Euro Global Summit and Expo on

Food & Beverages

June 16-18, 2015 Alicante, Spain

America's regulation of food policy from victim and consumer advocate perspectives

Darin Detwiler, USA

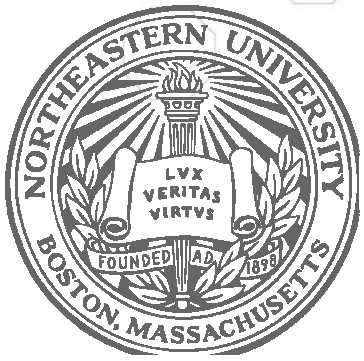
Senior Food Policy Coordinator

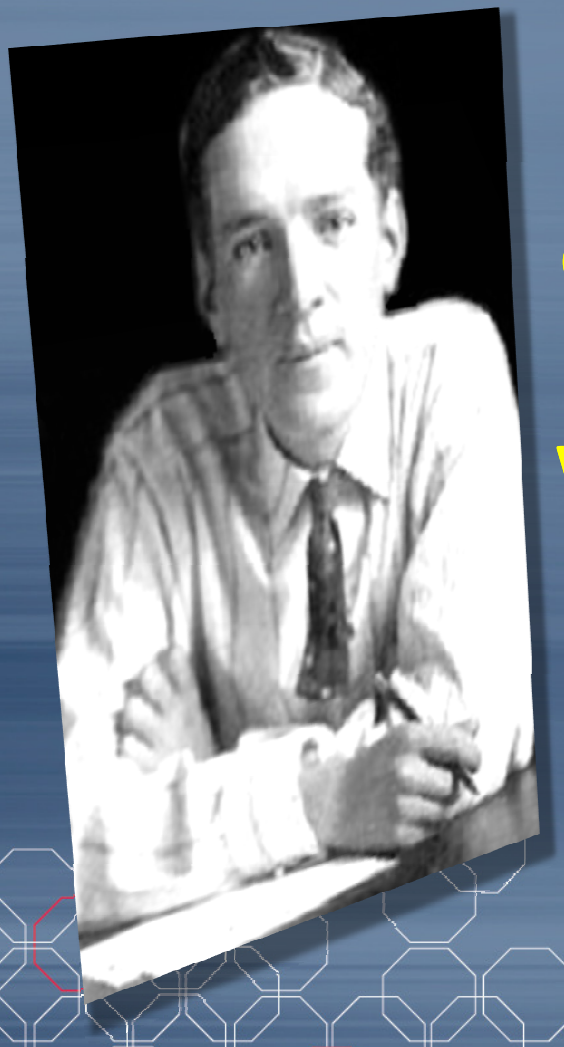
STOP Foodborne Illness

YOUR VOICE FOR SAFE FOOD

Adjunct Faculty

NORTHEASTERN UNIVERSITY





1906:
Upton Sinclair exposed to the world how unsanitary working conditions in the meat industry put consumers at risk.



1993



***E.coli* outbreak in ground beef**

- Fast Food Hamburgers
- Sickened >650 people in several states
- Alarming number of hospitalizations
- Many children developed HUS
- Killed 4 children

