

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: Notice of annual update of list of infectious and communicable diseases that are transmitted through handling the food supply and the methods by which such diseases are transmitted. -

SUMMARY: Section 103 (d) of the Americans with Disabilities Act of 1990, Public Law 101–336, requires the Secretary to publish a list of infectious and communicable diseases that are transmitted through handling the food supply and to review and update the list annually. The Centers for Disease Control and Prevention (CDC) published a final list on August 16, 1991 (56 FR40897) and updates on September 8, 1992 (57 FR 40917); January 13, 1994 (59 FR 1949); August 15, 1996 (61 FR 42426); September 22, 1997 (62 FR 49518–9); September 15, 1998 (63 FR 49359); September 21, 1999 (64 FR 51127); September 27, 2000 (65 FR 58088); September 10, 2001 (66 FR 47030); September 27, 2002 (67 FR 61109); September 26, 2006 (71 FR 56152); November 17, 2008 (73 FR 67871); and November 29, 2009 (74 FR 61151). The final list has been reviewed in light of new information and has been revised as set forth below. -

DATES: Effective Date: January 31, 2014. -

FOR FURTHER INFORMATION CONTACT: -

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SUPPLEMENTARY INFORMATION: Section 103 (d) of the Americans with Disabilities Act of 1990, 42 U.S.C. 12113 (d), requires the Secretary of Health and Human Services to: -

1. Review all infectious and communicable diseases which may be transmitted through handling the food supply;
2. Publish a list of infectious and communicable diseases which are transmitted through handling the food supply;
3. Publish the methods by which such diseases are transmitted; and,
4. Widely disseminate such information regarding the list of diseases and their modes of transmissibility to the general public.

Additionally, the list is to be updated annually. Since the last publication of the list on September 26, 2006 (67 FR 61109), no information has been added.

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 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
Shiga toxin-producing *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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