

The National Environmental Health Association (NEHA) is proud to join the International Federation of Environmental Health in celebrating World Environmental Health Day and in raising global awareness about the importance of food safety and sustainability.

Food-related diseases affect tens of millions of people around the world, killing thousands each year. One in six Americans get sick each year from eating contaminated food. Of the estimated 48 million who become sick from a foodborne illness each year, 128,000 people are hospitalized, and 3,000 individuals die. It is critical that we work closely with countries and various levels of government in all aspects of food safety from production, distribution, and consumption to prevent foodborne illness and food-related diseases.

A foodborne illness is caused by consuming a food or beverage that is contaminated by microorganisms or harmful chemicals. The impact of food-related diseases is not only felt locally, but globally as well. Disease and foodborne illness can cripple a nation's healthcare system and severely affect their economy. Because of this, NEHA has made it a mission to becoming a leading voice in food safety. Our organization is fully committed to providing the highest quality education, tools, and resources for food safety professionals around the world.

NEHA provides food safety programs, products, and materials that are dedicated to educating food safety and environmental health professionals. Through these materials, NEHA helps to inform, educate and improve preparedness, response, and prevention of foodborne diseases within both the regulatory and industry workforce. Our organization offers several food safety credentials and certifications that are well-respected and highly regarded in the profession. They include the Certified in Food Safety Supplier Audits (CFSSA), Certified in Comprehensive Food Safety (CCFS), Certified Professional - Food Safety (CP-FS), and Certified Foodborne Outbreak Investigator (CFOI). Our credential holders are considered experts within their respective field or industry, and their valuable knowledge and expertise are highly sought out by all levels of government and local agencies.

NEHA also offers the *Professional Food Handler (PFH) Certificate Course* to provide food handler workers in the retail foodservice industry with the essential knowledge and skills to understand important food safety practices that they need to carry out their work safely. For more information about our food safety programs, please visit our website.

We are honored to celebrate World Environmental Health Day. It is vital that all nations work together to understand their unique barriers, challenges, and obstacles in food supply, distribution and consumption. Whether through regulation, legislation, or agreed upon food standards, we must all strive to do whatever possible to ensure that our food is safe. The health of the world is at stake.

We encourage everyone to learn more about our organization by visiting www.neha.org. NEHA is devoted to addressing and solving the all-important issue of food safety. Please join us!

Sincerely

Vince Radke, MPH, R\$, CP-FS, DLAAS, CPH

NEHA President