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Tainted
Meat

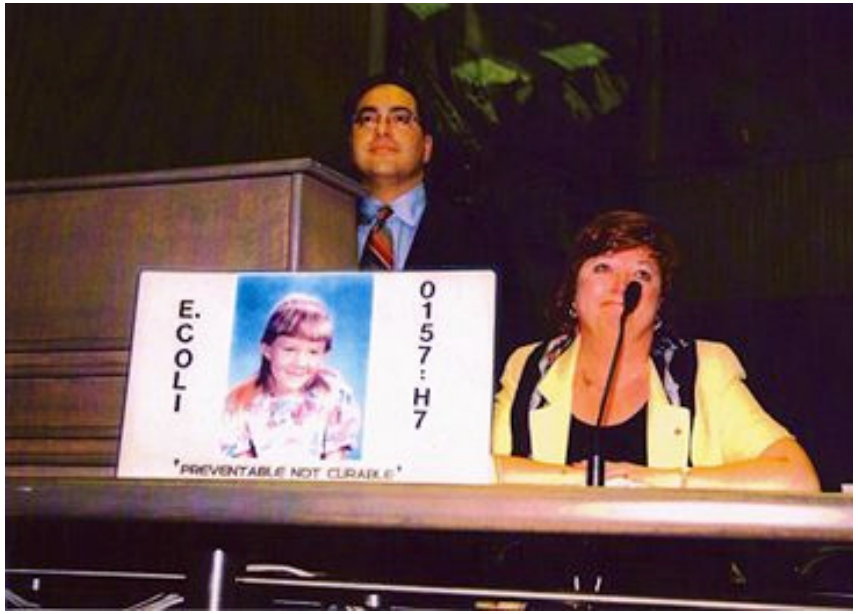

JACK IN THE BOX

1993


Tacoma
WA
FOOD POISONING


TAINTED
MEAT

STOP Foodborne Illness is a leading national nonprofit public health organization dedicated to the prevention of illness and death from foodborne pathogens by:

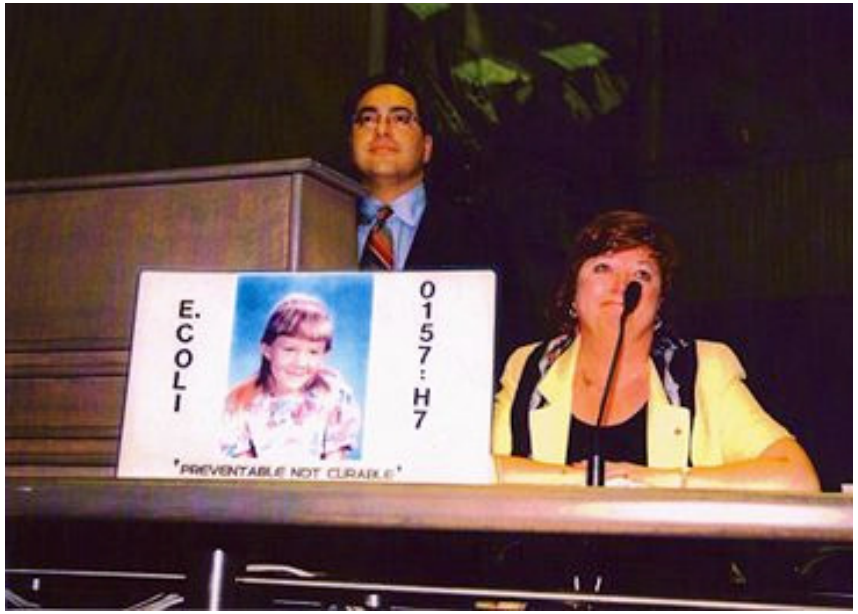




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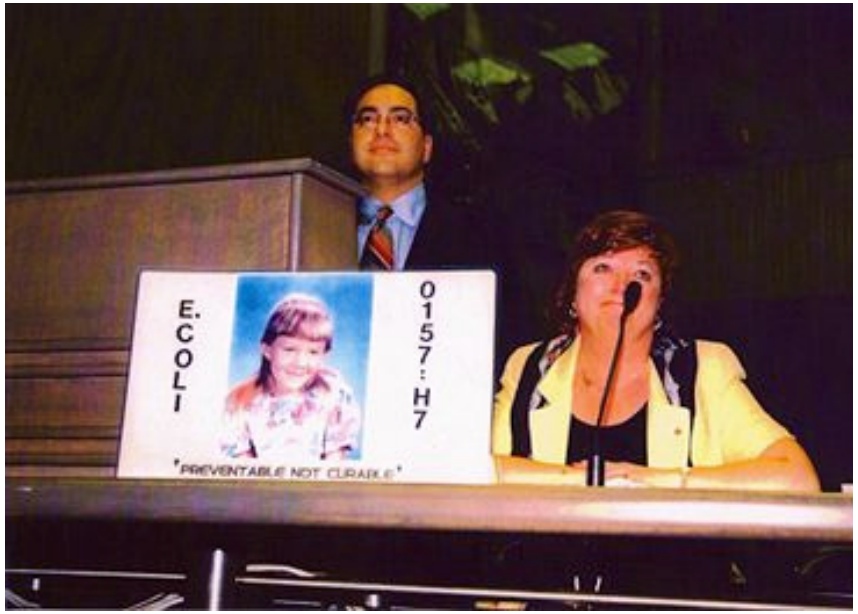




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STOP Foodborne Illness







- Advocating for sound public policy,
- Building public awareness,
- Assisting those impacted by foodborne illness.

