



The Silent Storm

Food Safety Issue: Foodborne Illnesses Among Us

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How many of you have had the
flu?

How many of you have had food
poisoning?

Do you know the differences in
symptoms?

Flu

Common

Fever

Aching Muscles

Chills

Headache

Fatigue

Rare

Nausea

Vomiting

Diarrhea

VS

Food Poisonin

F~~e~~ver

Nausea

Vomiting

Diarrhea

Fatigue

Abdominal Pain and

Cramps

*different contaminants may have other symptoms

FOOD BORNE ILLNESS

Defined as....

"...infections or irritations of the gastrointestinal (GI) tract caused by food or beverages that contain harmful bacteria, parasites, viruses, or chemicals." (NIH)



WHY IS ALL THIS IMPORTANT TO YOU?

“The Meal Manger”

The Department of **FCS** strives...

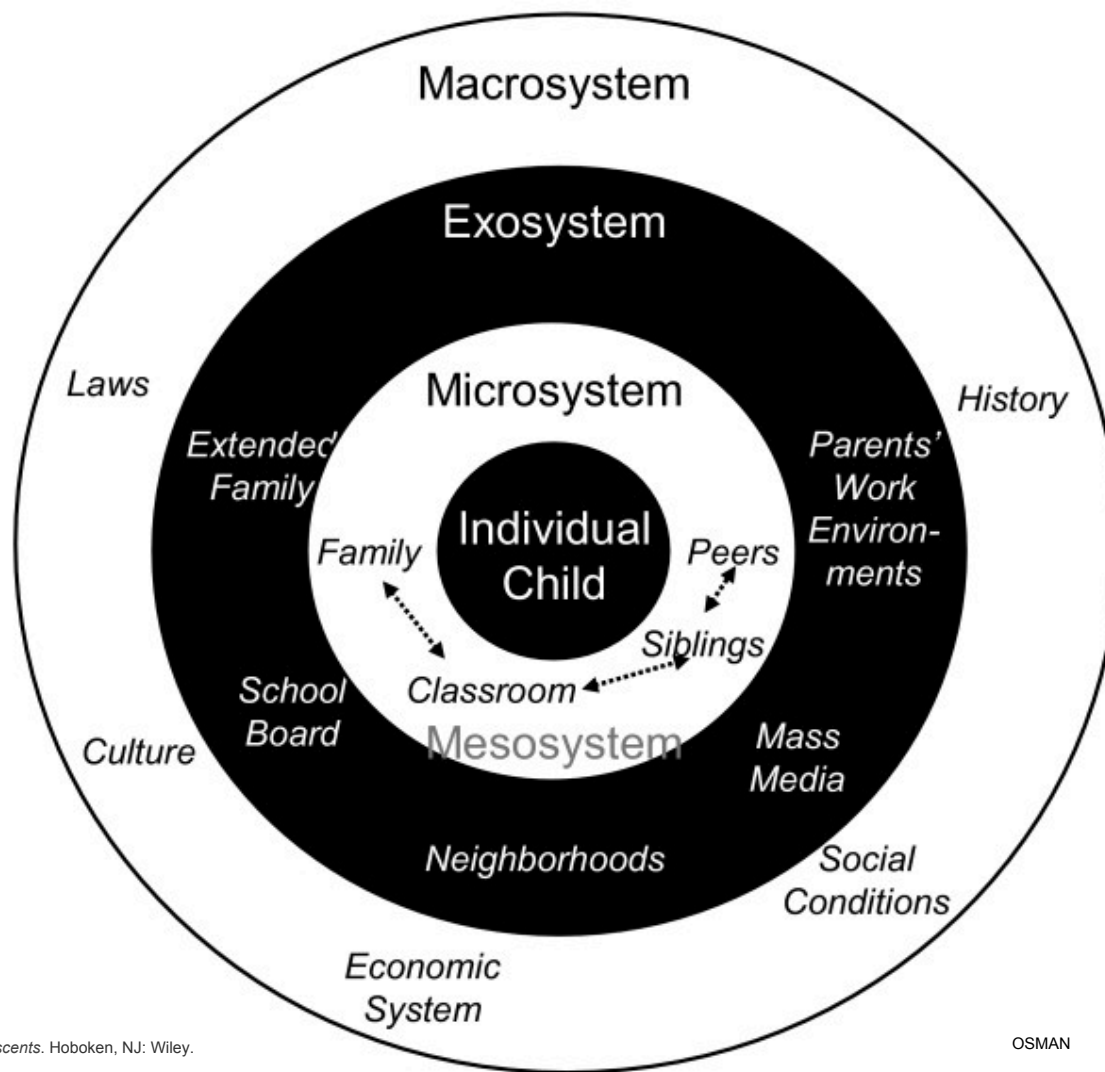
*“To **enhance** the quality of life for **individuals**,
families, and **communities** through education,
research, creative endeavors, and public
service.”*



