

OCTOBER 2, 2008

INTERNATIONAL FOOD SAFETY NETWORK INFOSHEET

Lettuce linked to *E. coli* O157 outbreak



DETROIT'S AUNT MID'S PRODUCE COMPANY LINKED TO ILLNESSES

34 ILL IN MICHIGAN, ILLNESSES ALSO IN IL, NY, OR AND OH

LEAFY GREENS HAVE A HISTORY

LETTUCE, SPINACH, GREENS LINKED TO AT LEAST 28 OUTBREAKS OF *E. COLI* SINCE 1993

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The Michigan Department of Community Health says a strain of *E. coli* O157 bacteria that sickened students at Michigan State University has been linked to at least 34 cases around the state. There have been 18 hospitalizations.

The outbreak began the week of Sept. 8 and the Michigan Department of Community Health said all cases thus far have been linked to a time period between Sept. 8 and Sept. 19.

The victims have ranged in age from 11 years old to 81 years old.

Health officials say the cases are likely due to eating in restaurants or institutions who served industrial-sized packages of iceberg lettuce from Detroit-based Aunt Mid's Produce Co.

Aunt Mid's has voluntarily suspended production of the lettuce until the investigation into the outbreak is complete.



Fresh produce is not cooked, so any poop that comes in contact with it from farm-to-fork can be passed to diners.

Don't eat poop. Don't serve poop.

**Outbreaks can result in restaurant closures, loss of wages, lawsuits and supplier changes
Know your suppliers and ask questions about food safety practices**

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