Prevention from the Farm to the Table

Outbreak information

This fact sheet accompanies *CDC Vital Signs: Making Food Safer to Eat.* The outbreaks described below mirror those in the “Prevention from the Farm to the Table” graphic found http://www.cdc.gov/VitalSigns/FoodSafety/index.html#Prevention and include additional information and references.

**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)