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February 2, 1993
CHILDREN'S HOSPITAL
4






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KING5.com
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DARIN DETWILER
Testifies in Seattle

"No product,
no industry,
no job
is more important
than the life of
a human being -
especially that of
a young child."

DARIN DETWILER
testimony before
USDA officials
and U.S. Senators

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Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



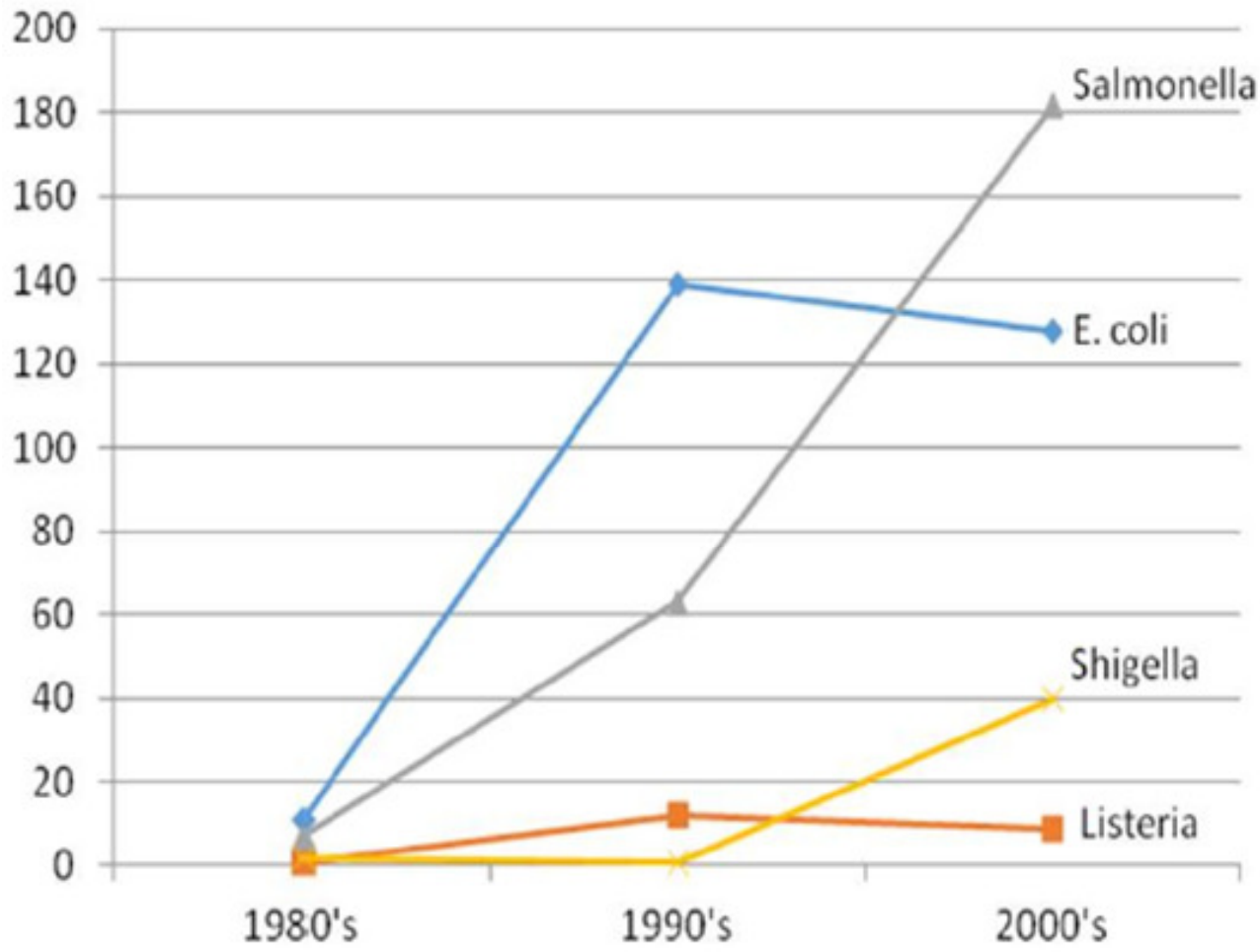
Keep hot foods hot. Refrigerate leftovers immediately or discard.



