



Lessons in Food Safety

What we can learn from Montana outbreaks



Salad with a side of manure

1

- ✓ **When: 1995**
- ✓ **Where: Western Montana & Washington**
- ✓ **Effects: 92 confirmed cases, 13 hospitalized**
- ✓ **Culprit: Lettuce**

A farm in Montana harvested lettuce, packed it unwashed in cardboard boxes, and shipped it out to stores. The lettuce was contaminated with *E. coli*. The exact mechanism of the contamination was never discovered, but the most likely culprit was manure. *E. coli* is a bacteria that lives in the intestines and is expressed in fecal material.

Lesson Learned:
Always wash your produce, unless you are okay with eating manure.



A Wedding to Remember

2

Lesson Learned: If you like your guests and don't want to make them sick, choose a licensed caterer.

Several people who attended a wedding reception became ill with diarrhea and stomach cramps. Upon interviews with the caterer for the event, it was discovered that he had not properly cooked, cooled, stored, or reheated the food. The unlicensed caterer did not have the food safety training he would have been required to get for licensing.

- ✓ **When: 2019**
- ✓ **Where: Silver Bow County**
- ✓ **Effects: at least 18 sick**
- ✓ **Culprit: Roast Beef**



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Children Sharing

- ✓ **When: 2018**
- ✓ **Where: Toole, Yellowstone, Missoula Cascade, Pondera, Counties**
- ✓ **Effects: At least 19 ill, 3 hospitalizations**
- ✓ **Culprit: Ground Beef**

Over 12 million pounds of ground beef were recalled because of possible *Salmonella* contamination. Multiple people became sick from eating the adulterated meat. There was a second wave of sickness after a sick child was brought to daycare.

Lesson Learned:
Daycare workers dislike diarrhea as much as you do. Keep sick children at home.



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