



Outbreaks	Government	Farm to Fork
<p>CANADA: LISTERIOSIS An outbreak of listeriosis has been linked to 12 deaths in Canada. Public health officials confirmed that seven new deaths - five in Ontario, one in Saskatchewan and one in Quebec - are still under investigation. In total, there are 38 confirmed cases and 21 suspected cases of listeriosis in Canada nationwide at this time, and cases continue to be reported. Cold cuts manufactured by Maple Leaf Foods Ltd. Of Canada are associated with illness and they are the reported vehicle of transmission.</p> <p>CONNECTICUT HUS (HEMOLYTIC UREMIC SYNDROME) The Connecticut Department of Agriculture has reported a possible link between several HUS cases and the consumption of Retail Raw Milk (unpasteurized milk). State epidemiologists identified 2 HUS illnesses in young patients who had consumed Retail Raw Milk from a dairy licensed to produce Retail Raw Milk and pasteurized milk. There may have been at least 7 cases. The dairy closed down. (<i>Hus is strongly associated with E coli O157:H7 infection RC</i>)</p> <p>OKLAHOMA: E COLI O111:H7 An E coli outbreak with a novel strain is possibly associated with well water at an Oklahoma restaurant where one man has died and about 50 people have been hospitalized. Official tests of the restaurant's water could not find the strain of E. coli O111:H7 but tested positive for a bacterial indicator of pollution. The Locust Grove restaurant used an un-chlorinated, unpermitted private well temporarily before the outbreak.</p>	<p>FDA:IRRADIATION OF PRODUCE The Food and Drug Administration has issued a new regulation allowing irradiation of spinach and lettuce. "It doesn't excuse dirty produce", warned Dr. Laura Tarantino, FDA's chief of food additive safety. Farms and processors still must follow standard rules to keep the greens as clean as possible -- and consumers, too, should wash the leaves before eating. Irradiated produce may be available soon, as The Grocery Manufacturers Association supports its use. "It won't control all hazards on these products," cautioned Caroline Smith DeWaal of the Center for Science in the Public Interest while reminding FDA that it had not addressed mandatory rules for manure and irrigation water. (<i>FDA has no rules for safe produce on the farm - just guidance-washing is not effective RC</i>)</p> <p>NEW JERSEY: LIFTS BAN ON SHELLFISH HARVESTING The state Department of Environmental Protection reopened the Delaware Bay to shellfish harvesting lifting a ban imposed following reports of two people sickened from New Jersey oysters. Officials said a sampling of oyster tissue taken from the closed area "indicated the shellfish beds are acceptable for harvesting, so we're lifting the temporary ban." The suspension of shellfish harvesting on 130 square miles the Delaware was ordered after the state Department of Health and Senior Services confirmed <i>Vibrio parahaemolyticus</i> cases were linked to oysters taken from that area. The ban applied to mussels, clams and oysters.</p>	<p>FLORIDA: IMPLEMENTING MANDATORY TOMATO RULES This summer FDA issued a warning to consumers to avoid eating raw red, Roma and round tomatoes, which FDA suspected were responsible for Salmonella cases reported across the country. Even though Florida's tomatoes were not shipping to the locations where consumers were falling ill from Salmonella, the entire industry suffered. Estimates of losses to Florida growers range from \$120 million to \$140 million. Florida developed its own tomato safety rules prior to the outbreak, but the rules were not enforced. Enforcement will commence this fall for Florida tomato packers including requirements for washing every tomato prior to packaging. See www.floridatomatoes.org.</p> <p>CALIFORNIA HENS IN CAGES The fate of California's 19 million egg-laying hens is a subject for California's November ballot. Proposition 2, effectively bans farms from raising hens in cages. The Human Society argues that an increase in the price of eggs is worth the cost. A Field Poll released last month showed voters were in favor by a margin of 63 percent to 24 percent, with 13 percent undecided. Proposition 2 would also require farmers to increase the space available for calves and pregnant pigs, but the focus is on California's egg-laying hens, more than 90 percent of which are raised in cages. The new law would require housing that allows hens to fully spread their wings without touching the side of an enclosure or other hens.</p>