

October 2015, Issue 6



SafeSourcing e-Newsletter

Have comments, questions, or suggestions about the new SafeSourcing e-Newsletter? Let us know what you think by emailing us at the following address.

We look forward to hearing from you!

events@safesourcing.com

Trivia!

What does FAST mean?

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Industry News

Putting Teeth into Food Safety

Food Company Owner is sentenced to Prison for Food Poisoning Outbreak

Stewart Parnell, PCA (Peanut Corporation of America), was convicted of 72 counts of conspiracy, fraud and other federal charges last year. On September 21, 2015, Stewart Parnell was sentenced to 28 years in prison, his brother and food broker, Michael Parnell, was sentenced to 17 years in prison, and plant manager, Mary Wilkerson, faces five years in prison. Two former PCA plant managers worked out a deal with the government in exchange for their testimonies against Parnell and PCA. This is the first time a food executive has been convicted on federal felony charges linked to a food poisoning outbreak. The salmonella outbreak was almost seven years ago and was the deadliest event in recent years. Nine deaths were linked to PCA's peanut processing plant in Blakely, Georgia and some 714 people in 46 states were critically sickened.

Salmonella is the most common cause of foodborne illness that sickens 1.4 million people annually. Former PCA company employees described the plant conditions as filthy. Federal inspectors found roaches, rats, mold, dirt, and accumulated grease and bird droppings when the plant was raided. The roof was also leaking, creating mold on the ceiling and walls.

Forty-five witnesses were called at trial. More than 1,000 documents of emails, lab results and financial records were brought into evidence that Parnell knew about the contamination and covered it up. He ordered PCA to continue shipments of salmonella-tainted peanut paste. An appeal has been filed.

[Moni Basu, CNN, 9/21/15](#)

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COMING NEXT ISSUE

Sept.	Answer to our Trivia!
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Recent Savings

Store Supplies

Savings were 34.33, providing \$1,814,494 savings. ■

Potatoes & Onions

Savings were 5.45%, providing \$1,761,273 savings. ■

*Please [contact SafeSourcing](#) to schedule your RISK FREE event today.

Produce Farmer Sued for Salmonella Outbreak

A San Diego produce company has been sued by two Maricopa County residents that became ill due to eating cucumbers that have become the likely source of a salmonella outbreak that have caused 341 people to become sick in 30 states. A 5-year old child was hospitalized for 3 days in August after eating cucumbers that were purchased at Safeway and Bashas. Lab testing the child's stool samples has confirmed the positive strain of salmonella Poona.

The second person that has filed a lawsuit in Maricopa County became ill after eating a club sandwich containing cucumbers purchased at Jimmy John's on August 1st. The gentleman missed one week of work due to severe illness. The CDC and Arizona health officials have identified 66 cases of salmonella as of September 9th, trailing 72 cases in California over the same time period. Reported salmonella cases are rising daily.

"The federal lawsuit reiterates Centers for Disease Control and Prevention reports that imported cucumbers grown in Mexico and distributed by San Diego-based Andrew and Williamson are the likely source of the infections in this outbreak." It is suspected that contaminated water to rinse the cucumbers may be to blame.

Andrew and Williamson have recalled all cucumbers under its Limited Edition label sold between August 1st and September 3rd due to contamination concerns. Cucumbers grown in Arizona or the United States have

not been linked with this contamination event. [Ken Alltucker, The Arizona Republic, 9/11/2015](#)

Food-Safety Rules Tightened by the FDA

On September 10th, the FDA finalized new rules that will require U.S. food manufactures to outline and implement detailed steps to prevent foodborne illnesses. Five years ago, the Food Safety Modernization Act was passed by Congress. "The seven major rules that comprise the law – all due to be finalized next year – are aimed at modernizing food manufacturing processes after a wave of deadly outbreaks in the past decade stemming from contaminated fruit, spinach, peanut butter and other products."

These seven major rules require companies to outline and identify possible hazards in manufacturing, measurements to limit risk of contamination, and tools that will measure the controls are working. The FDA will be empowered to take action if these outlined plans fail to comply with the rules.

"About 48-million people, or one in six Americans, get sick each year from foodborne diseases, according to the Centers for Disease Control and Prevention. About 128,000 people are hospitalized, and 3,000 die annually."

Up until recently, the regulatory system has been reactive rather than proactive. The FDA would investigate after people got sick and products were recalled. These rules come on the heels of the Blue Bell Ice Cream recall following a listeria contamination, and more recently, a cucumber recall from contaminated produce imported from Mexico that was responsible for a salmonella outbreak in more than 30 states. [Jesse Newman, Wall Street Journal, 9/11/2015](#)

QUESTIONS AND ANSWERS

Q: How can I subscribe or unsubscribe to these newsletters?

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Q: I have run events in the past, is there any chance I could be saving more?

A: Yes. No matter when your past event ran, the team at SafeSourcing can find ways for your company to save.

Q: I want to know more about what SafeSourcing does. Who can I talk to about this?

A: You can contact a customer services representative who can help you with any further questions by calling us at 1-888-261-9070 or by going to our [website](#) and trying our "Risk Free Trial" offer today.

Trivia! From September 2015 Issue

What does CEM mean?

ANSWER: CEM or Contract Electronic Manufacturing is a term used for companies that design, test, manufacture, distribute, and provide return/repair services for electronic components and assemblies for original equipment manufacturers (OEM).

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