Prevention from the Farm to the Table: Outbreak information

Production

Risky eggs, 2010: Chicken and feed contamination results in 500M eggs recalled. Cause: *Salmonella* Enteritidis (SE).


Manufacturing

Peanut butter crackers to pet treats, 2009: Processing plant contamination results in many foods causing sickness in 46 states. Cause: *Salmonella Typhimurium*.


Tainted turkey burgers, 2011: 50,000 lbs of ground turkey recalled following illness in 10 states. Cause: *Salmonella Hadar*.


Distribution and Delivery

Contaminated ice cream, 1994: Trucks hauling raw eggs, then ice cream, sicken 200,000 nationwide. Cause: *Salmonella Enteritidis* (SE).

Preparation and Consumption (Restaurants/Grocery stores)

*Germs spread in restaurants, 2008:* Poor kitchen practices cause food to be undercooked and cross-contaminated. Cause: *Salmonella* Montevideo.


Preparation and Consumption *(Restaurants/Homes)*
