

# 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).

- Multistate Outbreak of Human *Salmonella* Enteritidis Infections Associated with Shell Eggs: <http://www.cdc.gov/salmonella/enteritidis/index.html>

### Manufacturing

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

- Centers for Disease Control and Prevention. Multistate outbreak of *Salmonella* infections associated with peanut butter and peanut butter-containing products – United States, 2008-9009. MMWR Morb Mortal Wkly Rep. 2009;58:1-6. <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm58e0129a1.htm>
- Investigation Information for Outbreak of *Salmonella* Typhimurium Infections, 2008–2009: <http://www.cdc.gov/salmonella/typhimurium/>

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

- Investigation of a Multistate Outbreak of Human *Salmonella* Hadar Infections Associated with Turkey Burgers: <http://www.cdc.gov/salmonella/hadar0411/index.html>
- <http://www.ncbi.nlm.nih.gov/pubmed/8609944>

### Distribution and Delivery

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

- Centers for Disease Control and Prevention. Outbreak of *Salmonella* enteritidis associated with nationally distributed ice cream products – Minnesota, South Dakota, and Wisconsin, 1994. MMWR Morb Mortal Wkly Rep. 1994;43(40):740-1. <http://www.cdc.gov/mmwr/preview/mmwrhtml/00032868.htm>
- Hennessy TW, Hedberg CW, Slutsker L, White KE, Besser-Wiek JM, Moen ME, et al. A national outbreak of *Salmonella* enteritidis infections from ice cream. N Engl J Med. 1996;334(20):1281-6.

## **Preparation and Consumption (Restaurants/Grocery stores)**

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

- Patel MK, Chen S, Pringle J, Russo E, Viñaras J, Weiss J, et al. A prolonged outbreak of *Salmonella* Montevideo infections associated with multiple locations of a restaurant chain in Phoenix, Arizona, 2008. J Food Prot. 2010;73(10):1858-63. <http://www.ncbi.nlm.nih.gov/pubmed/21067674>

## **Preparation and Consumption (Restaurants/Homes)**

**Frozen pot pies, microwaves, and cooking instructions, 2007:** Undercooked pies sicken people in 35 states, Puerto Rico, and the Caribbean. Cause: *Salmonella* 1,4,[5],12:i:-.

- Centers for Disease Control and Prevention. Multistate Outbreak of *Salmonella* Infections Associated with Frozen Pot Pies – United States, 2007. MMWR Morb Mortal Wkly Rep. 2008;57(47):1277-1280. <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5747a3.htm>
- Investigation of Outbreak of Human Infections Caused by *Salmonella* 1,4,[5],12:i:- <http://www.cdc.gov/salmonella/4512eyeminus.html>