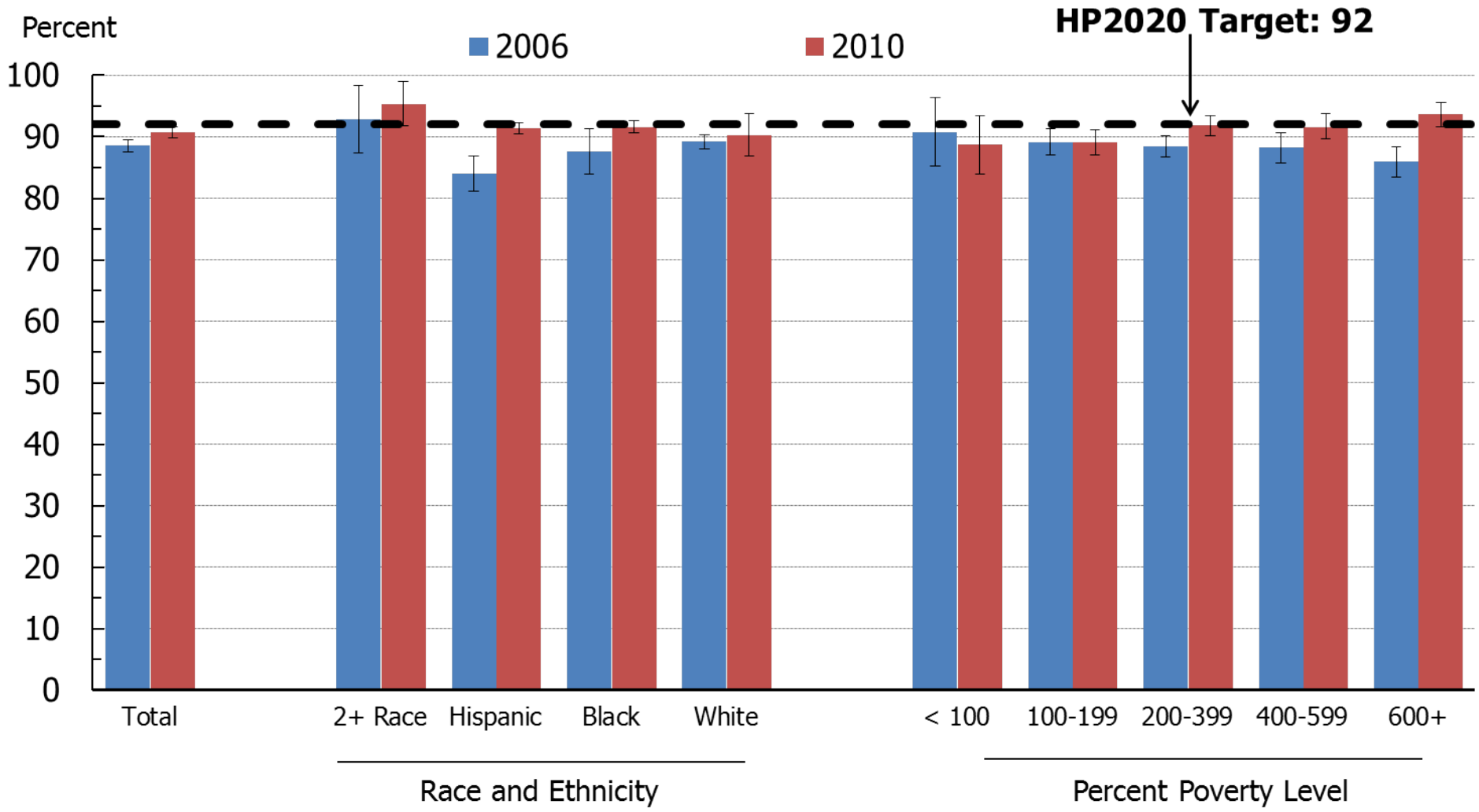
Key Food Safety Practice: Separate – don't cross contaminate, 2006 and 2010



SOURCE: Food Safety Survey, FDA.
NOTE: I = 95% confidence interval.