Bronfenbrenner's Human Ecological Theory

The **Human Ecological Theory** is the foundation of our department that addresses how the individual both effects and is affected by the systems surrounding the individual.

As “Meal Manager’s”, it is our duty to educate ourselves on potential issues that pose a threat to us, our families and communities; Look to elected officials.





GOVERNMENTAL REGULATION



CDC- 1946

“CDC’s mission, simply put, is to keep Americans safe and healthy where they work, live and play” (CDC)

FSIS-1862 (USDA)

“FSIS enhances public health and well-being by protecting the public from foodborne illness and ensuring that the nation’s meat, poultry and egg products are safe, wholesome, and correctly packaged.” (USDA)

“The FDA is responsible for protecting the public health by ensuring the safety, efficacy, and security of human and veterinary drugs, biological products, and medical devices; and by ensuring the safety of our nation’s food supply, cosmetics, and products that emit radiation” (FDA)

FDA- 1906



“ HACCP provides a framework for implementing preventive measures where the failure to control a critical point of control can lead to an increased food safety risk.” (NACMCF, 1992)

HACCP- 1970 HACCP

HAZARD ANALYSIS CRITICAL CONTROL POINT

42%

“Reported...
Foodborne outbreaks
that occurred between
1975 and 1998 in the
United States” (Kadariya,
p.3)

IMPACTED

CDC

“The
covers outbreaks but **not isolated**
single cases (Yasuda, p 203)

“They define an

Outbreak

as
“the occurrence of **two or more**
cases of a similar illness
resulting from the **ingestion of a**
common food (CDC 2000)
(Yasuda, p 203)

“Every year there is an ‘...estimated

76 Million

Illnesses,

325,000

Hospitalizations

500

Deaths” linked directly to Food
Borne illness in the United
States. (Kadariya, p.1)



Types of Contaminants



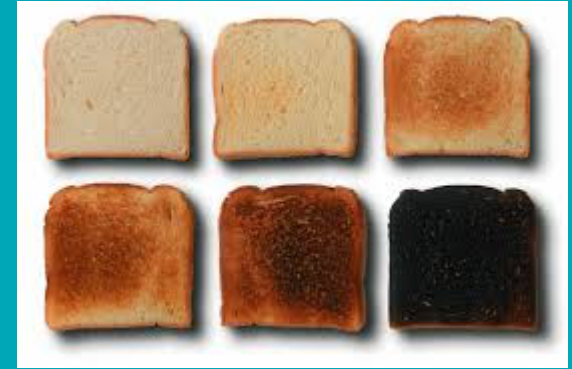
CAUTION

Physical Contaminants



Chemical Contaminants

Acrylamides –a substance that can be toxic and potentially cancerous. Found in some foods when they are cooked at temperatures above 120 degrees' Celsius. Known for causing cancers in rats but there is not enough sufficient evidence of it causing cancer in humans yet.



Benzene, is an organic compound which can cause leukemia and other blood cancers. Benzene has been showing up in drink products which is raising concerns of potential rise in cancer

Melamine is a chemical that is organic based and is usually used in plastics, dishware and adhesives. Has been found in powder infant formula and dog food. There has been no evidence that it has caused harm to humans but it has been proven to cause death in animals.



