

Foodborne Illness Prevention and Control Policy

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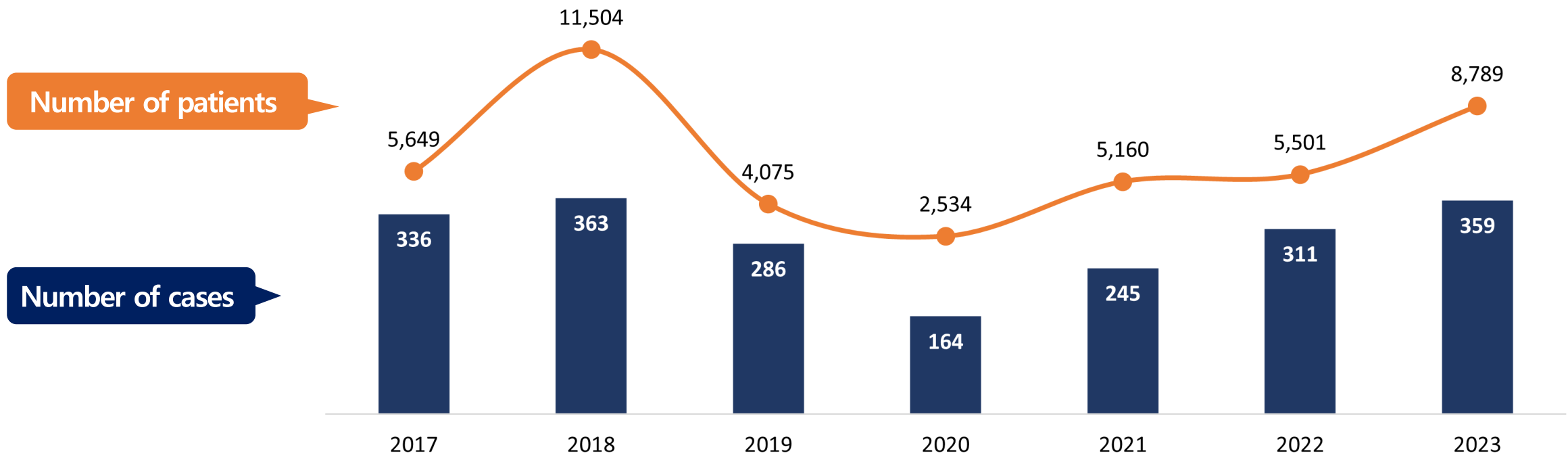
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01. Trends of Foodborne Illness Outbreaks

