

Food Safety Update

Information from the desk of State Extension Consumer Food Safety Specialist

September 5, 2013

Welcome to the first edition of the Kansas State University/University of Missouri Extension Food Safety update. This information is intended to provide timely, credible food safety information to county/district FCS agents as well as anyone else interested in such information. I hope this is helpful to you- please let me know any comments or feedback you may have on this newsletter or any other food safety matters.

Contents:

- **Upcoming webinars**
- **National Food Safety Month- September 2013**
- **FDA report on *Salmonella* in spices**
- ***Cyclospora* outbreak update**
- **Food Safety after floods fact sheet**
- **Farmers Market food safety article**
- **Don't wash your chicken videos**

Upcoming Webinars

In conjunction with National Food Safety Education Month (September), a number of free food safety webinars will be available, including the following two national webinars. Note that for both of these, registered dietitians and dietetic technicians who participate may earn one hour of Continuing Professional Education through the Academy of Nutrition and Dietetics.

* Kids' Home Food Safety Mythbusters: A Fight BAC! Brown Bag Webinar

Thursday, September 5th, 2013

Noon to 1:00pm Central Time

To register: <http://www.fightbac.org/campaigns/mythbusters>

*Food Safety Matters: IFIC Foundation's Food Safety Education Month Webcast

Thursday, September 19, 2013

Noon to 1:00pm Central

To register: www.punchbowl.com/parties/6518557-food-safety-matters-ific-foundation-s-food-safety-education-month-webcast

National Food Safety Month- September 2013

The theme selected for the National Food Safety Education Month in 2013 is "Allergens: Avoid a Reaction by Taking Action". A number of resources (generally geared towards restaurants and food service, but applicable to consumers and others as well) are available from: www.foodsafetymonth.com. I also wrote a blog for the Mizzou Nutrition Mythbusters blog on Food Allergies, which is available from <http://nutritionmythbusters.blogspot.com/>

FDA report on *Salmonella* in spices

Some of you may have heard or seen the recent media coverage, both at local and national levels, on *Salmonella* in spices. Publishers of these articles included the [New York Times](#), [MSN](#), [KCUR](#), and I saw it on a Kansas City TV station this weekend as well. These articles were prompted by an [FDA study](#) published in June 2013 in the reputable journal *Food Microbiology*. I have prepared a Food Contamination Info Sheet on this topic available from: www.ksre.ksu.edu/foodsafety/ which has more information.

***Cyclospora* outbreak update**

As of August 30, 2013, there have been 636 reported cases of Cyclosporiasis in the United States, including 5 in Missouri and 4 in Kansas. The 156 cases in Iowa and 86 cases in Nebraska have been linked to pre-washed bagged salad mix from Taylor Farms de Mexico, primarily consumed at Olive Garden and Red Lobster restaurants. However, the 282 cases in Texas and the cases in other states have not been linked to the same source. The latest information from CDC, including a link to "Advice to Consumers" is available from: www.cdc.gov/parasites/cyclosporiasis/outbreaks/investigation-2013.html. Most of the tips for consumers are the same as the information previously included in the Foodborne illness outbreak info sheets on *Cyclospora* I sent previously and now available from: <http://www.ksre.ksu.edu/foodsafety/>

Food Safety after Floods fact sheet

Although the recent warmer and drier weather has reduced the current risk of floods that was present just a few short weeks ago, flooding will likely occur again at some point in the future in Kansas and Missouri. In order to be prepared for such an occurrence, I updated one of my previous fact sheets to provide information for consumers on how to handle food safety after floods. It is available from: <http://www.ksre.ksu.edu/foodsafety/>

Farmers Market food safety article

One of the areas where I am currently working on developing resources is on food safety at farmers markets for consumers. I will provide that information once it is available, but meanwhile, I wanted to share this article where I was interviewed about food safety tips for consumers shopping at farmers markets: www.foodsafetynews.com/2013/08/shoppers-can-pick-up-food-safety-clues-at-farmers-markets/#.UgUleW0biEs

Don't Wash your Chicken campaign

Drexel University has developed some excellent videos, photo novellas and recipe PDFs for various chicken recipes which spread the important message that consumers should not wash their chicken before cooking. The materials are designed primarily for minority audiences, but the messages are important for everyone. Other celebrity chefs and popular media have also been commenting on this information in recent weeks. The videos and other resources are available from: <http://drexel.edu/dontwashyourchicken/>

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