Obj. FS-5.2
Increase desired

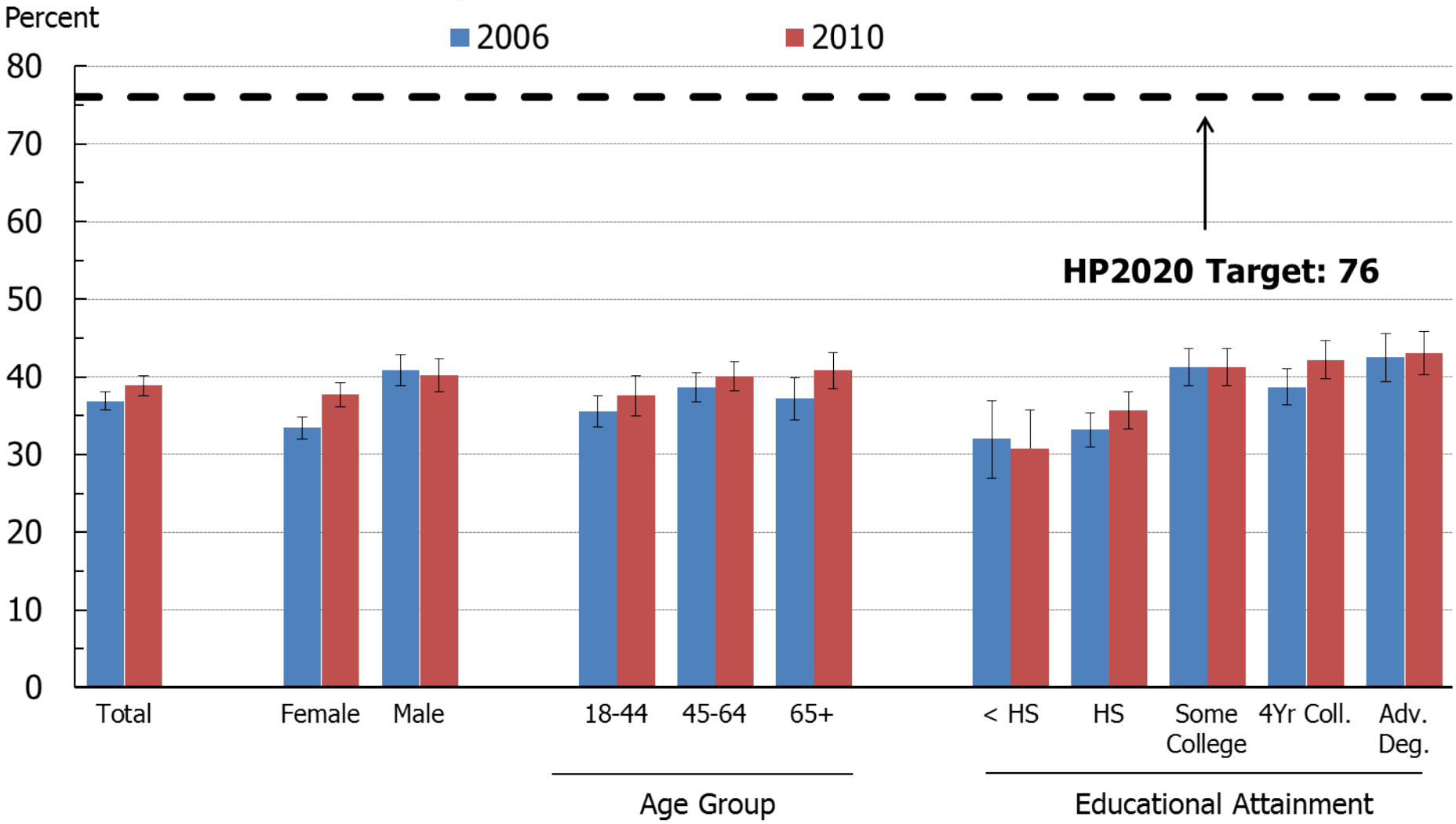
Key Food Safety Practice: Separate – don't cross contaminate, 2006 and 2010



SOURCE: Food Safety Survey, FDA.
NOTE: I = 95% confidence interval.