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Reports of Foodborne Pathogens per year of Illness



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1998

***E.coli* outbreak in Apple Juice**:

- sickened >70 people in several states
- 14 children developed HUS
- killed a 16-month-old girl

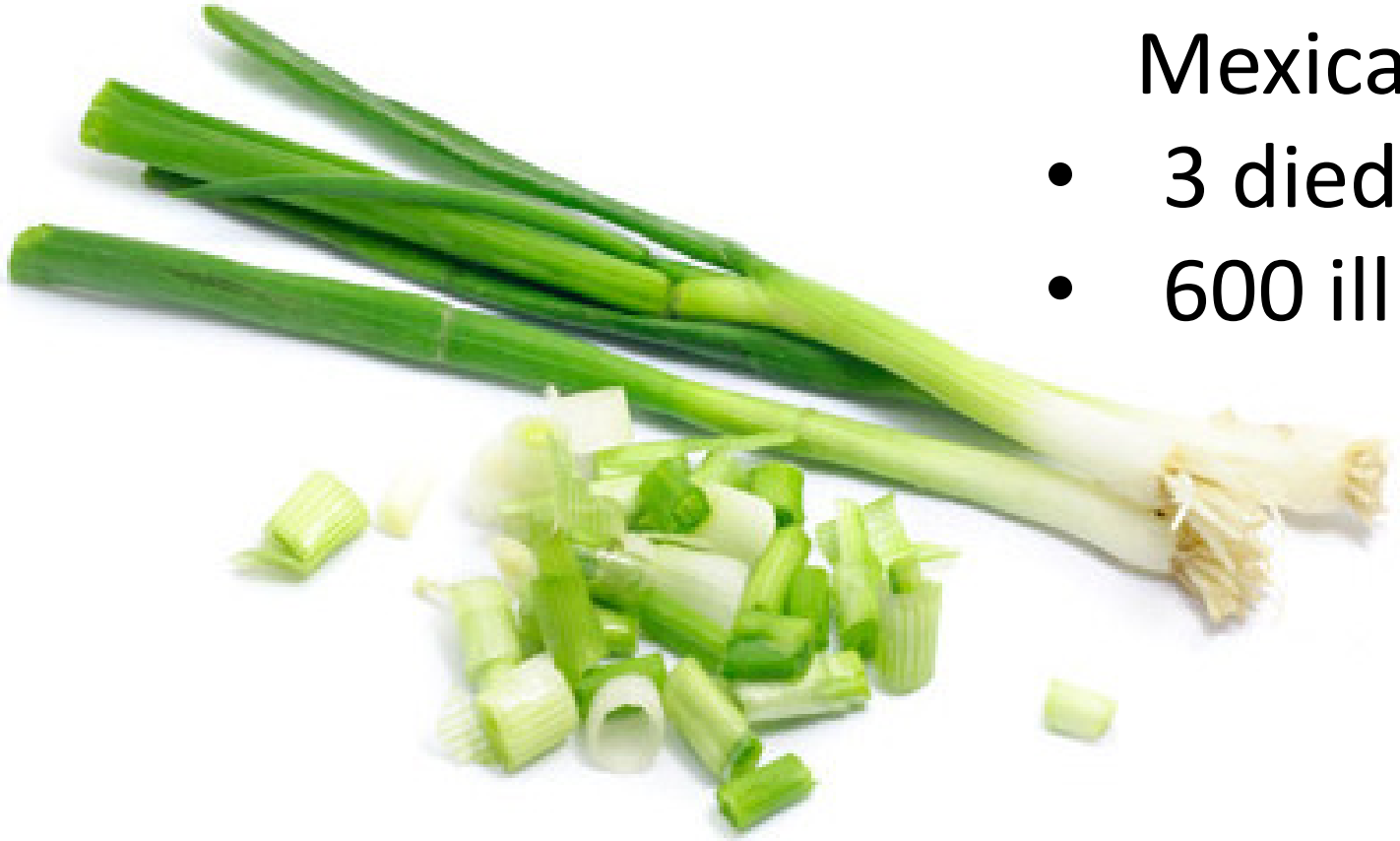


First U.S. federal criminal conviction in a large-scale food-poisoning outbreak

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2003

Hepatitis from Mexican Onions



- 3 died,
- 600 ill in 3 states

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2006

E.coli in Spinach

- 5 died,
- 200 ill in 26 States

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2006-2007

Salmonella in Peanuts



- Company shipped peanut butter contaminated with *Salmonella*
- Nation-wide outbreak
- Sickened over 700
- In 2015 company agreed to plead guilty and pay $11.2 million

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2008

Salmonella –

Mexican Jalapenos

- 1,440 ill in 43 states



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2008- 2009

Salmonella

in peanuts

- 9 died,
- 714 ill in 47 States

- 98 federal felony charges - introducing adulterated food into interstate commerce, “with the intent to defraud or mislead”

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2010

Eggs *Salmonella* in eggs

1,939 confirmed ill (estimates > 62,000)

