



Environ Health Associates, Inc.
Finding solutions to sanitation and safety since 1979

Safe Foods Update™ April 2010

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Outbreaks

Pennsylvania Campylobacter Milk-borne

The Department of Agriculture suspended the dairy permit at Pasture Maid Creamery in New Castle, stopping raw milk sales after testing found Campylobacter. The Department of Health has received reports of consumers who became ill after drinking raw milk from Pasture Maid Creamery.

North Carolina Salmonella

The Durham County Health Department is investigating Bullock's Barbecue restaurant after 15 people were sickened there. Seven were hospitalized for dehydration, vomiting and diarrhea. Laboratory results suggest Salmonella as the cause of the illnesses. Vice President Joe Biden recently ate at the restaurant.

Vancouver E coli O157:H7 Day Care

A day care center remains closed after a deadly outbreak of E. coli killed a 4-year-old boy and sickened three other children. Officials suspended the license of the center because it opened for a child even after health officials closed it.

Multistate E coli non O157:H7

Michigan and Ohio are investigating at least 13 E. coli illnesses reported since mid-April, all of which are genetically indistinguishable strains of E. coli O145. The outbreak, which was first discovered by officials in Michigan, has now spread to Columbus-area residents, including several students from Ohio State University. The source is believed to be a yet unnamed Mexican restaurant.

Government

Court Finds Women Guilty of Fraudulent Glass Claim

A Washington woman was sentenced to 30 days in jail, and three months of house arrest for falsely claiming that her daughter was injured by a piece of glass in a bottle of Dasani water – a Coca-Cola company product. The woman admitted she had made up the entire hoax. She used her employment at a consumer oriented agency, in hopes of getting a quick financial settlement.

New York County Issues HEP A Alert

The Westchester Health Department says some patrons of a doughnut shop may have been exposed to hepatitis A by an infected employee. Officials says customers may have been exposed if they had any iced drinks between March 28 and April 6 at a combined Dunkin' Donuts and Baskin Robbins shop in Peekskill. A spokeswoman said the employee may have reached into the ice machine with bare hands while he was infected.

FDA Food Safety Modernization Act Requirements

Requires each food facility to evaluate hazards and implement preventive controls (HACCP). Requires the Department of Agriculture to identify preventive programs and practices to promote the safety and security of food; promulgate regulations on sanitary food transportation practices; develop a policy to manage the risk of food allergy in schools, allocate inspection resources based on the risk profile of food facilities or food; recognize bodies that accredit food testing laboratories; and improve the capacity of the Secretary to track and trace raw agricultural commodities. Enhance foodborne surveillance; Immediate cessation of distribution, or a recall, of food.

Farm to Fork

Food and Architecture

China investigators found that some bleaching agents widely used in flour production contained as much as 30 percent pulverized lime. Limestone is typically used in architecture in the United States and Europe. Pulverized lime is an inedible ingredient and when ingested, can lead to gradual damage of the lungs and eventually the entire respiratory system.

NSF Honors Food Safety Leaders in DC

[Innovation in Training](#), California Strawberry Commission Food Safety Team, [Innovation in Equipment Design](#), FoodSafe Team, Intralox, [Innovation in System Improvement](#), Royal Commission for Jubail and Yanbu [Innovation in System Improvement](#), Southern Nevada Health District [Innovation in Education](#), William Marler, Managing Partner, Marler Clark, LLP, PS [Innovation in Education](#), Catherine H. Strohbehn, Ph.D, RD, CP-FS, Hotel, Restaurant, and Institution Management (HRIM) Extension Specialist and Adjunct Associate Professor, Iowa State University

Hot Dog Chemical Contamination

A Connecticut man was arrested on charges of misusing chemicals after police said hot dogs laced with the pesticide Furadan were strewn around his crop fields in an attempt to kill raccoons. Environmental Police said a woman walking her dogs found a dead coyote near a river. Two of the dogs gnawed at the animal's carcass and became violently ill. The Labrador died and the woman contacted the Department of Environmental Pesticide Program for an investigation.