Obj. FS-5.2
Increase desired

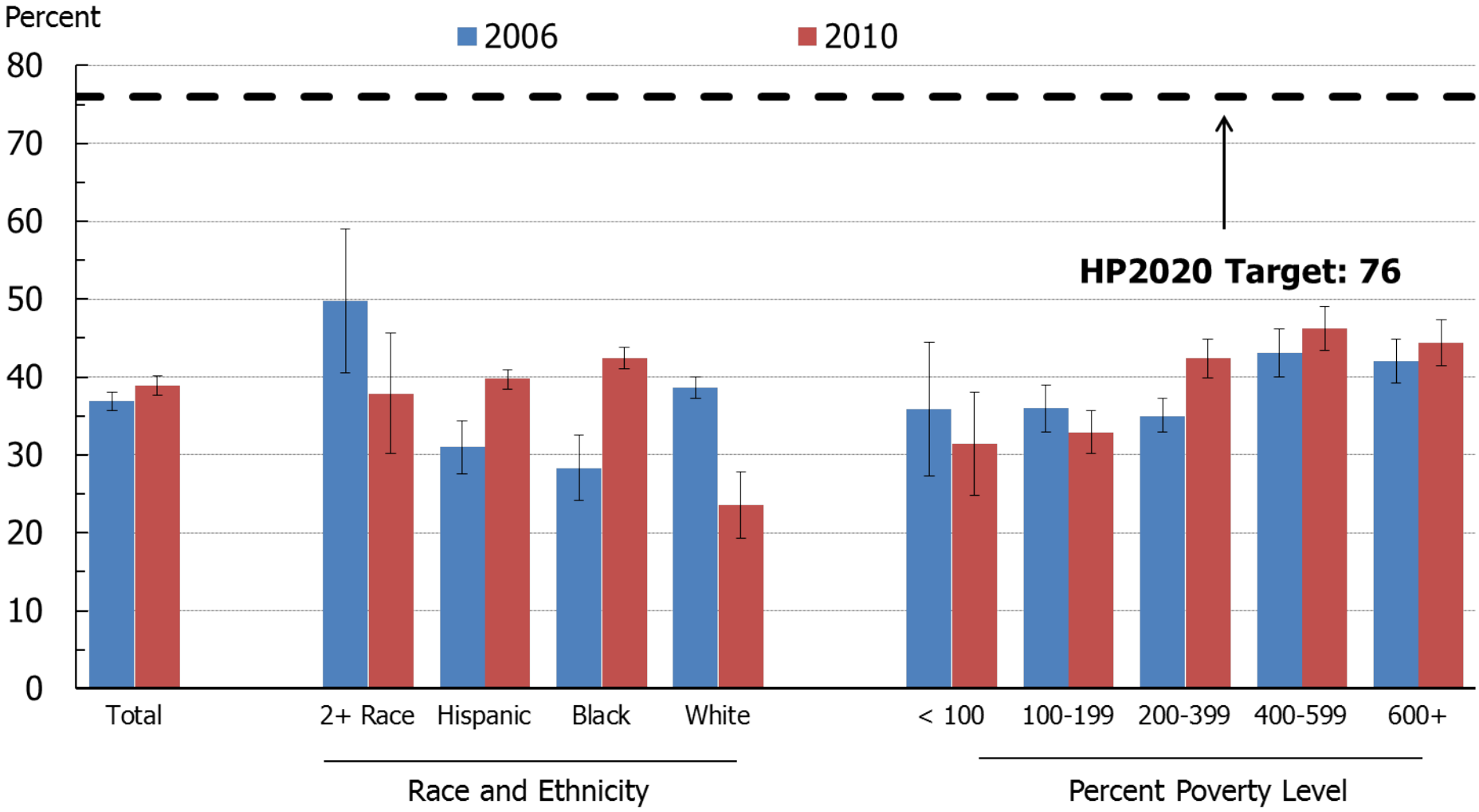
Key Food Safety Practice: Cook – cook to proper temperature, 2006 and 2010



SOURCE: Food Safety Survey, FDA.
NOTE: I = 95% confidence interval.

