

**REPORTED OUTBREAKS OF FOOD BORNE ILLNESS**  
*COMPILED FROM CENTER FOR DISEASE CONTROL*

**RAW MILK  
WARNING LABEL**

**PASTEURIZED MILK  
NO WARNING LABEL**

**OTHER FOODS  
NO WARNING LABEL**

No outbreaks of human illness from consumption of raw milk in California.

1997, 28 persons ill from *Salmonella* in California, ALL FROM PASTEURIZED MILK.

1996, 46 persons ill from *Campylobacter* & *Salmonella* in California.

No outbreaks of human illness from consumption of raw milk in California.

1994, 105 persons ill from *E. coli* and *Listeria* in California

March of 1985 19,660 confirmed cases of *Salmonella typhimurium* illness FROM CONSUMING PROPERLY PASTEURIZED MILK. Over 200,000 people ill from *Salmonella typhimurium* in PASTEURIZED MILK

No outbreaks of human illness from consumption of raw milk in California.

1985, 142 cases and 47 deaths traced to PASTEURIZED Mexican-style cheese contaminated with *Listeria monocytogenes*. *Listeria monocytogenes* SURVIVES PASTEURIZATION!

1985, 1500 persons ill from *Salmonella* infection

No outbreaks of human illness from consumption of raw milk in California.

August of 1984 approximately 200 persons became ill with a *Salmonella typhimurium* from CONSUMING PASTEURIZED MILK

November of 1984, another outbreak of *Salmonella typhimurium* illness from CONSUMING PASTEURIZED MILK

No outbreaks of human illness from consumption of raw milk in California.

1983, over 49 persons with *Listeria* illness have been associated with the consumption of PASTEURIZED MILK in Massachusetts.

1993, 28 persons ill from *Salmonella* infection

No outbreaks of human illness from consumption of raw milk in California.

1982, 172 persons ill (100 hospitalized) from a three Southern state area from PASTEURIZED MILK.

1982, over 17,000 persons became ill with *Yersinia enterocolitica* from PASTEURIZED MILK bottled in Memphis, Tennessee.

Massachusetts, June 1996, 38 persons ill and possibly contributing to one death from food contaminated with *Salmonella* served in a Wendy's restaurant.

Idaho, September 1995, 11 people ill due to *E. coli* O157:H7 traced to food eaten in a Chili's restaurant in Boise.

Florida, August 1995, 850 people ill from *Salmonella newport* bacteria in chicken served at Margarita y Amigos restaurant in West Palm Beach.

Utah, January 1995, 96 people ill from hepatitis A traced to an employee of a Taco Bell restaurant in Salt Lake City

Washington, DC, August 1994, 56 people ill and 20 hospitalized from *Salmonella* in Hollandaise sauce.

Georgia, October 1993, one dead, 7 others ill from botulism in canned cheese sauce.

Illinois, June 1993, 41 people ill, 25 hospitalized from *Salmonella* in food served at a Mexican restaurant.

Oregon, March 1993, 48 people ill from *E. coli* O157:H7 in mayonnaise served at Sizzler restaurant.

An additional 50 cases of illness caused by *E. coli* O157:H7 bacteria in food served in Sizzler's restaurants in Oregon and Washington were reported to CDC in 1993.

The western US, December 1992 to January 1993, 700 people ill from *E. coli* O157:H7 in hamburgers served at Jack-in-the-Box restaurants in Washington, Idaho, Nevada and California. Nearly 100 of the victims developed hemolytic uremic syndrome, a serious complication resulting from *E. coli* O157:H7 infection, and four children died.