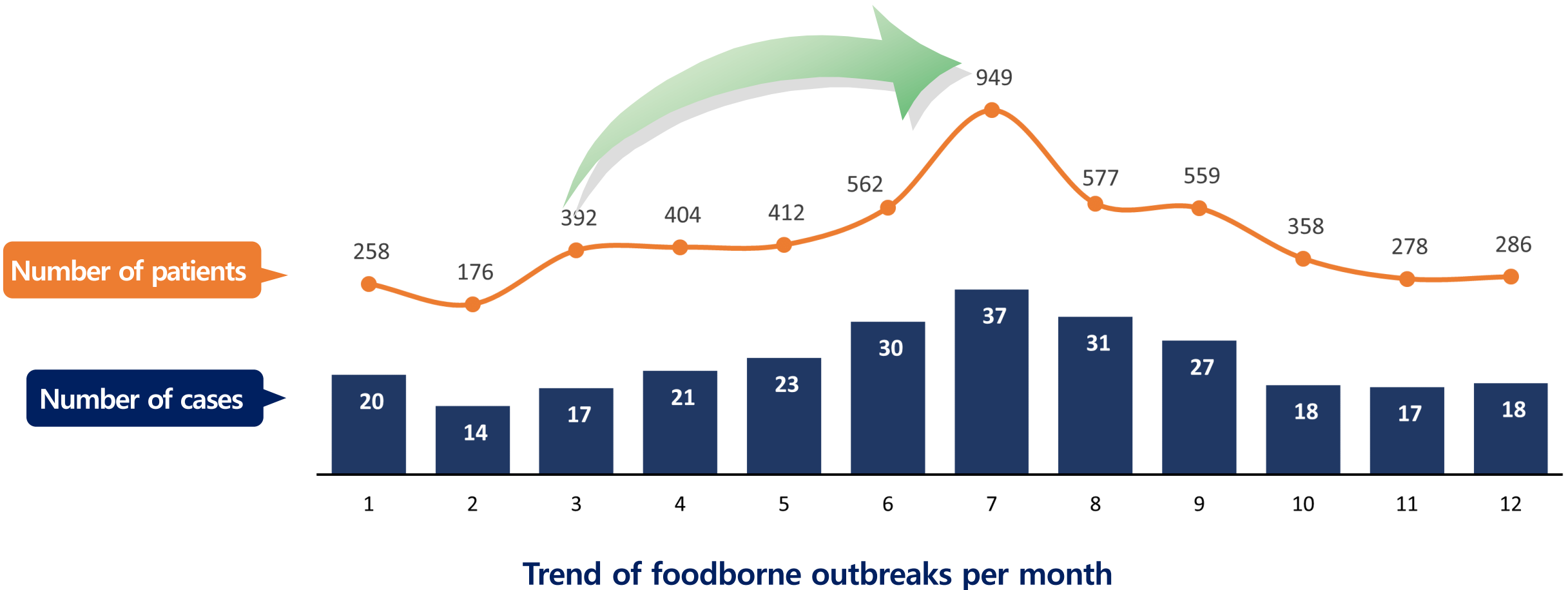
Foodborne illness Outbreaks by Year

- Annual foodborne illness outbreaks have decreased since 2018, but saw an **increase again following the COVID-19 pandemic in 2020**.
- Climate change and extreme heat as risk factors
- Rise in food delivery and mass catering



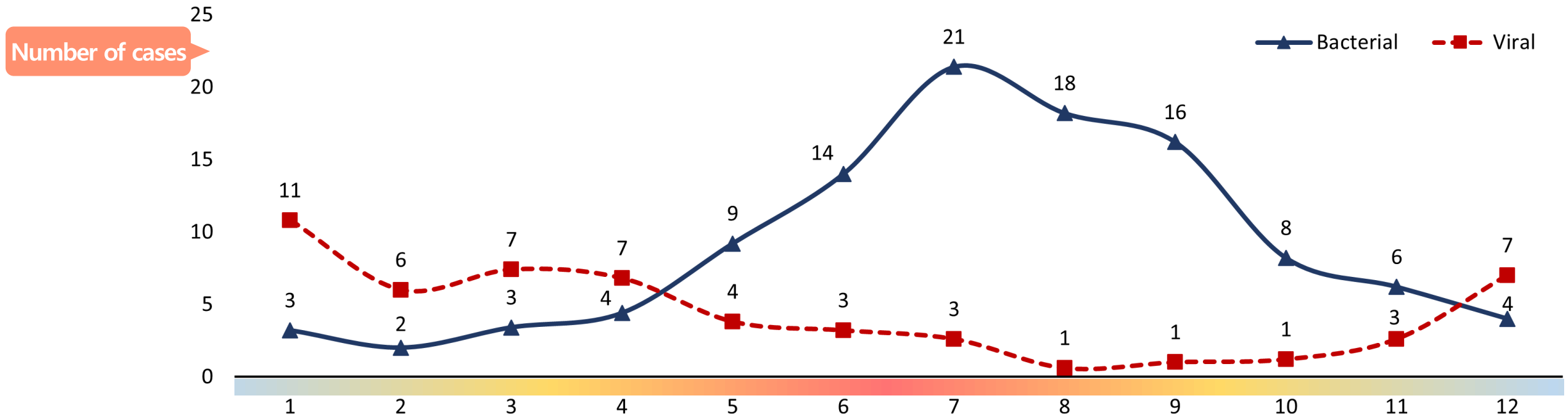
Monthly Outbreaks (5-year average, 2019-23)

- Outbreaks increase from March as temperature rises, peaking during the **summer season**, and decline from October
- Number of food poisoning cases and patients by month



Seasonal Outbreaks (5-year average, 2019-23)

- **Bacterial** foodborne illness mainly outbreaks in the **summer season**.
- **Viral** outbreaks mainly occur in **winter season** (recent norovirus cases occur throughout the year)



