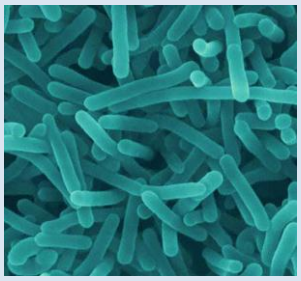
# Foodborne Illnesses

Clostridium



Listeria

- 3,000 deaths
- 1 in every 6 Americans get sick (that's 48 *million* people)
- 128,000 hospitalizations

These yearly estimates are provided by the Centers for Disease Control and Prevention (CDC) in reference to the foodborne illnesses in the Unites States. The unfortunate part is that they were all preventable and, to make matters worse, a recent study suggests that foodborne illnesses will continue to take a toll on public health.

Here are just a few examples of recent outbreaks:

| | |
|---|---|
| 2007 | Topps Meat Company, 21.7 million pounds of ground beef — *E coli* |
| 2010 | Wright County Egg and Hillandale Farm, recall of more than 500 million eggs — *Salmonella* |
| 2011 | Cargill recalls 36,000,000 pounds of ground turkey — *Salmonella* |
| 2011 | Cantaloupes from Colorado. 23 people died in this second worst foodborne illness outbreak in the U.S. in terms of the number of deaths — *Listeria* |

In 2009, as a group, six key pathogens (Campylobacter, Listeria, E.coli, Shingella and Yersinia) were drastically lower, on average 23%, according to the 2010 FoodNet report. The report showed a lack of progress in reducing infections caused by Salmonella (1.2 million U.S. illnesses annually) and Vibrio (these infections are rare, but often very serious).

Overall, the 2010 FoodNet report shows a downward trend in foodborne infections, which is due, in part, to:

- Regulatory methods, microbial testing and better inspections in ground beef processing plants.
- Regulatory agency prohibition of contamination of ground beef with E. coli (over 234 beef recalls since 1994)
- Increased awareness in food service and consumer's homes of the risk of consumption of undercooked ground beef.
- Enhanced knowledge about preventing contamination.

In the late 90s, public awareness had grown causing a necessary shift in the importance on how manufacturers design equipment used in the food and beverage industry. In fact, the American Meat Institute created a group (representatives picked from many of the major food manufactures) called the

Sanitary Equipment Design Task Force (or SDTF) to specifically develop guidelines to combat the foodborne health issues. In 2003, they released the 10 Principles of Sanitary Equipment Design. The purpose of these guidelines was to make it easier to clean and sanitize food manufacturing equipment.

Fairbanks Scales developed the QuickSilver bench scale by incorporating the 10 principles of sanitary equipment design into its basic concept. Fairbanks worked directly with SDTF to create a scale that reduced the spread of harmful microbes by making the QuickSilver easier to clean, easier to keep clean, and by developing an Ecolab approved cleaning procedure!

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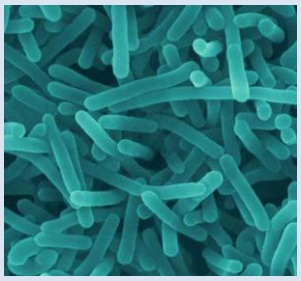

Listeria

Fairbanks also utilized these principles when developing the NexWeigh Series instrument, the FB2250 Series instrument and when redesigning the Aegis Lift Deck scale. Fairbanks was the first, and is still the only, scale company to put public safety first when developing products designed for the food, beverage, pharmaceutical, chemical and health industries. Other scales manufactures market their scales as a sanitary design simply because they are constructed from compatible material; stainless steel. While this is an important factory in the overall design, there are many more that must also be considered to meet what the Sanitary Design Task Force intended.

To review a complete list to the **10 principles of sanitary equipment design** and how the QuickSilver bench scale incorporates them into its design, go to Fairbanks Scales new website at www.fairbanks.com.

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