

<http://www.fda.gov/Food/NewsEvents/WhatsNewinFood/ucm222684.htm>

An excerpt from the FDA Website:

“The recalled shell eggs are packaged under the following brand names: Lucerne, Albertson, Mountain Dairy, Ralph’s, Boomsma’s, Sunshine, Hillandale, Trafficanda, Farm Fresh, Shoreland, Lund, Dutch Farms and Kemps.

State and local partners are also investigating human *Salmonella* infections in Arizona, Connecticut, Massachusetts, Maryland, North Carolina, Nevada, Oregon, Pennsylvania, Tennessee and Texas.

Information for Consumers

- Don’t eat recalled eggs or products containing recalled eggs. Recalled eggs might still be in grocery stores, restaurants, and consumers' homes. Consumers who have recalled eggs should discard them or return them to their retailer for a refund. Individuals who think they might have become ill from eating recalled eggs should consult their health care providers.
- Keep shell eggs refrigerated at $\leq 45^{\circ}$ F ($\leq 7^{\circ}$ C) at all times.
- Discard cracked or dirty eggs.
- Wash hands, cooking utensils, and food preparation surfaces with soap and water after contact with raw eggs.
- Eggs should be cooked until both the white and the yolk are firm and eaten promptly after cooking.
- Do not keep eggs warm or at room temperature for more than 2 hours.
- Refrigerate unused or leftover egg- containing foods promptly.
- Avoid eating raw eggs.
- Avoid restaurant dishes made with raw or undercooked, unpasteurized eggs. Restaurants should use pasteurized eggs in any recipe (such as Hollandaise sauce or Caesar salad dressing) that calls for raw eggs.
- Consumption of raw or undercooked eggs should be avoided, especially by young children, elderly persons, and person with weakened immune systems or debilitating illness.”



safe food from farm to fork

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[US: Egg recall renews questions on battling salmonella](#)

19.aug.10

USA Today

Elizabeth Weise

http://www.usatoday.com/news/health/2010-08-19-salmonella19_ST_N.htm

A national salmonella outbreak that could have sickened thousands has led to the recall of 380 million eggs and renewed questions about whether it's feasible to keep the microbe — the most common bacterial source of food-borne illness in the nation — out of the henhouse.

The answer from experiences in Denmark and Sweden seems to be a qualified yes. It can be done, but at what cost?

The eggs being recalled — the amount was expanded Wednesday from 228 million — are from Wright County Egg, a Galt, Iowa, company whose five facilities produce 2.3 million dozen eggs a week, spokeswoman Hinda Mitchell says. The recalled eggs total almost 32 million dozen. In 2009, the United States produced nearly 6.5 billion dozen eggs, says the United Egg Producers.

The Centers for Disease Control and Prevention has reported that hundreds of people have been sickened in the outbreak, which appears to have started in May. CDC epidemiologist Christopher Braden said Wednesday that there may be thousands of illnesses, though no reported deaths. California health officials say at least 266 people in that state were sickened.

Egg producers in Sweden and Denmark have virtually eliminated salmonella from all poultry beginning in the 1970s. They tested flocks and if any came up positive, they would be

slaughtered, says Lars Plym Forshell of Sweden's National Food Administration. "In the early days, farmers got 100% compensation" from the government for flocks they lost. Today, because only two or three flocks a year need to be destroyed, it's covered by insurance. American experts say such draconian programs don't make sense

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Disclosure of information, only for some recalls

18.aug.10

barfblog

Sol Erdozain

<http://barfblog.foodsafety.ksu.edu/blog/143724/10/08/18/disclosure-information-only-some-recalls>

The CFIA announced yesterday that Le Belle de Jersey cheese may be contaminated with *Listeria monocytogenes*. They claim that no illnesses have been reported, but we've all heard that one before.

The news release doesn't include specific information regarding the affected product, like weight, lot number or locations where it was sold; information needed to avoid the tainted product.

Another product, also recalled yesterday, President's Choice® Decadent Chocolate Chunk Cookies had a very different news release. The company responsible included all the necessary information to identify and avoid the product, which is not tainted with *Listeria* but contains metal pieces.

The reasons for recalling the products might be different but they both pose a threat to consumer's health. So why the difference in disclosure of information between these recalls? The CFIA should require specific information regarding recalled products so that there is no expanded health hazard alert informing how many people have gotten sick since the last health hazard alert release.

