



National Environmental Health Association

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The National Environmental Health Association (NEHA) represents more than 6,700 governmental, private, academic, and uniformed services sector environmental health professionals in the U.S. and its territories and internationally. NEHA is the profession's strongest



jurisdictions and are able to create unique regulations. Therefore, there is a wide variety of editions and unique regulations in place across the country.

Depending on which version of the *Food Code* is adopted, agencies will have differing requirements for restaurants and other food establishments. For example, there are variations in provisions addressing proper staff training, restaurant inspection reporting, and recommended temperatures for safe food consumption. Varying versions and application differences in the *Food Code* can cause confusion in requirements and lapses in national food safety standards and the prevention of foodborne illness.

Besides the public health costs, there is substantial evidence that the economic and financial costs of foodborne illness can be astronomical. The U.S. Department of Agriculture's (USDA) Economic Research Service (ERS) has estimated the cost of foodborne illnesses from 15 major pathogens that are responsible for more than 95% of illnesses and deaths from foodborne illnesses. ERS's mean estimate of the total annual cost of foodborne illness from noroviruses in 2013 was over \$2.2 billion (U.S. Department of Agriculture [USDA], 2017). Overall, the economic impact for foodborne illness associated with the 15 pathogens studied was calculated to be



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