

DEPARTMENT OF HEALTH AND HUMAN SERVICES
Centers for Disease Control and Prevention
Diseases Transmitted through the Food Supply

AGENCY: Centers for Disease Control and Prevention (CDC), Department of Health and Human Services (HHS).

ACTION: Pursuant to 42 USC 12113(e), CDC is updating the list of infectious and communicable diseases that are transmitted through handling the food supply.

DATES: Effective Date: **March 1, 2017.**

Pathogens Transmitted by Food Contaminated by Infected Persons Who Handle Food, and Modes of Transmission of Such Pathogens

Some pathogens are frequently transmitted by food contaminated by infected persons. The presence of any one of the following signs or symptoms in persons who handle food may indicate infection by a pathogen that could be transmitted to others through handling the food supply: diarrhea, vomiting, open skin sores, boils, fever, dark urine, or jaundice. The failure of food-handlers to wash hands in certain situations (such as after using the toilet, handling raw meat, cleaning spills, or carrying garbage), wear clean disposable gloves, or use clean utensils is responsible for the foodborne transmission of these pathogens. Non-foodborne routes of transmission, such as from one person to another, are also major contributors in the spread of these pathogens.

Some pathogens usually cause disease when food is intrinsically contaminated or cross-contaminated during production, processing or transportation, but may also be contaminated when prepared by infected persons. Bacterial pathogens in this category often cause disease after bacteria have multiplied in food after it has been kept at improper temperatures permitting their multiplication to an infectious dose. Preventing food contact by persons who have an acute diarrheal illness will decrease the risk of transmitting these pathogens.

The following represent both types of pathogens that may be transmitted by an infected food handler:

Astroviruses
Bacillus cereus
Campylobacter jejuni
Clostridium perfringens
Cryptosporidium species
Entamoeba histolytica
Enterohemorrhagic *E coli*
Enterotoxigenic *E coli*

Giardia intestinalis
Hepatitis A virus
Nontyphoidal *Salmonella*
Noroviruses
Rotaviruses
Salmonella Typhi*
Sapoviruses
Shigella species
Staphylococcus aureus
Streptococcus pyogenes
Taenia solium - cysticercosis
Vibrio cholera
Yersinia enterocolitica

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