<http://www.inspection.gc.ca/english/corpaffr/recarapp/2010/20100817e.shtml>

<http://www.inspection.gc.ca/english/corpaffr/recarapp/2010/20100817be.shtml>

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US: Investigation announcement: Multistate outbreak of human *Salmonella* Enteritidis infections associated with shell eggs

16.aug.10

CDC

<http://www.cdc.gov/salmonella/enteritidis/>

CDC is collaborating with public health officials in many states, the US Food and Drug Administration (FDA), and the US Department of Agriculture's Food Safety and Inspection Service to investigate a nationwide increase of *Salmonella* Enteritidis (SE) infections with an indistinguishable pulsed-field gel electrophoresis (PFGE) pattern JEGXX01.0004. This is the most common PFGE pattern for SE in the PulseNet database. Investigators are using DNA analysis of *Salmonella* bacteria obtained through diagnostic testing to identify cases of illness that may be part of this outbreak.

Investigation of the Outbreak

In May 2010, CDC identified a nationwide increase in the number of *Salmonella* Enteritidis isolates with PFGE pattern JEGXX01.0004 uploaded to PulseNet, the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections. The increase represents approximately a four-fold increase over the expected number of reported isolates of this particular PFGE pattern. Approximately 200 isolates were uploaded to PulseNet on a weekly basis during late June and early July compared to an expected ~50 uploads a week

on average during this same period in the previous 5 years. Many states have reported increases of this pattern since May.

Epidemiologic investigations conducted by public health officials in California, Colorado, and Minnesota have revealed several restaurants or events where more than one ill person with the outbreak strain has eaten. Preliminary data suggests that shell eggs are a likely source of infections in many of these restaurants or events. State partners, FDA, and CDC, conducted a traceback and found many of these restaurants or events received shell eggs from a single firm, Wright County Egg, in Galt, Iowa. FDA is currently conducting an extensive investigation at the firm in Iowa. The investigation includes CDC participation and involves sampling, records review and looking for potential sources of contamination, such as feed. The investigation continues and updates will be made available.

Recall Information

On August 13, 2010, Wright County Egg of Galt, Iowa conducted a nationwide voluntary recall* of shell eggs.

Clinical Features/Signs and Symptoms

A person infected with Salmonella Enteritidis usually has fever, abdominal cramps, and diarrhea beginning 12 to 72 hours after consuming a contaminated food or beverage. The illness usually lasts 4 to 7 days, and most persons recover without antibiotic treatment. However, the diarrhea can be severe, and hospitalization may be required. The elderly, infants, and those with impaired immune systems may have a more serious illness. In these patients, the infection may spread from the intestines to the blood stream, and then to other body sites and can cause death unless the person is treated promptly with antibiotics. For more information, visit CDC's Salmonella Enteritidis website.

Advice to Consumers

- * Don't eat recalled eggs or products containing recalled eggs. Recalled eggs might still be in grocery stores, restaurants, and consumers' homes. Consumers who have recalled eggs should discard them or return them to their retailer for a refund.
- * Individuals who think they might have become ill from eating recalled eggs should consult their health care providers.
- * Keep eggs refrigerated at $\leq 45^{\circ}$ F ($\leq 7^{\circ}$ C) at all times.
- * Discard cracked or dirty eggs.
- * Wash hands, cooking utensils, and food preparation surfaces with soap and water after contact with raw eggs.
- * Eggs should be cooked until both the white and the yolk are firm and eaten promptly after cooking.
- * Do not keep eggs warm or at room temperature for more than 2 hours.
- * Refrigerate unused or leftover egg- containing foods promptly.
- * Avoid eating raw eggs.
- * Avoid restaurant dishes made with raw or undercooked, unpasteurized eggs. Restaurants should use pasteurized eggs in any recipe (such as Hollandaise sauce or Caesar salad dressing) that calls for raw eggs.
- * Consumption of raw or undercooked eggs should be avoided, especially by young children, elderly persons, and persons with weakened immune systems or debilitating illness.

Advice to Egg Producers

* Flock-based SE-control programs that include routine microbiologic testing are mandatory for producers with more than 50,000 hens, as of July 9, 2010, under FDA's egg safety rule.

Advice to Retail and Food Service Establishments and Institutional Settings

- * In retail and food service establishments, pasteurized egg products or pasteurized in-shell eggs are recommended in place of pooled eggs or raw or undercooked shell eggs. If used, raw shell eggs should be fully cooked. If shell eggs are served undercooked, a consumer advisory should be posted in accordance with the Food Code.
- * In hospitals, nursing homes, adult or childcare facilities, and senior centers, pasteurized egg products or pasteurized in-shell eggs should be used in place of pooled eggs or raw or

undercooked eggs.

* Eggs should be purchased or received from a distributor refrigerated and stored refrigerated at $\leq 45^{\circ}$ F ($\leq 7^{\circ}$ C) at all times.

