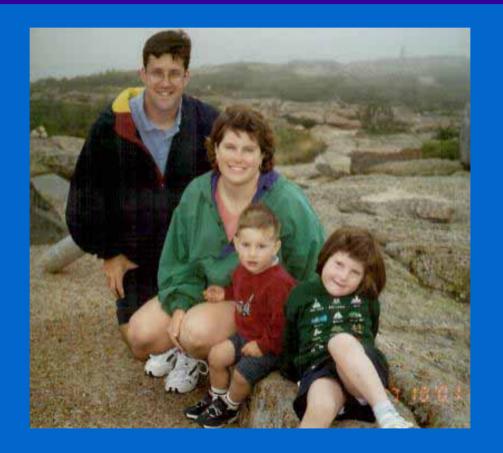
2006 Food Safety Education Conference September 29, 2006

Barbara Kowalcyk, M.A.

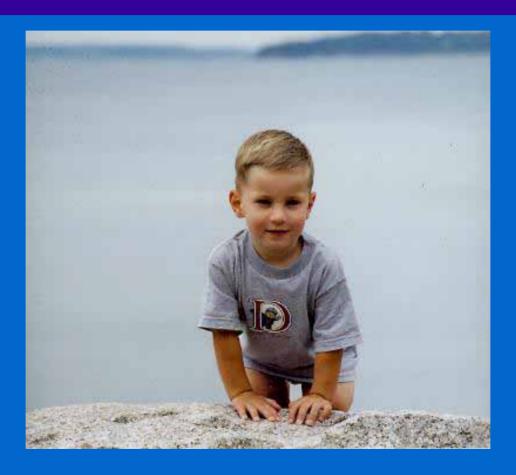
President, Safe Tables Our Priority

"Who's on First?"

The Ambiguity of Who is Responsible



Barb, Mike, Megan & Kevin Kowalcyk July 2001, Acadia National Park, Maine



Kevin Michael Kowalcyk, age 2 1/2 12/10/98 - 8/11/01

Are Safe Food Handling Practices Enough?

- Ongoing, national *E. coli* O157:H7 outbreak
- •"Evaluation of Consumer-Style Cooking Methods for Reduction of Escherichia coli O157:H7 in Ground Beef"
 - Rhee et al. Journal of Food Protection. June 2003
 - Cooked inoculated hamburger patties in one of 3 ways
 - Achieved three temperature readings of 160 degrees
 - 22% still tested positive for one popular cooking method

The Economics of Foodborne Illness

Market Forces

Food Safety Laws and Regulations

Product Liability

According to the CDC, it is estimated that

76 million Americans are sickened,

325,000 Americans are hospitalized

and

5,000 Americans die

each year from food-borne illnesses.

Foodborne illnesses account for about 1 of every 100 hospitalizations and 1 of every 500 deaths¹.

Camplyobacter, Salmonella, E. coli O157:H7, Listeria monocytogenes and Toxoplasma gondii cause an estimated \$6.9 billion in medical costs, lost productivity and premature deaths².

¹ Buzby, Frenzen, and Rasco. Food and Rural Economics Division, Economic Research Service, USDA. Agricultural Economic Report No. 799: *Product Liability and Microbial Foodborne Illness*.

² Buzby. Food and Rural Economics Division, Econoomic Research Service, USDA. *Children and Microbial Foodborne Illness*. Food Review, Vol 24, Issue 2.

According to the Food and Drug Administration, an estimated 2 to 3 percent of foodborne illness victims develop secondary long-term medical complications.

That's 1.5 million lingering health problems each year.



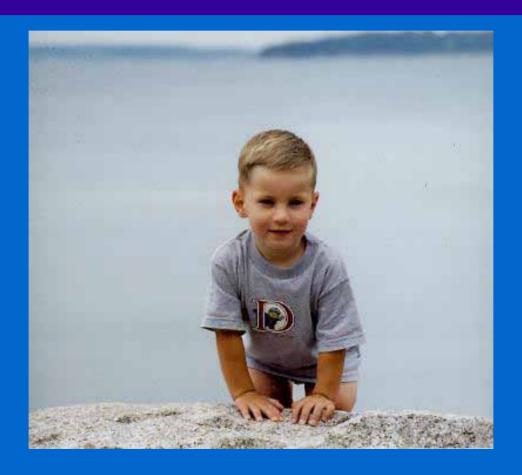
Aimee Ermel, before she was stricken with *E. coli* O157:H7 and HUS.



Aimee Ermel, age 2, hospitalized with E. coli O157:H7



Although Aimee survived, she was deathly ill, as most HUS kids are.



Kevin Michael Kowalcyk, age 2 1/2 12/10/98 - 8/11/01

Accountability

Fosters

Responsibility

The Faces of Foodborne Illness



Lauren Rudolph Died, Age 6 E. coli O157:H7



Alex Donley Died, Age 6 E. coli O157:H7



Brianne Kriefall Died, Age 3 E. coli O157:H7



Kevin Kowalcyk Died, Age 2 E. coli O157:H7



Henry Knam
Died
Salmonellosis



Brooke Fisher
Died, Age 2
E. coli O157:H7



Pam & Louise Berger

Listeria Victim



Julia Capriotti

Listeria Victim



Elizabeth Tikitri & Jordan Keane E. coli O157:H7 Victims



Chance Moore *E. coli* O157:H7 Victim



Chance Moore *E. coli* O157:H7 Victim

For more information, please contact

Safe Tables Our Priority
914 Silver Spring Avenue, Suite 206
Silver Spring, MD 20910
(301) 585-STOP
director@safetables.org

www.safetables.org