



Outbreaks	Government	Farm to Fork
<p>New Jersey Salmonellosis/AGE Princeton University Health Services reported 4 confirmed cases of salmonellosis and nearly 60 people reported acute gastroenteritis as well. The Office of Environmental Health and Safety is investigating the cause(s) of the two illnesses.</p> <p>Multiple States: Salmonellosis Melons Epidemiological and trace-back investigations by FDA linked cantaloupes from a Honduran company to a salmonellosis outbreak with at least 51 illnesses confirmed in 16 states.</p> <p>California: Hepatitis A County health officials reported at least 14 cases of hepatitis A associated with Chipotle Mexican Grill restaurant in La Mesa. Tests failed to reveal any infected employees.</p> <p>Ohio Norovirus Two dozen people reported illness after eating at the Acapulco Mexican Restaurant in Xenia. Health officials believe norovirus caused the outbreak.</p> <p>Nebraska E coli (EHEC) State health officials reported that an E. coli outbreak sickened 14 and sent four people to the hospital. The outbreak was associated with roast beef prepared at a private home and served at a reception hall.</p> <p>Colorado Salmonella Water Alamosa declared a state of emergency after contaminated drinking water caused hundreds of cases of salmonellosis. The city does not disinfect its drinking water.</p>	<p>FDA now at "breaking point" Stephen Sundlof, director of the FDA's Center for Food Safety and Applied nutrition, was cited as saying that foodborne outbreaks could push the nation's food safety system to its "breaking point," adding, "It could be just one incident away from some catastrophic event. If there was an additional crisis, it might be at the breaking point." Several bills have been introduced in Congress proposing ways to overhaul the food safety system. Sundlof said FDA would welcome having mandatory recall authority, depending on the writing of the legislation.</p> <p>FDA's New Overseas Presence The FDA has received approval from the U.S. State Department to establish eight full time permanent FDA positions at U.S. diplomatic posts in the People's Republic of China, pending authorization from the Chinese government. FDA's plans to hire and place FDA staff in China over the next 18 months. In addition, the FDA will be hiring a total of five local Chinese nationals to work with the new FDA staff. The permanent overseas offices in China will allow greater access for inspections and greater interactions with manufacturers to help assure that manufacturers who ship to the United States meet U.S. standards for safety and manufacturing quality.</p>	<p>Investigation into Diacetyl A federal investigation into the hazards facing cooks exposed to diacetyl, a sometimes deadly artificial butter flavoring, is under way in New York City while in Seattle; state worker-safety agents are starting a similar inquiry. These health evaluations come as two major federal studies confirm that even short exposures to the artificial flavoring can cause tissue damage.</p> <p>Listeria Traced to Knife A kitchen knife was the culprit behind Listeria bacteria found in sandwiches at a Hospital café. Investigations revealed that bacteria found in 20 sandwiches from the hospital's Aviary Café came from a contaminated knife used in the food supplier's processing plant.</p> <p>Sanitation's Worst City: Orlando Orlando inspectors found an average of 12 serious violations in fast food establishments in a recent survey by healthinspections.com. Employee hygiene problems were worst at Sonic, KFC, Popeye's, Wendy's and Dairy Queen. Arby's, had the worst record and two high profile cases of customers getting sick during the past two years. Investigators traced infections to Arby employees cutting roast beef on contaminated slicers. "It was horrible, I couldn't believe how sick I was," said Frances Parks, of Valdosta, Ga. one of 19 hospitalized.</p>