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US: More Salmonella cases linked to recalled eggs

17.aug.10

CIDRAP

<http://www.cidrap.umn.edu/cidrap/content/fs/food-disease/news/aug1710enteritidis2.html>

Reports of Salmonella illnesses in California, Colorado, and Nevada emerged today in the wake of an Iowa company's nationwide egg recall, as federal officials continued their investigation.

Yesterday the US Food and Drug Administration (FDA) released a recall notice that said Wright County Egg, based in Galt, Iowa, was recalling certain Julian dates of shell eggs after state and federal health officials found the products might be linked to a fourfold surge in Salmonella Enteritidis(SE) infections. About 200 SE infections were identified in June and July.

One of the first clues that contaminated eggs might explain the national spike in SE infections was restaurant-linked illness clusters detected by health officials in Colorado, California, and Minnesota. Unusual patterns with SE illnesses can be difficult to detect, because the strain is common year-round.

The Colorado Department of Public Health and Environment said yesterday that it typically receives reports of about seven SE cases during June and July, but this year it received 28 during that time span. It said some of the increase is likely related to the recall and to a restaurant outbreak in Jefferson County.

Today the Los Angeles County Department of Public Health warned the public not to eat the recalled eggs and a fruit pulp product that was recently linked to a Salmonella Typhi outbreak. The department said so far the recalled eggs have been linked to 266 SE infections in California, including 43 in Los Angeles County.

Elsewhere, the Southern Nevada Health District has reported 30 SE cases since January, about four times as many as it usually sees by this time of year, according to a report from KTNV, the Las Vegas ABC News affiliate.

A spokeswoman for the Nebraska Department of Health and Human Services told CIDRAP News that officials haven't linked any SE cases to the egg recall yet, but the state's public health lab is reviewing some cases to see if they are related.

Wright County Egg's recall notice contained few details about the company. Hinda Mitchell, an egg industry spokeswoman with CMA Consulting in Columbus, Ohio, told CIDRAP News that the farm produces 2.5 million eggs per week from five sites in Iowa. She added that the farm is compliant with the FDA's new food safety rules and participates in the United Egg Producers' five-star quality assurance food safety program, which covers cleaning and disinfection of poultry houses, pest control, proper egg washing, biosecurity, and refrigeration from packing through delivery.

On Jul 9, new federal rules aimed at reducing SE contamination in eggs took effect, targeting operations that have more than 50,000 laying hens, which account for about 80% of the US egg market. Egg producers who have between 3,000 and 50,000 laying hens will be subject to the new rules in 2 years, and those with 3,000 or fewer birds or sell their products directly to consumers are exempt from the rules.

The rules are designed to reduce SE contamination in eggs and appear to be similar to the United Egg Producers' voluntary quality assurance program.

In a related development today, NuCal Foods of Ripon, Calif., recalled specific Julian dates of eggs that it packaged from shipments it received from Wright County Egg. NuCal's recall

applies to eggs distributed to wholesalers and retailers under four brands: Bayview, Mountain Dairy, Nulaid, and Sun Valley.

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OREGON: Umpqua Dairy temporarily stops production at Roseburg facility

18.aug.10

Umpqua Dairy

<http://www.umpquadairy.com/content/article/umpqua-dairy-temporarily-stops-production-roseburg-facility>

ROSEBURG, Ore. -- Umpqua Dairy Products Co. has issued a market withdrawal of fluid milk products from its Roseburg, Ore., facility because of a positive identification of Salmonella on some of its processing equipment. In addition, the company has temporarily closed its Roseburg milk processing facility to sanitize potentially contaminated areas; Umpqua Dairy's ice cream and other dairy processing operations remain open and those products are not being recalled. Umpqua Dairy has initiated this fluid milk withdrawal voluntarily and is working closely with the Oregon Department of Agriculture and Public Health Division to eliminate any contamination and ensure that its products are safe and free from any potential health risks.

The voluntary recall affects the following products purchased on or prior to Monday, Aug. 16, 2010: • milk, half-and-half and cream with an expiration date of Sept. 5, 2010 under the Umpqua Dairy, Cascade, Great Value, Lady Lee, Market of Choice and Sherm's brand labels; • buttermilk under the same brand labels with an expiration date of Sept. 10, 2010, or earlier; • Umpqua Dairy brand gallon, quarts and pints of orange juice and fruit drink with an expiration date of Sept. 15, 2010, or earlier; • and any fluid milk product stamped with a plant code 41-62.

Consumers should dispose of any remaining milk, orange juice or fruit drink, or return unopened products for a refund at the retail location of purchase. Ice cream and other dairy products, including sour cream and cottage cheese, are not being recalled. Umpqua Dairy has also established a toll-free hotline for questions and further information at (888) 672-MILK (6455); information is also available at www.umpquadairy.com.

