



Outbreaks	Government	Farm to Fork
<p>Virginia: E coli At least 84 people who attended a Boy Scout camp in Virginia have shown symptoms of <i>E. coli</i> O157:H7 infection. Twenty-five cases are lab-confirmed and eight Virginia Scouts have required hospitalization. Officials report five more cases in Scouts returning to Maryland. Investigators linked frozen ground beef from the camp commissary to the outbreak. The supplier of the meat, S&S Foods of California has now recalled 150,000 lbs of product.</p> <p>California: Campylobacter At least one person remains hospitalized with campylobacteriosis after consuming raw milk in California. The victim also developed a serious nervous system disorder and remains hospitalized on a ventilator.</p> <p>North Carolina: Salmonella Health officials are investigating the source of salmonella bacteria that has sickened three people. Cases are associated with visiting Mission Hospitals. Officials are investigating a hospital restaurant, along with other possible sources of the bacterium including foods from a common distributor.</p> <p>Canada: Vibrio <i>Vibrio parahaemolyticus</i> infected fifty-five people in Ontario after eating at a barbeque where a caterer served precooked lobster tails. Officials report that inadequate precooking of the lobster tails is associated with the outbreak.</p>	<p>FDA finds same salmonella strain at second Mexican farm The FDA reported it found the salmonella strain linked to a massive nationwide outbreak in irrigation water and a serrano pepper at a Mexican farm. Dr. David Acheson, the Food and Drug Administration's food safety chief, called the finding a key breakthrough in the case. The first farm implicated through traceback was in northern Mexico, the second farm is in Nuevo Leon. Officials would not rule out tomatoes and report that it is quite possible that several types of produce may be contaminated. The outbreak has sickened more than 1,300 people.</p> <p>NY City inspectors keep pressure on at Carlton Hotel New York City health inspectors found mouse droppings, improperly refrigerated ham and a fly floating in a bottle of bourbon, at the Carlton Hotel near Madison Square Park. Officials also reported that the restaurant did not follow proper procedures for sous vide cooking (modified atmosphere packaging-MAP), and they dumped hundreds of pounds of raw, vacuum-sealed meat. Officials require restaurants that use MAP to have an approved Hazard Analysis Critical Control Point plan. A dozen restaurants have had plans approved and another dozen are in the application process. The plans include specifications that regulate how the food is packaged, how it is cooked, what internal temperature the food must reach, and how it is chilled.</p>	<p>Thousands of Canadians Sue Booking Agents over Norovirus Sunquest Vacations and owner MyTravel Canada are being sued by thousands of sick vacationers who say the firm knew the trio of hotels they were sending guests to had been hit by the Norwalk virus, yet kept booking packages there over a six-month period. The company attempted to alleviate the situation by eventually offering to change people's bookings, and providing free travel coupons. In a twist, a judge ruled against "certifying" the action, finding that the grievances "would be more appropriately handled in small-claims court". Attorneys vow to appeal the decision arguing it has important implications for any Canadian who must rely on a travel company to ensure the resort they are booking is healthy and safe.</p> <p>Europe O.K.'s Cloning The European Food Safety Authority (EFSA) reported its final scientific opinion that food from cloned cattle and pigs is safe, with no effects on the environment. The EFSA Scientific Committee found that there is no indication that differences exist in terms of food safety for meat and milk of clones and their progeny compared with those from conventionally bred animals. They found cloning results in the production of healthy cattle and pig clones, and healthy offspring that are similar to their conventional counterparts and foresees no environmental impacts.</p>