02. Introduction to Foodborne Illness Prevention Policy

Intergovernmental Foodborne Illness Collaborative Team

Inter-Governmental Joint Response

- ✓ Establish a collaborative system for preventing and managing foodborne illness through pan-governmental consultation body, involving 34 institutions, to coordinate countermeasures → Held 3 times a year: **High-level**, Summer, Winter

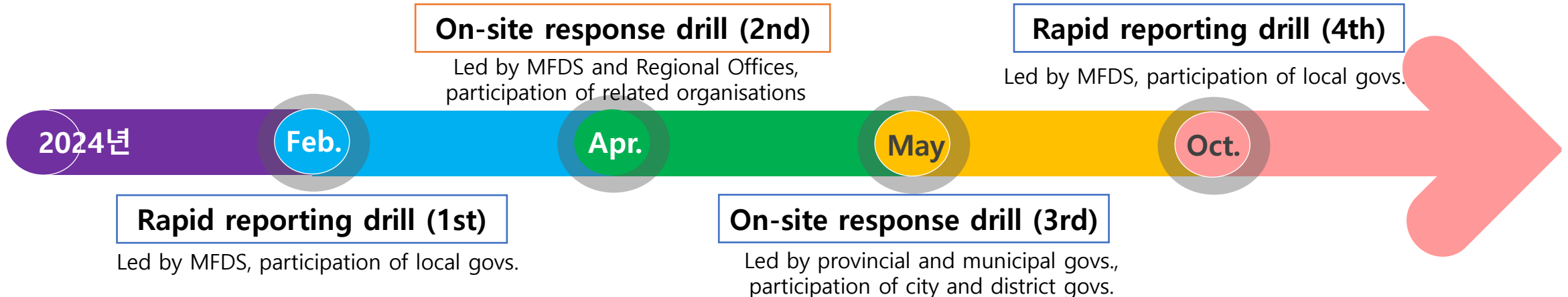


Foodborne Illness Prevention Activities

(Mock drills for foodborne illness outbreaks)

Foodborne Illness Drills

- ✓ **Timely mock drills** conducted considering the timing of foodborne illness outbreaks
 - * Bacterial foodborne illness in May, norovirus in October
- ✓ **Swift reporting drills** to maintain a rapid reporting system
 - * February, October
- ✓ **On-site response drills** to strengthen the organic response system **with related organizations**
 - * Led by Local govts. (April), Led by provincial and municipal govts. (May)



Response procedure for Foodborne outbreaks



Initial Report

Physicians, patients, or consumers report to local public health centers.



Response Team Formation

Epidemiologists and officials begin investigation.



Investigation Activities

Patient interviews, facility inspections, clinical, food, and environmental samples collection.



Laboratory Analysis

Regional labs test clinical, food, and environmental samples.

Until test results are available, suspected foods may be subject to temporary sales suspension.



Enforcement Actions

Upon confirmation, authorities may issue recalls, enforcement orders and administrative sanctions.

Response produre for Foodborne outbreaks

Rapid PCR Testing



Using real-time PCR,
17 bacterial species and norovirus
detected within 4 hours

Mobile Laboratories



Six vehicles equipped for
on-site testing at major events

Immediate Sharing



Results communicated to
local health centers

Targeted Investigation



Testing focuses on foods
historically linked to detected
pathogens



Operation of Rapid Inspection Vehicles



Rapid Deployment

Six fully-equipped mobile lab can be deployed to outbreak sites or major events.

These specialized vehicles enable on-site testing, eliminating delays associated with sample transport to central facilities.



On-Site Analysis

Each mobile unit is equipped with PCR equipment, sample preparation areas. Trained technicians can process samples from preparation to final analysis entirely within the vehicle.