Since October 2009, 23 cases of salmonellosis have been confirmed by the Oregon Public Health Division. No deaths have been reported. Umpqua Dairy Products has produced more than 20 million individual packages of fluid milk products in that time period. All Umpqua Dairy products are pasteurized. The pasteurization process is 100 percent effective at removing disease-causing organisms. Test results to date suggest that all positive cases of Salmonella relate to exterior product packaging.

In making the announcement, Umpqua officials stressed the company's 80-year history and its commitment to high quality, as well as to the health and safety of its customers. A member of the Quality Check organization, Umpqua welcomes regular inspections at all of its facilities to ensure that they comply with all state and federal regulations. Umpqua products are pasteurized and have been awarded numerous Quality Check accolades, including being named a finalist for the organization's most prestigious award, the Irving B. Weber Award for Total Quality Excellence. In eight decades of operations, officials said, Umpqua has never recorded a case of illness due to a known pathogen in its products.

About Umpqua Dairy Products Co. Founded in 1931 with a mission to consistently deliver safe and wholesome products to customers, Umpqua produces the highest quality dairy products in the marketplace. Umpqua Dairy continued its commitment to quality in 2008 by undergoing extensive training, auditing and evaluation with the SQF Certification Program for Safe, Quality Dairy Products. Umpqua Dairy was the first dairy in Oregon to undergo the rigorous process to become certified SQF level III, the highest level of SQF certification, in December 2008. Its Grade "A" facility is inspected on a regular basis to make sure that it

complies with all state and federal regulations, as well as by the national Quality Checkd Organization for compliance with its high standards. For more information, visit www.umpquadairy.com.

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Effectiveness of High Intensity Light Pulses (HILP) treatments for the control of Escherichia coli and Listeria innocua in apple juice, orange juice and milk

18.aug.10

Food Microbiology

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http://www.sciencedirect.com/science?_ob=ArticleURL&_udi=B6WFP-50T9WWG-1&_user=10&_coverDate=08%2F18%2F2010&_rdoc=1&_fmt=high&_orig=search&_sort=d&_docanchor=&view=c&_acct=C000050221&_version=1&_urlVersion=0&_userid=10&md5=56d1bfa12dc0d26385890c6b50577245

Abstract

High Intensity Light Pulses (HILP) represent an emerging processing technology which uses short (100-400 μ s) light pulses (200-1100 nm) for product decontamination. In this study, model and real foods of differing transparencies (maximum recovery diluent (MRD), apple and orange juices and milk) were exposed to HILP in a batch system for 0, 2, 4 or 8 s at a frequency of 3 Hz. After treatment, inactivation of *Escherichia coli* or *Listeria innocua* was evaluated in pre-inoculated samples. Sensory and other quality attributes (colour, pH, Brix, titratable acidity, non-enzymatic browning, total phenols and antioxidant capacity (TEAC)) were assessed in apple juice. Microbial kill decreased with decreasing transparency of the medium. In apple juice (the most transparent beverage) *E. coli* decreased by 2.65 and 4.5 after exposure times of 2 or 4 s, respectively. No cell recovery was observed after 48 h storage at 4 °C. No significant differences were observed in quality parameters, excepting TEAC and flavour score, where 8 s exposure caused a significant decrease ($p < 0.05$). Based on these results, HILP with short exposure times could represent a potential alternative to thermal processing to eliminate undesirable microorganisms, while maintaining product quality, in transparent fruit juices.

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Modeling microbial competition in food: Application to the behavior of Listeria monocytogenes and lactic acid flora in pork meat products

18.aug.10

Food Microbiology

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http://www.sciencedirect.com/science?_ob=ArticleURL&_udi=B6WFP-50T9WWG-4&_user=10&_coverDate=08%2F18%2F2010&_rdoc=1&_fmt=high&_orig=search&_sort=d&_docanchor=&view=c&_acct=C000050221&_version=1&_urlVersion=0&_userid=10&md5=80c0116b530bf19ec75318d821bad333#aff4

Abstract

Competition between background microflora and microbial pathogens raises questions about the application of predictive microbiology in situ, i.e. in non-sterile naturally contaminated foods. In this article, we present a review of the models developed in predictive microbiology to describe interactions between microflora in foods, with a special focus on two approaches: one based on the Jameson effect (simultaneous deceleration of all microbial populations) and one based on the Lotka-Volterra competition model. As an illustration of the potential of these models, we propose various modeling examples in estimation and in prediction of microbial growth curves, all related to the behavior of

Listeria monocytogenes with lactic acid bacteria in three pork meat products (fresh pork meat and two types of diced bacon).

bites is produced by Dr. Douglas Powell and food safety friends at Kansas State University. For further information, please contact dpowell@ksu.edu or check out bites.ksu.edu.

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