

TIME KEEPING

Food safety isn't a novel concept. As long as people have needed to eat (so, forever), they've needed to be able to do so knowing (hoping, expecting) that the food is safe. Here is a fraction of the landmark moments in food safety history.



June 9, 1975

In *U.S. v. Park*, the U.S. Supreme Court held that an individual corporate officer may be found guilty of the criminal act if he had the power to prevent the act, had he known about the activity.

1646

The Assize of Bread is enacted in the American colonies.

May 15, 1862

The U.S. Department of Agriculture (USDA) is created.

June 13, 1938

The U.S. Congress passed The Federal Food, Drug and Cosmetic (FDC) Act.

1202

The Assize of Bread is proclaimed in England, prohibiting adulteration of bread with ingredients such as ground peas or beans.



1785

The Massachusetts Act Against Selling Unwholesome Provisions is passed. It's believed to be the first U.S. food safety law.



June 30, 1906

The Food and Drug Administration (FDA) is created.



Nov. 22, 1943

In *U.S. v. Dotterweich*, the U.S. Supreme Court ruled that the responsible officials of a corporation, as well as the corporation itself, may be prosecuted for violations.

1993

Jack in the Box Outbreak

Pathogen: *E. coli* O157:H7

Location: Largely in Washington state, but there were also cases in California, Idaho and Nevada
Sickened: 732 confirmed cases, 178 hospitalizations, four deaths (all young children)

Outcome: Regarded as the landmark outbreak that gained media and consumers' attention, it resulted in mandated food safe handling labels, new policies and *E. coli* being classified as an illegal adulterant.



Jan. 4, 2011

President Barack Obama signs the FDA Food Safety Modernization Act (FSMA) into law.



Sept. 29, 1994

The USDA officially declared raw ground beef contaminated with *E. coli* O157:H7 to be adulterated within the meaning of the Federal Meat Inspection Act.

2008-2009

Peanut Corporation of America Outbreak

Pathogen: *Salmonella enterica* Typhimurium

Location: Multi-state outbreak, impacting 46 states
Sickened: 714 reported illnesses, 165 hospitalizations, nine deaths (The Centers for Disease Control and Prevention estimated more than 22,000 became ill.)

Outcome: It was the most expensive food recall in U.S. history — more than 360 companies and 3,900 different types of products. There were federal criminal convictions on 75 charges, with sentences of 20-28 years in prison for executives and three to six years for plant and quality assurance managers.



2011

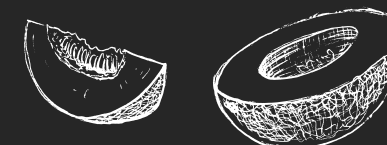
Jensen Farms Cantaloupe Outbreak

Pathogen: *Listeria monocytogenes*

Location: Multi-state outbreak, impacting 28 states

Sickened: 147 recorded illnesses, 143 hospitalizations, 33 deaths

Outcome: At the time, FDA called it the deadliest foodborne illness outbreak in the U.S. since 1924. The farm's owners each received five years of probation and six months of home detention, in addition to paying \$150,000 in restitution. The case drew attention to the need to use antimicrobial washes for fruit.



2015-2018

Chipotle Mexican Grill Outbreaks

Pathogens: *E. coli* O157:H7, *E. coli* O26, *Salmonella* Newport and Norovirus)

Location: Six outbreaks across several states in the Midwest and on the East and West coasts
Sickened: More than 1,100 reported illnesses, with nearly 650 ill from one location.

Outcome: After experiencing enormous economic losses over several years, the company agreed to pay \$25 million — the largest ever fine of its kind — to resolve criminal charges. Inadequate training and working while sick were two issues noted.