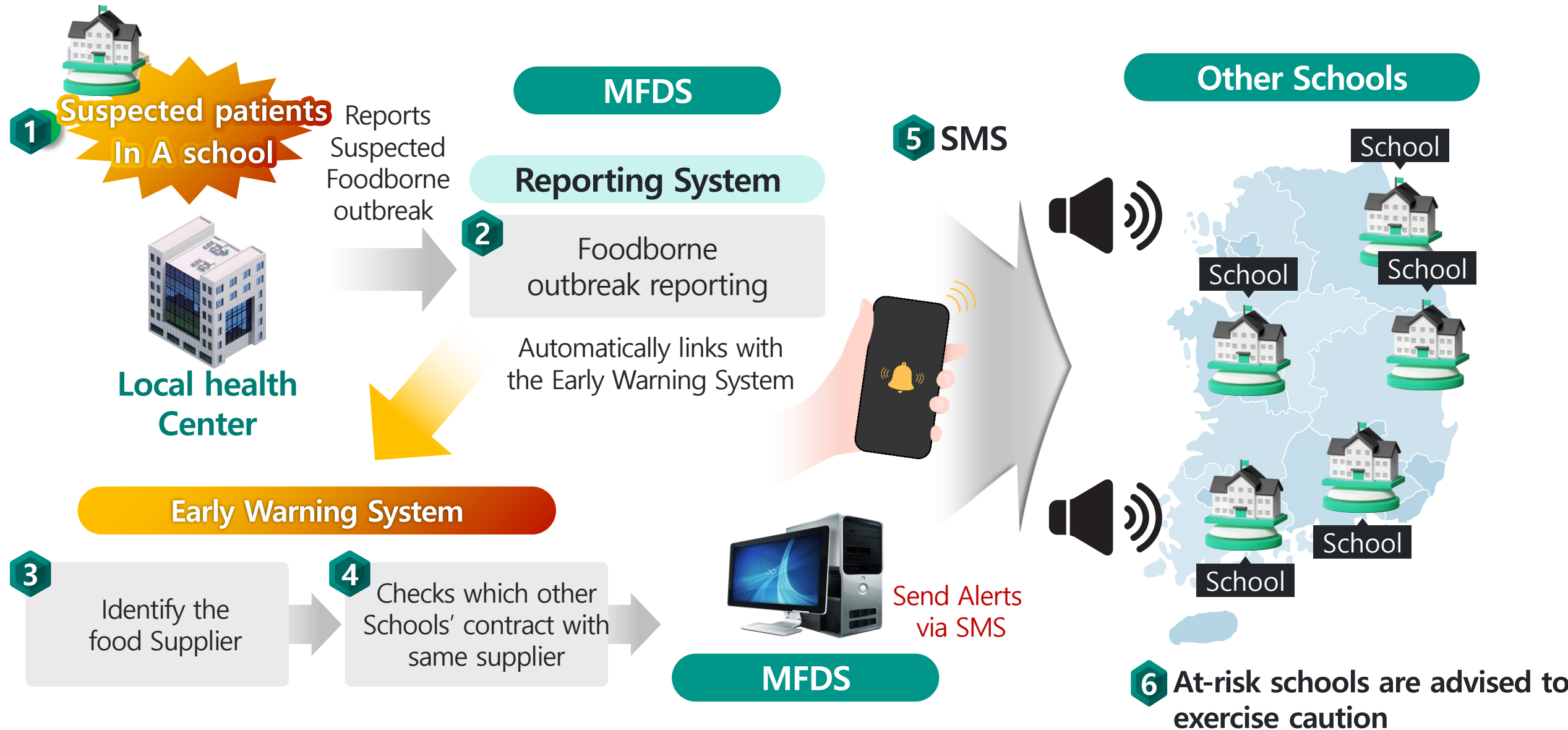


Preventive Screening

During international events, these mobile units conduct preventive screening of high-risk foods before distribution. This proactive approach has successfully prevented foodborne illness outbreaks at major international events.

- ✓ **Mobile labs improve outbreak response by enabling faster testing on-site, reducing delays and limiting the spreading of contamination.**

Early Warning System



Foodborne illness prediction map

Foodborne Illness Prediction Map

- ✓ Quantification of the probability of foodborne illness outbreaks and classify it into four stages, and provide nationwide and regional indices in map format throughout the year.
→ Provide customized services centered on the public

* Foodborne illness prediction index display

- 4 stages : **Attention** (below 40),
Caution (40~70),
Warning (70~90),
Danger (above 90)
- Meteorological info., monthly alert, cautionary food for foodborne illness, prevention tips

< Website for foodborne illness prediction map
<https://poisonmap.mfds.go.kr> >



Foodborne Illness Prevention Activities (Providing vomit disposal kits)



Safety Management of Group Meal Facilities

✓ **Intensive guidance and inspection of group meal facilities** at schools and kindergartens **used by children and adolescents**

► Joint inspection and guidance of schools, kindergartens and their **food suppliers** at the beginning of the school year [Mar., Aug.-Sep.]

