

Bacteria breakdown: Understanding E. coli (Broadcast)

INTRO:

ORGANIC CARROTS – GROUND BEEF – AND SLIVERED ONIONS ON MCDONALD'S QUARTER POUNDERS® WERE ALL LINKED TO E. COLI OUTBREAKS THIS FALL.

TAKE VO

ACCORDING TO THE C-D-C – AT LEAST 104 PEOPLE GOT SICK AND 34 PEOPLE WERE HOSPITALIZED AFTER EATING QUARTER POUNDERS FROM THE FAST-FOOD CHAIN IN OCTOBER. ONE PERSON DIED IN COLORADO... AND FOUR OTHERS DEVELOPED LIFE-THREATENING KIDNEY DISEASE.

IN NOVEMBER – THE F-D-A AND C-D-C ANNOUNCED GRIMMWAY FARMS STARTED A VOLUNTARY RECALL OF MULTIPLE SIZES AND BRANDS OF ORGANIC WHOLE AND BABY CARROTS. IN THE SAME WEEK – THE U-S-D-A ALERTED THE PUBLIC OF AN E. COLI OUTBREAK LINKED TO GROUND BEEF PRODUCTS MADE BY WOLVERINE PACKING COMPANY BASED IN DETROIT... MICHIGAN.

E. COLI IS A BACTERIUM WITH MULTIPLE STRAINS. HUMANS' MICROBIOME CAN CONTAIN E. COLI – SPECIFICALLY IN OUR GUTS WITH STOOL. THESE ARE DIFFERENT THAN THE STRAINS THAT CAUSE FOOD-BORNE ILLNESS. DR. DOUG KASPER – AN INFECTIOUS DISEASE SPECIALIST WITH OSF HEALTHCARE – OFFERS SOME FOOD SAFETY GUIDANCE WITH THE HOLIDAYS HERE.

TAKE SOT | DR. DOUG KASPER | INFECTIOUS DISEASE SPECIALIST | OSF HEALTHCARE

"For the person at home, as we head into holiday season, you want to remember safe food practices. Whether it's with raw meat or raw eggs, you want to wash all those surfaces after you've cooked with them. Wash with soap and water and scrub the surfaces. You want to cook all necessary products to their recommended temperatures."

VO TAG

THERE'S NO NEED TO BREAK OUT THE DISINFECTANTS LIKE ULTRAVIOLET OR BLEACH TO CLEAN THE SURFACES. CLEANING AND SCRUBBING THE AREA WITH SOAP AND WATER SHOULD SUFFICE. ALSO MAKE SURE TO WASH ANY RAW VEGGIES OR FRUITS WITH WATER BEFORE CONSUMING.