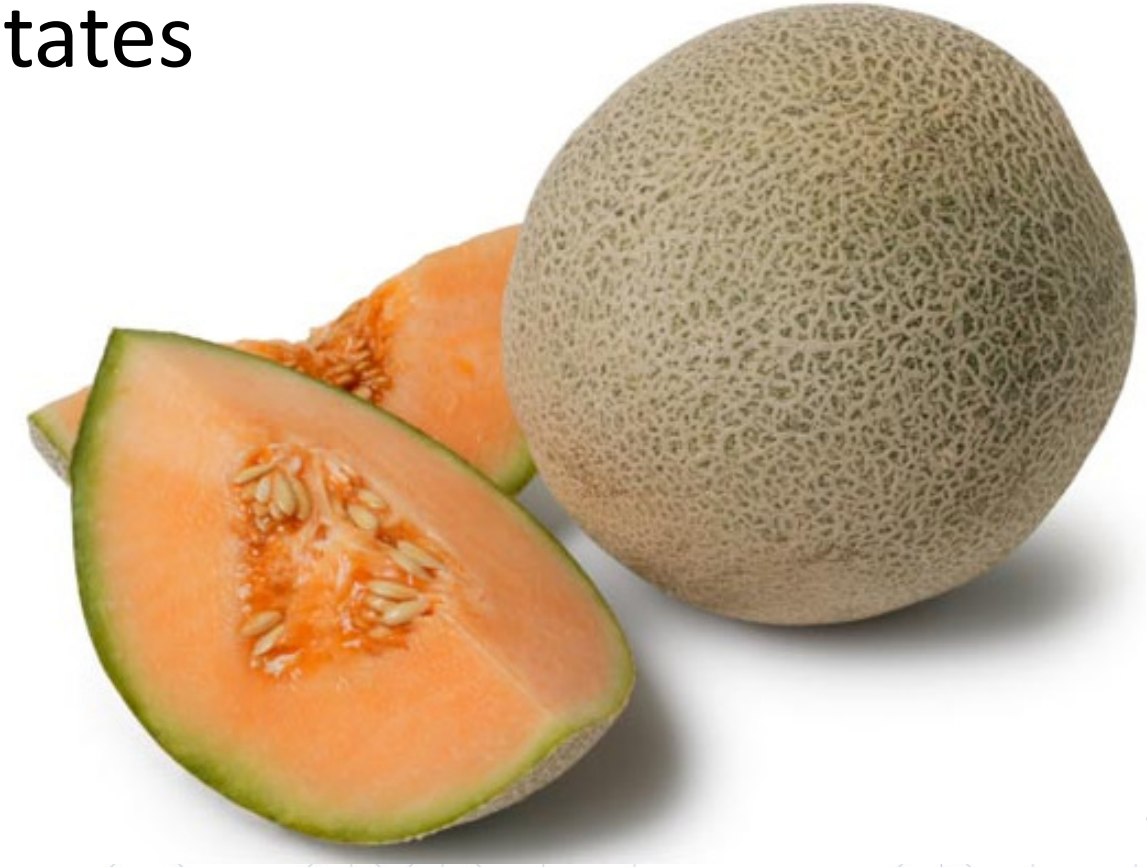


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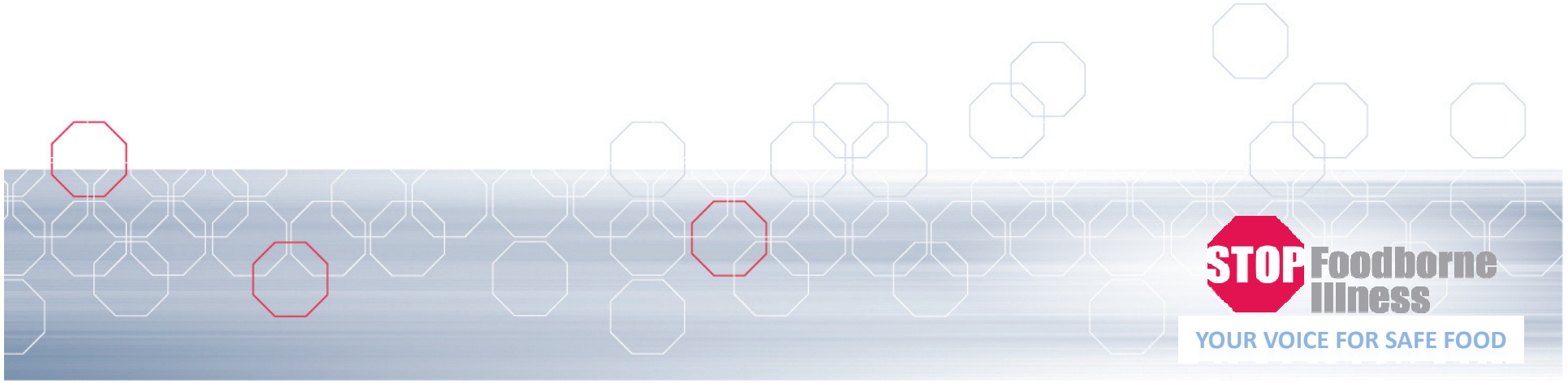
2011

Listeria outbreak tied to Cantaloupes

- 147 ill in 28 states
- 34 died



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1955

Arsenic-tainted Milk Powder in Japan



- Arsenic accidentally mixed into preservative which was then added to milk powder
- > 13,400 illnesses
- > 100 deaths
- Company's head of factory production - three years in jail

1981
Toxic oil syndrome in Spain

- Colza oil intended for industrial rather than food use
- About 25,000 affected
- Over 600 people died



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1998
Mustard Oil Contamination
New Delhi, India

- Mustard oil (for cooking) mixed with a poisonous Mexican poppy seed oil
- ~ 3,000 people hospitalized
- 60 deaths

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2008
Melamine in Milk - China

- Melamine added to powdered milk and baby formula produced by state-owned dairy company
- 300,000 illnesses
- 54,000 babies hospitalized
- Six babies died due to kidney damage



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British supermarkets 'must take German food off the shelves': Expert's warning as 11 UK victims diagnosed with mutant E.coli

By VANESSA ALLEN FOR THE DAILY MAIL

UPDATED: 15:32 GMT, 4 June 2011

- More than 1,800 ill as outbreak spreads across EU
- WHO says E.coli bug is 'super-toxic' mutant strain
- E.coli cases in 10 European countries and the U.S.

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When does a multi-state outbreak become a pandemic?