► Joint inspection, guidance, and education for all **childcare facilities** [May, Oct.]

- Inspection of all childcare facilities and guidance and educations on norovirus prevention during the winter season

► Special hygiene inspections of **meal facilities with inadequate hygiene management** [Apr., June, July].

- Special inspections for youth training facilities, social welfare facilities, and facilities

Restaurant Certification System (Restaurant Hygiene Rating System)

Restaurant Hygiene Rating

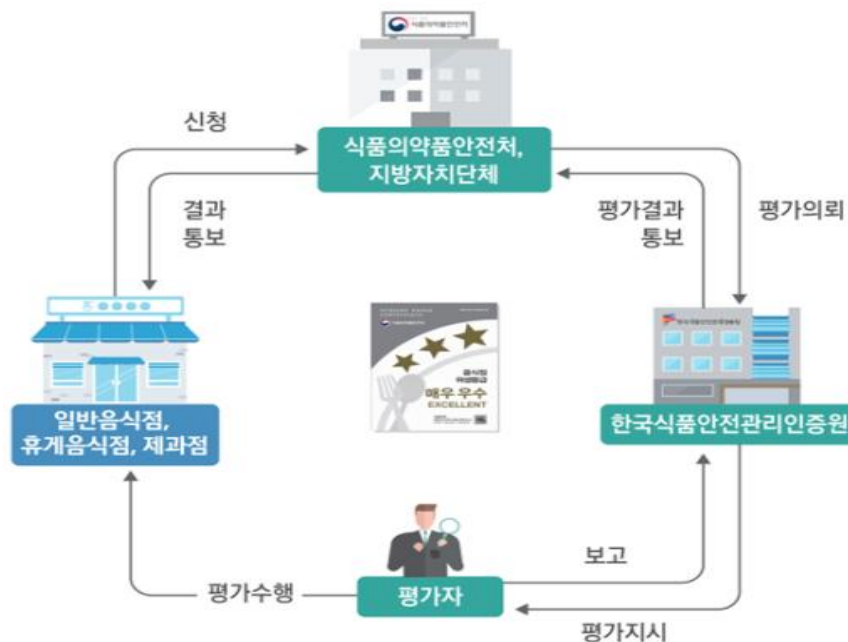
With increased dining out, hygiene issues at restaurants are constantly pointed out to ensure safe food

Restaurant certification system needed for objective assessment of hygiene levels

Need reduce foodborne illness outbreaks through improve restaurant hygiene

Implementation May 2017

66,339 restaurants designated



'매우 우수'
90점 이상



'우수'
85점 이상 90점 미만



'좋음'
80점 이상 85점 미만

Display of Hygiene Rating System-Designated Restaurants - Signage



Hygiene rating sign at the entrance



In-store X-banner advertisement



Wrapper stickers for delivery & banner at the entrance

03. Foodborne Illness Prevention Education and Promotion

Public Education and Promotion of Foodborne Illness Prevention

Intensive promotion of food poisoning prevention in summer season

- ✓ **Intensified promotional efforts at the government-level** during periods of heightened concerns for foodborne illness outbreaks
- ✓ **Utilization of various mass media and promotional tools of infrastructure** (related organizations, associations, etc.) to expand information exposure
- ✓ **Public relations specialists for each region to provide on-site guidance**

Online education for foodborne illness prevention

- ✓ **Special education for school meal service staff at schools on foodborne illness prevention and distribution of guidelines**
 - * (School principals) Capacity-building education in collaboration with the Office of Education
 - * (Nutritionist (nutrition teacher)) Training programme and production and distribution of foodborne illness prevention guidelines (in the form of workbooks)
- ✓ **Foodborne illness prevention education for social welfare facilities and distribution of manuals, etc.**
- ✓ **Operation of educational programmes, including cause investigation courses for the person in charge and expert training**

식중



Promotion of Foodborne Illness Prevention

▶ (Slogan) "Safe Eating 365, MFDS!"

