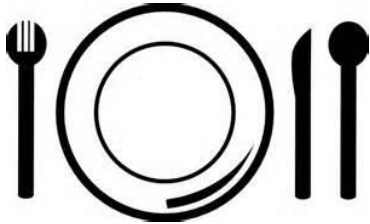
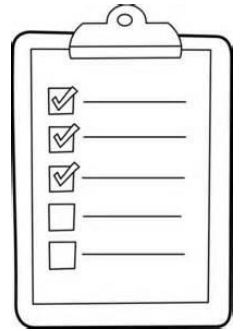


FOOD ILLNESS HISTORY



323 BC- Alexander the Great dies, potentially from *Salmonella typhi* (typhoid fever)

1850- President Zachary Taylor sickened and died from consuming potato salad at a picnic, possibly *Salmonella*



1911 and 1922- 70 U.S. deaths from streptococcus in raw milk

1692- Salem witch trials. Toxic fungus in rye grain possibly responsible for symptoms leading to witchcraft accusations

1898- More than 20,000 American soldiers contract typhoid fever while fighting the Spanish-American war

1919- Canned olives cause botulism outbreak



1985- 200,000 people sick from *Salmonella* stemming from contaminated milk

1936- Rudyard Kipling dies of an ulcer caused by *Helicobacter pylori*

1924-1925- Deadliest U.S. outbreak from oysters contaminated with *Salmonella typhi* – 150 deaths

1993- Four children die from *E. coli* contaminated burgers from Jack in the Box restaurants

To prevent foodborne illness, it is recommended to properly wash hands when preparing/serving/eating food, as well as storing food at proper temperatures.

2006- *E. coli* in fresh spinach sickens 200 in 26 states, 5 deaths

2011- *Listeria* contamination of cantaloupes causes 33 deaths and 1 miscarriage

2008-2009- *Salmonella* in peanut butter causes 9 deaths and sickens 714 in 46 states



2013-2014- Dozens of illness outbreaks across the country causing thousands to be sick

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Adapted from Michigan State University Extension Infographic:

http://msue.anr.msu.edu/news/history_of_food_safety_in_the_us_part_1