



STATE OF NEW JERSEY  
EXECUTIVE DEPARTMENT

# Proclamation

WHEREAS, the Centers for Disease Control and Prevention (CDC) have estimated 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases every year; and

WHEREAS, in New Jersey approximately 3,000 cases of foodborne illnesses are reported every year due to infections caused by *Campylobacter*, *Cyclospora*, *Salmonella*, *Seafood and Mushroom Intoxications*, *Listeria*, *E. Coli*, *Shigella*, *Trichinella* and *Vibrio*; and

WHEREAS, anyone can get food poisoning, but certain groups of people are more likely to get sick and to have a more serious illness; and

WHEREAS, nearly half of the people aged 65 and older who have a lab-confirmed foodborne illness from *Salmonella*, *Campylobacter*, *Listeria* or *E. Coli* are hospitalized; and

WHEREAS, children younger than 5 are three times more likely to be hospitalized if they get a *Salmonella* infection or have kidney failure when diagnosed with *E. Coli* 0157 infection; and

WHEREAS, people with weakened immune systems due to diabetes, liver or kidney disease, alcoholism, and HIV/AIDS; or receiving chemotherapy or radiation therapy or on dialysis cannot fight germs and sickness as effectively and are more likely to get a *Listeria* infection; and

WHEREAS, pregnant women are more likely than other people to get sick from certain germs. For example, pregnant women are 10 times more likely to get a *Listeria* infection and pass the infection to their unborn babies which can cause miscarriages, stillbirths, preterm labor, serious illnesses and even death in newborns; and

WHEREAS, changes in food production and supply including imported food, new and emerging bacteria, toxins, and antibiotic resistance continue to create unpredictable challenges; and

WHEREAS, some foods are more associated with bacteria than others and raw foods of animal origin are most likely to be contaminated, specifically raw or undercooked meat and poultry, raw or lightly cooked eggs, unpasteurized (raw) milk, and raw shellfish; and

WHEREAS, food can be contaminated with a variety of germs such as bacteria, viruses, parasites or toxins but following food safety tips can lower the chances of food poisoning; and state and local health departments, the food industry, and consumers play essential roles in all aspects of food safety;

NOW, THEREFORE, I, Philip D. Murphy, Governor of the State of New Jersey, do hereby proclaim:

SEPTEMBER 2023

AS

FOOD SAFETY EDUCATION MONTH

in New Jersey.



GIVEN, under my hand and the Great Seal of the State of New Jersey, this twenty-sixth day of July in the year two thousand twenty-three, the two hundred forty-eighth year of the Independence of the United States.

Lt. GOVERNOR

GOVERNOR