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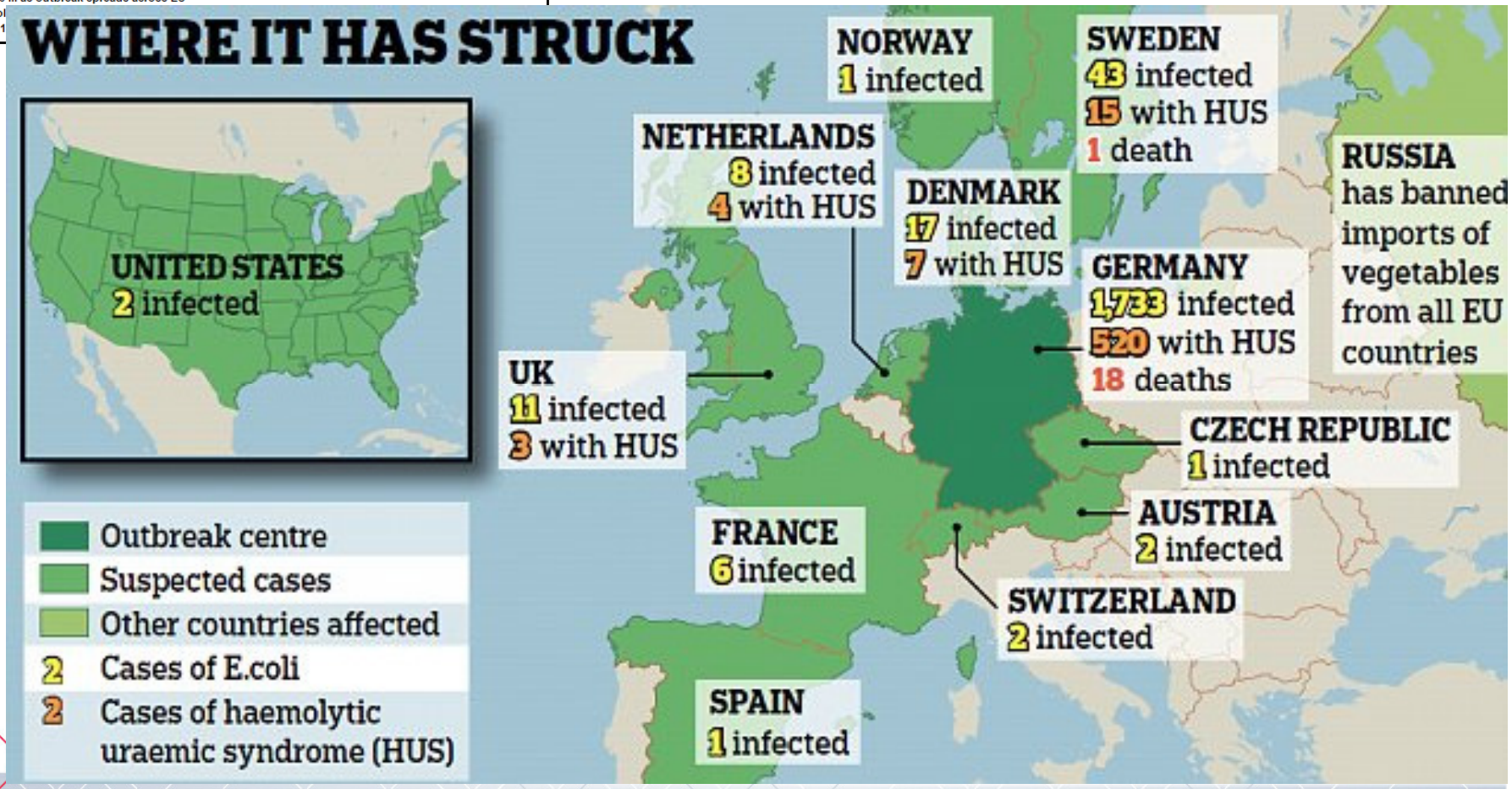
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- WHO says E.coli
- E.coli cases in 1



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"The things described by Mr. Sinclair happened yesterday, are happening today, and will happen tomorrow, and the next day, *until some Hercules comes to cleanse the filthy stable."*

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