Prevention from the Farm to the Table
Lessons learned from *Salmonella* outbreaks

Production

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

Prevention
Require preventive controls for egg producers such as buying chicks from suppliers with SE control programs, testing poultry houses for SE, and setting temperature requirements for storing and transporting eggs.

Manufacturing

Peanut butter crackers to pet treats, 2009: Processing plant contamination results in many foods causing sickness in 46 states. Cause: *Salmonella* Typhimurium.
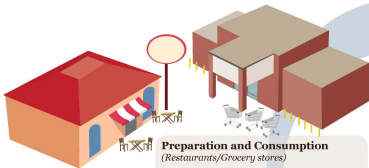
Prevention
Keep factories clean, separate raw and processed foods, ensure that steps to reduce contamination work.

Manufacturing

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

Prevention
Employ pre-harvest food safety strategies to reduce *Salmonella* in animals, prevent contamination at slaughter, reduce contamination of ground product from all sources, ensure that steps to reduce contamination work.
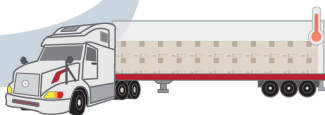
Distribution and Delivery

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

Prevention
Clean and disinfect trucks between loads, keep cold shipments at correct temperatures, track shipments and storage.

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.

Prevention
Cook chicken and meats thoroughly, separate raw chicken and meats from other foods, train and certify managers in food safety in all restaurants.

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* I,4,[5],12:i:-.

Prevention
Make sure cooking instructions are clear and correct, use a food thermometer, ensure that manufacturers indicate power levels on microwave ovens.