FOOD SAFETY NETWORK

E. COLI DEATH TRACED TO Church Supper

AUGUST 24, 2006

E. coli facts

Symptoms of E. coli include severe bloody diarrhea and abdominal cramps.

E.coli hits children and the elderly harder than healthy adults

Cook ground beef to at least 160 degrees Fahrenheit.

Keep raw meat separate from ready-to-eat foods.

Wash hands, counters and utensils with hot soapy water after they touch raw meat.

MEATBALL DISH LINKED TO ILLNESSES

ST. PAUL - A
Longville woman who
died from
complications of E.
Coli apparently
became ill after eating
at a church supper on
July 19, family
members and health
officials said.

The Minnesota
Department of Health
said Tuesday that at
least 17 people, and
perhaps as many as 30
in the Longville area
were sickened by E.
Coli in the past six
weeks. Nine people
were hospitalized, two
with serious
complications.

Carolyn Hawkinson, 73, died Sunday after

nearly a month in hospitals. She is the first Minnesotan recorded as dying of E. coli complications in at least 3 1/2 years, the Health Department said.



Health Department spokesman Doug Schultz says it appears many of the people became ill after eating a meatball dish made from ground beef and probably cross-contaminated with cold items such as potato salad and lettuce salad.

A few people who did not attend the dinner but ate hamburgers at area restaurants also experienced symptoms such as bloody diarrhea or abdominal cramps, the Health Department said.

Practicing good food safety is important for all food handlers, whether volunteer or restaurant staff



For more information contact Ben Chapman bchapman@uoguelph.ca or Justin Kastner ikastner@k-state.edu