



Foodborne Infections and Intoxications: Chapter 2. The Foods Most Often Associated with Major Foodborne Pathogens: Attributing Illnesses to Food Sources ... Combinations (Food Science and Technology)

Michael B. Batz

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Understanding the relative public health impact of major microbiological hazards across the food supply is critical for a risk-based national food safety system. This chapter presents a systematic national assessment of which pathogens in which foods cause the greatest disease burden in the United States. Estimates of public health impact using integrated measures such as cost of illness and quality-adjusted life years (QALYs) incorporate long-term health outcomes excluded from acute disease incidence estimates and allow for comparison of diseases with different symptoms and severities. Attributing the proportion of illnesses due to each pathogen to food sources enables estimation of the annual disease burden of pathogen/food pairs. The chapter includes an overview of methods of foodborne illness source attribution, attribution derived from 10 years of outbreak data, an evaluation of outbreak attribution applicability, and a ranking of pathogen/food pairs based on both outbreak attribution and an expert elicitation.

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