Safe Eating 365 Days with MFDS

▶ (Message) 6 Steps for Foodborne Illness Prevention

Wash your hands with soap, Cooking Thoroughly,
Boiling water, Cleaning and Disinfecting,
Separating, Storing at right temperature

▶ (Character) Characters for foodborne illness prevention and food culture improvement

Dr. Ji-Keep: Guardian of the public's food safety,
emphasizing professionalism

Care-Roo and Na-Su-Low: Guides to food culture, image of nurturing,
proper eating habits, healthy children

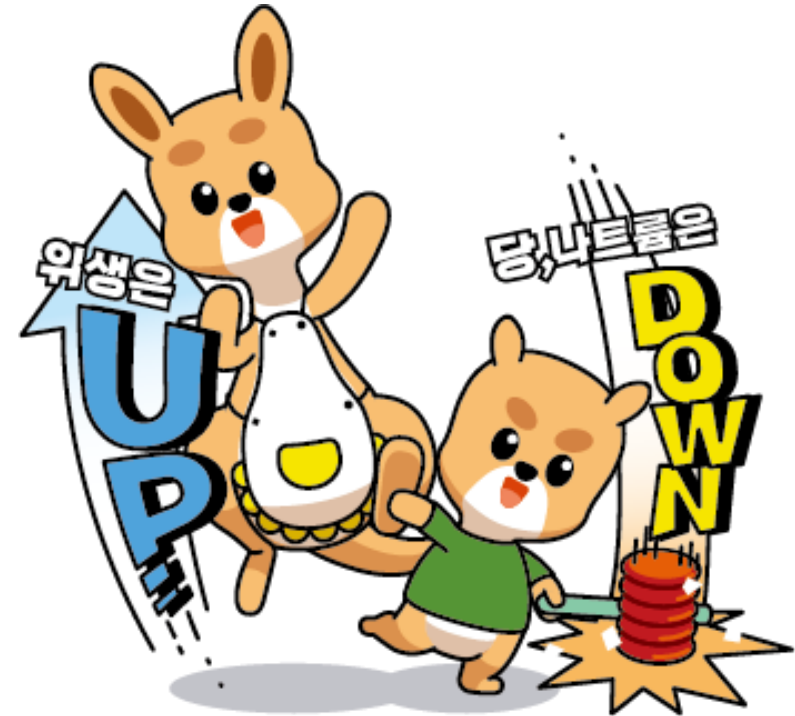


Characters Foodborne Illness Prevention

지킬박사(Dr. Ji-Keep)



케어루(Care-Roo), 나슈로(Na-Su-Low)



Characters for food safety and hygiene improvement, promotion of foodborne illness prevention and sodium and sugar reduction

Promotion Utilizing Characters

Character costume (3 types)



지킬박사

케어루

나슈로

Character signboards (3 types)



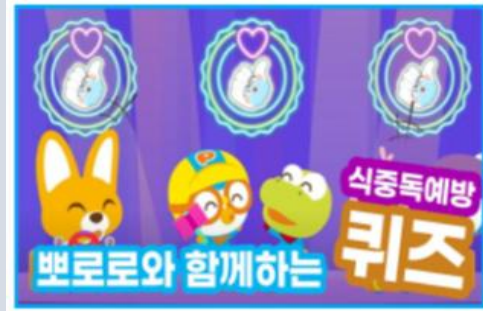
Banners (2 types)



Promotion of Foodborne Illness Prevention



(Spring) Perfringens



Quiz with Pororo and Dr. Ji-Keep

- ▶ Production of educational promotional videos on major outbreak cases by season and prevention tips for everyday life
 - Broadcasting through MFDS YouTube, Facebook, Instagram, and website



- ▶ Spreading messages to promote foodborne illness prevention through various contents
 - Diversification of contents (manuals, posters, card news, etc.) to deliver tailored information on food foodborne illness prevention prevention for each season and target viewer

▶ Maximization of promotional effects utilizing videos

- Tailored promotion for the public, food service workers, childcare teachers, etc.



