## FOOD ILLNESS HISTORY





**323** BC- Alexander the Great dies, potentially from Salmonella typi (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 SpanishAmerican 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 Helicobater 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