Priority Area 12: Food and Drug Safety Objective Status

	, , ,													
12.1	Foodborne infections (cases per 100,000)	Baseline												Target
12.1	Salmonella species	1987	18	16	16	14	15	15		15	14			16
	Campylobacter jejuni	1987	50							24	25			25
	Escherichia coli O157:H7	1987	8							3	2			4
	Listeria monocytogenes	1987	0.7	0.77	0.61	0.45	0.44	0.42		0.5	0.5			0.5
	Listeria monocytogenes	1307	0.7	0.11	0.01	0.43	0.44	0.42		0.5	0.5			0.5
12.2	Salmonella enteriditis outbreaks	1989	77	68	68	59	63	44	56	50	44	45		25
12.3	Refrigeration and cutting board practices													
	For refrigeration of perishable foods	1988	70%				1/72%							75%
	For washing cutting boards with soap	1988	66%				1/65%					2/71%		75%
	For washing utensils with soap	1988	55%											75%
12.4	Use of FDA Food Code/3	1994	a/2%							8%	16%	30%	31%	70%
12.5	Linked pharmacy systems/4													
	Computer utilization by pharmacies	1993	95%						98%					75%
12.6	Providers reviewing medication for older patients													
	Percent of clinicians routinely providing service to													75%
	81 - 100% of patients 65 years and over													
	Maintenance of current medication list													
	Nurse practitioners	1992	63%									2/71%		75%
	Obstetricians/gynecologists	1992	64%									2,5/		75%
	Internists	1992	84%									2,5/		75%
	Family physicians	1992	70%									2,5/		75%
	Review of medications when prescribing													
	Nurse practitioners	1992	55%									2/68%		75%
	Obstetricians/gynecologists	1992	60%									2,5/		75%
	Internists	1992	77%									2,5/		75%
	Family physicians	1992	63%									2,5/		75%
12.7	Adverse event drug reports													
	Proportion voluntarily sent to FDA regarded as serious	1993	69%					72%	70%	68%		2,6/67%	7/66%	75%
12.8	Receipt of verbal and written information for new prescriptions													75%
	Written information													
	From prescribers	1992	14%					15%		16%		16%		75%
	From dispensers	1992	a/32%					59%		67%		70%		75%
	Verbal information													
	From prescribers	1992	61%					65%		67%		69%		75%
	From dispensers	1992	37%					42%		47%		43%		75%

8/10/99

^{---/}Data not available.

^{. . ./}Category not applicable.

a/Baseline has been revised.

Baseline Target

2/1997-98 data.

3/Percent of States, District of Columbia, and Puerto Rico with at least one agency that has adopted the Food Code standards.

4/A linked system is one with individual computer capability or one that is part of a larger more integrated system such as a chain store computer system.

5/Response rate for this group was too low to produce reliable estimates.

6/Cumulative total as of June 30, 1998.

7/Cumulative total as of May 31, 1999.

NOTE: Data include revisions and, therefore, may differ from data previously published in these reports and other publications.

Data Sources:

Objective Number	Data Source
12.1	Salmonella Surveillance System, CDC, NCID.
	Campylobacter Surveillance System, CDC, NCID.
	Bacterial Meningitis Surveillance System, CDC, NCID.
	1996 and 1997 updates: Foodborne Disease Active Surveillance Network (FoodNet), CDC, USDA, FDA.
12.2	Baseline and 1990-95 data: Salmonella Surveillance System, CDC, NCID.
	1996-98 data: Foodborne Diseasse Outbreak Surveillance System, CDC, NCID.
12.3	Baselines: Health and Diet Survey, USDA/FDA.
	1992-93 and 1997-98 data: Food Safety Survey, FDA.
12.4	Baseline and 1996 data: Listing of Confirmed Code Adoptions by Local, State, and National Jurisdictions, FDA, CFSAN.
	1997-99 data: Listing of Reported Adoptions by Local, State, and National Jurisdictions, FDA, CFSAN.
12.5	Baseline: National Association of Retail Druggists.
	1995 data: American Society for Automated Pharmacies.
12.6	Baseline: Primary Care Provider Surveys, OPHS, ODPHP.
	1997-98 data: Prevention in Primary Care Study, American College of Preventive Medicine.
12.7	FDA, MedWatch.
12.8	FDA National Consumer Surveys, FDA.