

FOODBORNE ILLNESS

OVERVIEW OF RECENT OUTBREAKS

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FOODBORNE ILLNESS

Agenda

Companies involved, how many ill, and the culprit bug

- Blue Bell Creameries-Listeria
- Andrew Williamson Fresh Produce-Salmonella
- Bon Appetit Management Company-Norovirus



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Blue Bell Creameries

- *Listeria monocytogenes* was the infecting agent.
 - Symptoms: Fever and muscle aches, sometimes preceded by diarrhea or other gastrointestinal symptoms.
 - Infected pregnant women may have miscarriages, stillbirth, premature delivery.
 - Others: stiff neck, confusion, loss of balance, and convulsion.
 - Onset time is a few days to a few weeks.
- Found in animals, soil, and water.
- Can survive under refrigeration.



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Blue Bell Creameries

- Outbreak 2010 to 2015.
 - 10 people sick in 4 states, 10 were hospitalized.
 - 3 deaths.
 - Factories in Texas, Oklahoma, Alabama.
 - Texas and Oklahoma factories had Listeria during FDA inspections. Some products were recalled starting 3/23/15. By 4/20/15 all products were recalled.
 - 8 million gallons of ice cream recalled (12 Olympic size swimming pools).
 - All factories were closed for up to 4 months in 2015.



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What can you do to prevent the growth of Listeria in your establishment?

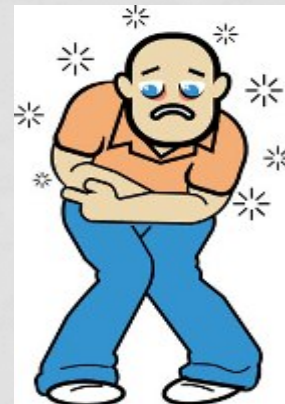
- Clean and sanitize surfaces regularly.
- Discard prepared food after 7 days (importance of date stamping).
- Keep refrigerators working at optimal temperature, 41F or below (colder temperature slows down the growth of Listeria).



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Andrew & Williamson Fresh Produce and Custom Produce

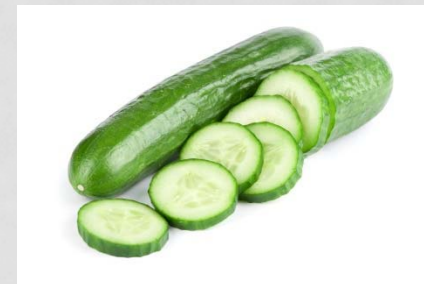
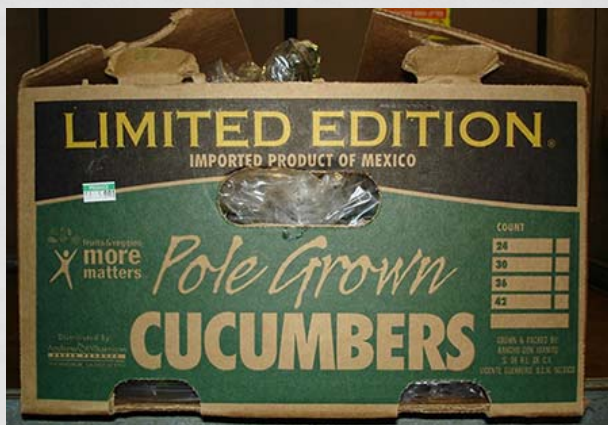
- Salmonella poona was infecting agent.
 - Symptoms include: diarrhea, fever, abdominal cramps.
 - Onset time: 12-72 hours after ingestion.
 - Lasts 4-7 days.
 - Found mostly in farm animals and in their feces
 - How do the cucumbers get contaminated?



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Andrew & Williamson Fresh Produce and Custom Produce

- 838 people got infected from 32 states (232 from CA, the highest)
- 165 people were hospitalized, 4 deaths. (1 from CA)
- Cucumbers were recalled over a month later September 4th, 2015 by Andrew & Williamson Fresh Produce. A week later by Custom Produce.
- Voluntarily closed down field and packing shed in Mexico for inspection and cleaning.



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Bon Appetit Management Company

- Norovirus was the infecting agent.
 - Symptoms: Most common symptoms are diarrhea, vomiting, nausea, stomach pains.
 - Other symptoms include fever, headache, body aches.
 - Onset time is 12 to 48 hours, last 24 to 72 hours.
 - Very contagious.
 - 19-21 million get sick from Noro every year.



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Bon Appetit Management Company

- Catered event in a business building in Seattle, WA.
- 200 out of 600 in attendance became sick.
- All food employees of this location were not allowed to work in other locations.
- All food facilities were closed down and sanitized.
- Clean facility with bleach at 1000-5000 ppm (5-25 Tbls per gal).



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What can you do to prevent these types of food borne illnesses?

- Have a strong and transparent sick policy.
- Employees must stay home when sick.
- Wash hands thoroughly.
- Produce shall be thoroughly washed in potable water to remove soil and contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption.
- Clean and sanitize food contact surfaces regularly.
- Discard prepared food after 7 days.



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- Questions?