Obj. FS-5.3
Increase desired

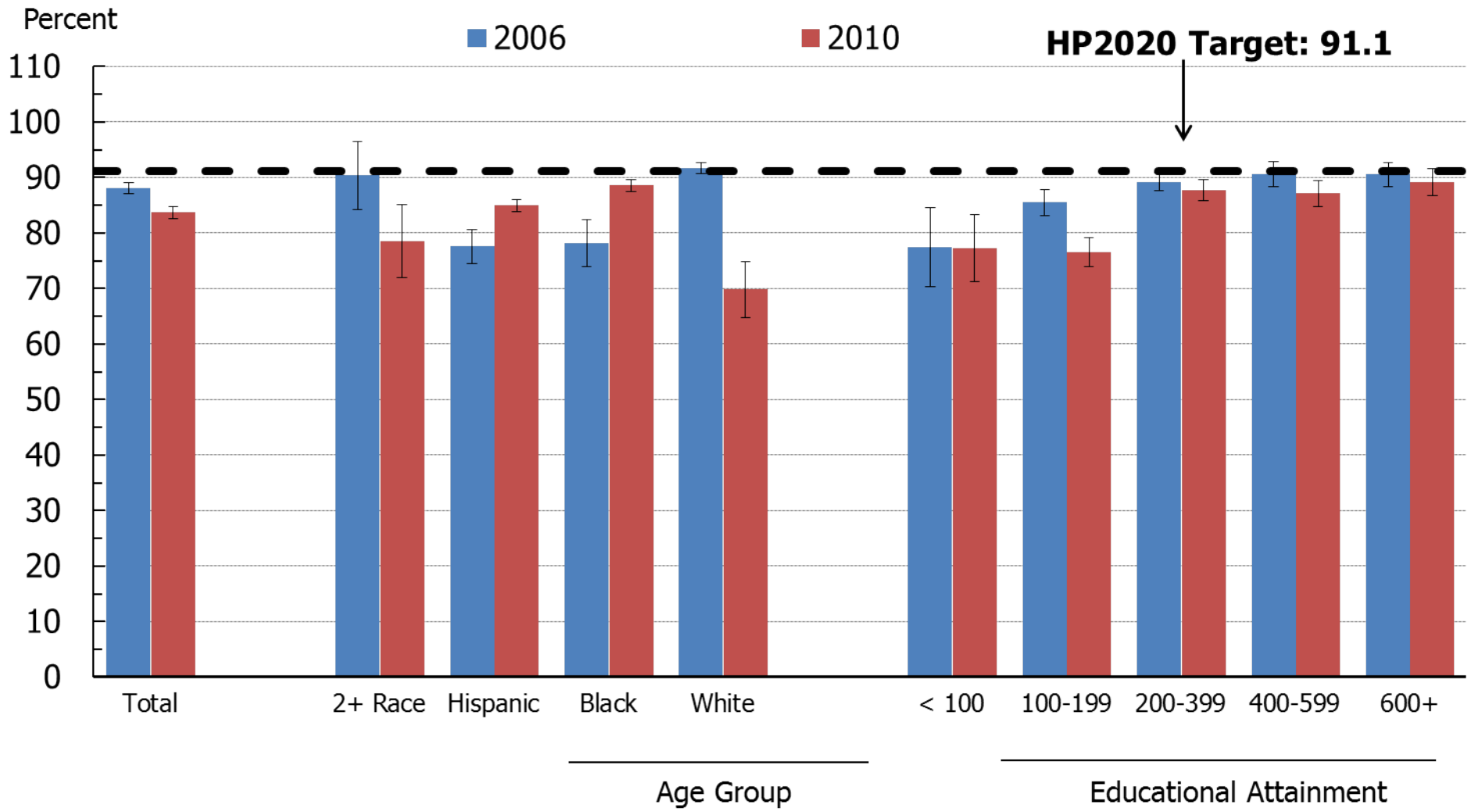
Key Food Safety Practice: Cook – cook to proper temperature, 2006 and 2010



SOURCE: Food Safety Survey, FDA.
NOTE: I = 95% confidence interval.

