



Improving Food Safety from Farm to Plate-Part 2

The World Health Organization estimates that over 200 diseases can be spread through food from farm to plate. The risk of foodborne illness brings an urgent need to empower consumers to make better choices for themselves and their families. Two ways to improve food safety at the consumer level are restaurant grading and supermarket recalls.

Restaurant grading:

- With 40 percent of foodborne outbreaks reported from restaurants, Public Health Departments should implement hygiene inspections and restaurant grading (such as A, B, F), which can significantly decrease incidents of food poisoning by reducing food-handling violations.¹
- For example, after mandating that grades be posted and visible to consumers, *Salmonella* infections in New York City significantly declined.²

What needs to be done?

- Providing access to inspection information, such as storefront grades, posted reports, or online access to restaurant grades, will **empower concerned consumers to make better choices**.

What can you do?

- Support regulations to make restaurant grades mandatory** and seek out restaurants that display them.

Recalls in supermarkets:

- A 2014 CSPI survey found: **98 percent of consumers want their grocery stores to prominently post recall warnings**, and 84 percent of consumers want to be personally contacted by their grocery stores when a recall is issued.

What needs to be done?

- Supermarkets could alert consumers more effectively** through email or phone, and by posting notices in conspicuous places in the store.

What can you do?

- Keep your loyalty card information up-to-date.**
- Ask supermarkets to alert you through text or email** if you have purchased recalled foods.



¹ Outbreak Alert! 2001-2010: 1st Edition. March, 2013. CSPI.

² Restaurant Grading in New York City at 18 months. NYC Health. Retrieved from <http://www.nyc.gov/html/doh/downloads/pdf/nii/restaurant-grading-18-month-report.pdf>. Web. 31 March 2015.