Promotional Content for Foodborne Illness Prevention

Video



Posters, Card News

달걀 취급 시 주의요령	대량 조리음식 식중독 예방 요령	식중독 예방 6대수칙 지켜요!
<p>달걀 취급 시 주의 요령</p> <p>식품의약품안전처</p> <p>1. 달걀 구입 시 신선도 확인하기</p> <p>2. 달걀 보관 시 냉장 보관하기</p> <p>3. 달걀 조리 시 익혀서 섭취하기</p> <p>4. 달걀 조리 후 즉시 섭취하기</p> <p>5. 달걀 조리 후 남은 음식은 냉장 보관하기</p> <p>6. 달걀 조리 후 남은 음식은 2시간 이내에 섭취하기</p>	<p>대량 조리음식 식중독 예방 요령</p> <p>식품의약품안전처</p> <p>1. 조리 온도 준수</p> <p>2. 조리 시간 준수</p> <p>3. 조리 환경 청결</p> <p>4. 조리 도구 소독</p> <p>5. 조리 후 즉시 섭취</p> <p>6. 조리 후 남은 음식은 냉장 보관</p>	<p>식중독 예방 6대수칙 지켜요!</p> <p>식품의약품안전처</p> <p>1. 손 씻기</p> <p>2. 끓여먹기</p> <p>3. 익혀먹기</p> <p>4. 씻어먹기</p> <p>5. 끓여먹기</p> <p>6. 익혀먹기</p>
<p>지킬박사의 식품안전 지킬일기(장마철 식중독 주의요령)</p>		
<p>지킬박사의 식품안전 지킬일기</p> <p>장마철 식중독 주의요령</p> <p>6월 29일 금요일 / 날씨: 장마비</p>	<p>초여름 비가 많이 온다. 감마질이 시작된 거 같다.</p> <p>감마질에는 습도가 높아 곰팡이와 세균이 쉽게 번식해 주의가 필요하다.</p>	<p>가만히 앉아서 걸음만 할 수는 없지!</p> <p>박으로 나가 사람들에게 알리기 위한 장마철 식중독 주의요령을 알려주기로 했다.</p>
<p>안식대첩, 최고로 안전한 닭 요리(캠필로박터균을 잡는 예방요령)</p>		
<p>안식대첩</p> <p>최고로 안전한 닭 요리</p> <p>캠필로박터균을 잡는 예방요령</p>	<p>본격적인 더위가 시작되는 7월! 최고로 안전한 요리로 거구는 안식대첩의 주제는 바로 닭 보양식이었는데요!</p> <p>지금부터 오송생명과약단지에서는 지킬박사의 메뉴 평가를 시작하겠습니다.</p>	<p>여름은 식중독 발생이 증가하는 시기입니다.</p> <p>캠필로박터균이란?</p> <p>닭, 오리, 돼지 등 동물의 내장에서 발견되는 세균으로, 대량조리음식에 오염된 닭고기나 돼지, 닭고기, 돼지(특히 가공육)는 식중독 발생의 원인이 될 수 있으니 자제할 주의 필요!</p> <p>【주요 증상】</p> <p>복통, 설사, 구토, 발열</p>

Information on Foodborne Illness Prevention Promotion

- Food Safety Korea (www.foodsafetykorea.go.kr) → Hazard and Prevention → Foodborne Illness Information → [Foodborne Illness Prevention Videos](#)

식중독 예방 동영상

Total: 28 Articles

번호	제목	작성자	등록일	조회수
28	식중독 예방 수칙 3D영상_구분사용편	식중독예방과	2022.07.21	223
27	식중독 예방 수칙 3D 영상_6대수칙편	식중독예방과	2022.07.21	225
26	식중독 예방 수칙 3D영상_세척소독편	식중독예방과	2022.07.05	358
25	식중독예방송	식중독예방과	2022.07.05	379
24	당연함을 응원합니다	식중독예방과	2022.07.05	142
23	식중독 예방 6대수칙 -보관온도편	식중독예방과	2022.07.05	306
22	뽀로로와 함께하는 식중독 예방 퀴즈	식중독예방과	2021.12.21	2,995
21	어린이집·유치원 노로바이러스 식중독 예방 요령	식중독예방과	2021.12.14	2,678
20	겨울철 노로바이러스 예방하려면??	식중독예방과	2021.12.09	811
19	MBC 14F 노로바이러스 탈출법	식중독예방과	2021.12.01	335

Foodborne Illness Prevention Song



Quiz with Pororo and Dr. Ji-Keep



Foodborne Illness Prevention Tips (3D video)



Temperature Control



국민 안전이 기준입니다
YOUR SAFETY IS OUR STANDARD

