

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- Seventy 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 Lysteriosis 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, Michigan State University Extension recommends proper hand-washing when preparing/serving food or eating, 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