Biological Contaminants



A bacteria that is found mostly in beef but also seen in unpasteurized milk, alfalfa, sprouts and contaminated water. It is usually contracted eating undercooked meat contaminated with animal feces during slaughtering.



A bacteria that is found in raw or contaminated meats, poultry, milk and eggs. Can be spread through unclean surfaces where contaminated food was cut and knives.



A bacteria found in hot dogs, packaged lunch meats, cheeses and unwashed produce. It is usually spread through contaminated soil and water. Listeria has more flu like symptoms than E-coli and Salmonella

Sprouts Found in...

Another sprout outbreak

Imported Baby Formula Tainted with Melamine

Attempts to boost the nitrogen content... are moving toward implementing proper chemical contamination controls and...



Possible Salmonella Contamination Response for Recalled Salsa Containing Serrano Peppers

It seems that every week a food recall occurs somewhere. The big ones in recent years...

Food Recalls

E. coli O157 H7 Tainted Beef Found at Area Restaurants

Large-scale recalls appear to be increasing in frequency and scope. As recent examples...

issued a warning about E. coli in ground beef, but there was no actual recall. It was later determined that E. coli associated with ground meat products...

The U.S. Department of Agriculture is fully investigating the source of the contamination and has identified at least one beef processor who had been recently cited for failures in adequate hygienic controls and did not have...



RECALL

What is a Recall?

“A voluntary action by a manufacturer or distributor to protect the public from products that may cause health problems or possible death”

How Does a Recall Happen?

Discovery of an organism in a product which may make consumers sick

Discovery of a potential allergen in a product

Mislabeling or misbranding of food.


Past Recalls



Current Recalls



How to Stay Informed

 **U.S. FOOD & DRUG ADMINISTRATION**

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Safety


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Recalls, Market Withdrawals, & Safety Alerts

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The list below provides information gathered from press releases and other public notices about certain recalls of FDA-regulated products. Not all recalls have press releases or are posted on this page. See [Additional information about recalls](#) for a more complete listing.

For recall notices older than 60 days, see the [Recall and Safety Alerts Archive](#).

 [Sign up to receive Recalls, Market Withdrawals and Safety Alerts.](#)

Filter by Keyword(s):

Filter by Recall Type: All

Date	Brand Name	Product Description	Reason/ Problem	Company
04/21/2017	Hummingbird	Organic Cocoa-Dusted Chocolate Ginger	Undeclared Hazelnuts	Hummingbird Wholesale
04/21/2017	Roundy's Brand and Harris Teeter Brand	Frozen hash browns	May be contaminated with extraneous golf ball materials.	McCain Foods USA, Inc.
04/21/2017	Lays and Miss Vickie's	Jalapeno Flavored Kettle Cooked Potato Chips	Salmonella	Frito-Lay
04/21/2017	Hospira, Inc.	25% Dextrose Injection	Particulate matter (human hair)	Hospira, Inc.


Spotlight

- [DKH Cheese Recalls \(Listeria monocytogenes contamination\)](#)
- [Frozen vegetable products \(Listeria monocytogenes\)/CRF related Recalls](#)
- [Undeclared Peanut \(from Curmin Ingredient\) Recalls](#)
- [Enforcement Reports](#)
- [Recalls of Raw \(Fresh and Fresh Frozen\) oysters, clams, mussels, and whole and roe-on scallops](#)

Industry Resources

- [Guidance for Industry: Product Recalls, Including Removals and Corrections](#)
- [Industry Guidance: Information on Recalls of FDA Regulated Products](#)
- [ORA District and Headquarters Recall Coordinators](#)
- [Industry Notices and Guidance Documents](#)

Consumer Resources

 **Foodsafety.gov**
Your Gateway to Federal Food Safety Information

[Blog](#) | [Multimedia](#) | [News](#) | [Español](#)

[Home](#) | [Recalls & Alerts](#) | [Keep Food Safe](#) | [Who's at Risk](#) | [Food Poisoning](#) | [Report a Problem](#) | [Ask the Experts](#)