Obj. FS-5.3
Increase desired

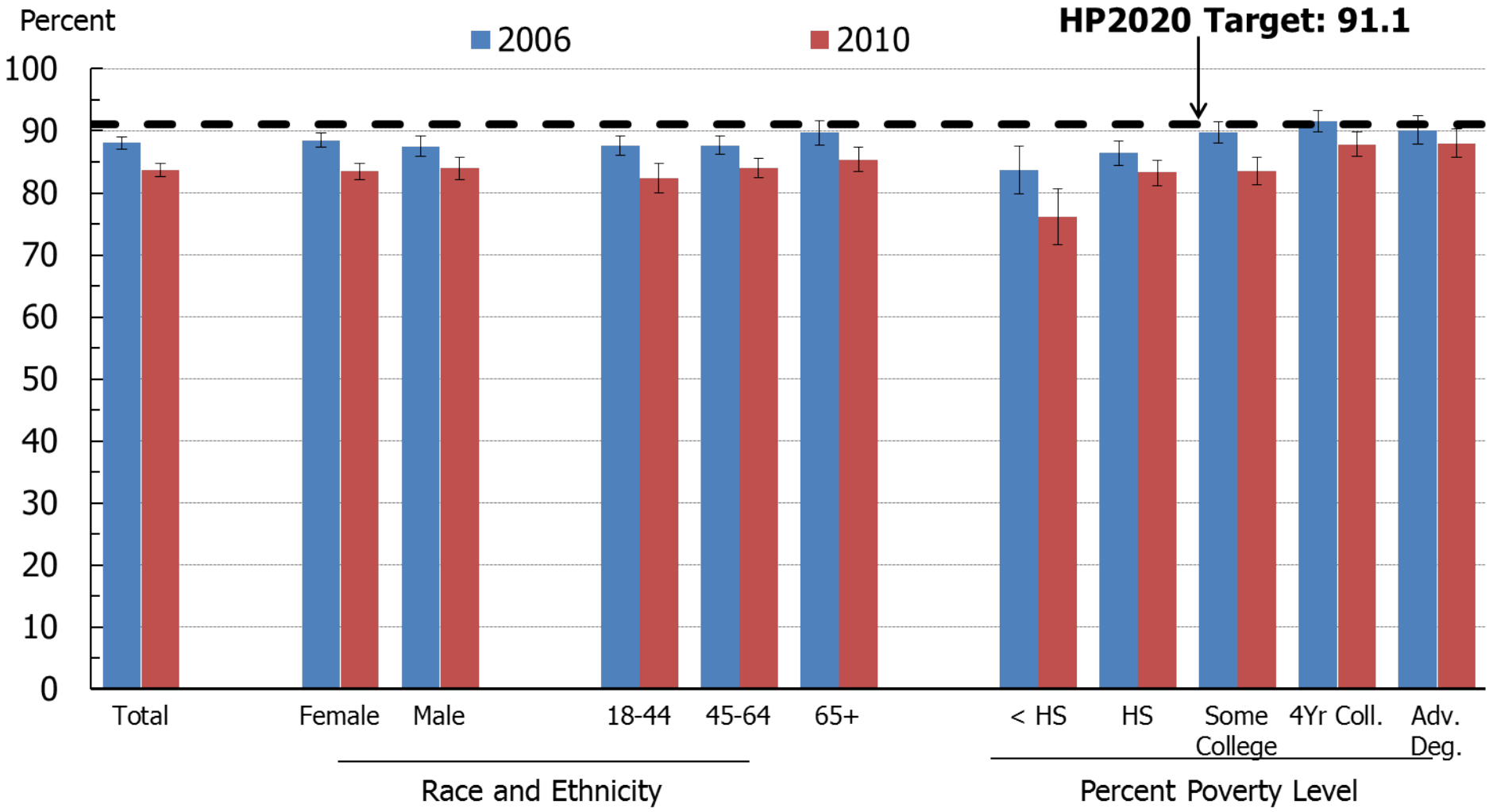
Key Food Safety Practice: Chill – refrigerate promptly, 2006 and 2010



SOURCE: Food Safety Survey, FDA.
NOTE: I = 95% confidence interval.

Obj. FS-5.4
Increase desired

Key Food Safety Practice: Chill – refrigerate promptly, 2006 and 2010



SOURCE: Food Safety Survey, FDA.
NOTE: I = 95% confidence interval.

Obj. FS-5.4
Increase desired