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Text Size: [A](#) [A](#) [A](#) [Print](#) [Email](#) [Facebook](#) [Twitter](#) [Share](#)

See Recent Recalls

[See Recent Recalls](#)

[Get Automatic Alerts](#)

[Get Food Safety Widget](#)

[See recent recalls of frozen vegetables, frozen fruit, and other products related to investigation of Listeria illnesses – and learn more about the investigation](#)

This page lists notices of recalls and alerts from both the U.S. Food and Drug Administration (FDA) and the U.S. Department of Agriculture (USDA).

Click the title of a recall to display the recall notice on the FDA or USDA website.

If the product details in the recall notice match the details on the food product you have at home, **do not open or consume the product**. Instead, do one of the following:

- Return the product to the place of purchase for a refund.
- Dispose of the product following the instructions provided in the recall notice to assure it will not be consumed by anyone.

For more information, see [What to do if you have a recalled food product](#).

[Hummingbird Wholesale Issues Allergy Alert on Undeclared Hazelnut in Organic Cocoa-dusted Chocolate Ginger](#)

Apr 21, 2017 7:11 PM

Hummingbird Wholesale of Eugene, Oregon is recalling 5lbs of Organic Cocoa-Dusted Chocolate Ginger, because it may contain undeclared hazelnut. People who have an allergy or severe sensitivity to hazelnut run the risk of serious or life-threatening allergic reaction if they consume these products.

[McCain Foods USA, Inc. Recalls Frozen Southern Style Hash Browns Due to Possible Health Risk. Product is Sold and Distributed Under The Roundy's and Harris Teeter Retail Brands.](#)

Apr 21, 2017 6:54 PM

McCain Foods USA, Inc. announced today it is voluntarily recalling retail, frozen hash brown products that may be contaminated with extraneous golf ball materials, that despite our stringent supply standards may have been inadvertently harvested with potatoes used to make this product. Consumption of these products may pose a choking hazard or other physical injury to the mouth.

Recommendations

Awareness

Hygiene

Check Expiration Dates

Clean Food Before Cooking

Let Your Voice Be Heard!

Get Ready to Play...

**‘DON’T,
CONTAMINATE’**



How to Play

In an effort to educate you about proper **Food Safety Practices**, you and your groups will:

1. **Divide in 3 Groups** (*Home, School, Restaurant*)
2. **You have 1 Minutes to....**
3. **Collaborate....**
4. **Identify...**



References

Kadariya, J., Smith, T. C., & Thapaliya, D. (2014). Staphylococcus aureus and Staphylococcal Food-Borne Disease: An Ongoing Challenge in Public Health. *Biomed Research International*, 20141-9. doi:10.1155/2014/827965

YASUDA, T. (2010). *Food Safety Regulation in the United States: An Empirical and Theoretical Examination. Independent Review*, 15(2), 201-226.

Hauser-Cram, P., Nugent, J. K., Theis, K. M., & Travers, J. F. (2014). *The development of children and adolescents*. Hoboken, NJ: Wiley.

<http://brianlhoward.blogspot.com/2009/12/ecological-systems-and-our-mission-for.html>

<https://www.cdc.gov/about/history/ourstory.html>

<https://www.usda.gov/our-agency/about-usda/mission-areas>

<https://www.fda.gov/aboutFDA/WhatWeDo/History/>

<https://www.niddk.nih.gov/health-information/digestive-diseases/foodborne-illnesses>

<http://www.csun.edu/health-human-development/family-consumer-sciences>

<https://www.niddk.nih.gov/health-information/digestive-diseases/foodborne-illnesses>

<http://nfsmi.org/documentlibraryfiles/PDF/20160321033028.pdf>

<https://www.foodsafety.gov/recalls/recent/>

<https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/current-recalls-and-alerts>

<https://www.fda.gov/Safety/Recalls/>

<https://www.fda.gov/food/foodborneillnesscontaminants/chemicalcontaminants/>