

# Weekend News Report

Issue #2



26 October 2012



## News From STOP

### Fall Brings Exciting Changes For STOP!

For many people around the country, the turn of the seasons at this time of year brings some beautiful changes. We're now enjoying colorful foliage during our drives, cooler temperatures that have us reaching for our cozy turtlenecks, and holiday activities starting soon with the fun (and fright!) of Halloween. At STOP, we're experiencing some very exciting changes, too. We've welcomed two new team members, promoted Stanley Rutledge to Program Director and identified top priorities for programmatic and advocacy work—all so that we can do more to prevent foodborne illness and keep America's food supply safe.



[Read the full update from Deirdre Schlunegger, STOP's CEO.](#)

## STOP In The News

### We Can't Wait Mr. President

**G**etting the attention of the President can be a daunting endeavor. But, one of STOP's most courageous and charming advocates, Dana Dziadul, has taken on the task. Dana nearly died 11 years ago from eating a cantaloupe tainted with *salmonella*. As a result, Dana has made it her mission to help make our food safer. She's spoken to Congress, met with food safety experts and her face has appeared in national "Stop Foodborne Illness" advertisements. Now Dana—along with many others affected by foodborne illness—is passionately advocating to President Obama, Congress and other legislative partners for immediate action on implementation of the Food Safety & Modernization Act, which was passed 18 months ago.



[Check out more about Dana's inspiring story.](#)

[View a national ad to the President \(sponsored in part by STOP\) featuring Dana here.](#)

## Food Safety News

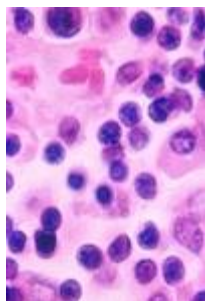
### Kroger Stops Selling Sprouts

Earlier this week, Kroger, one of the nation's largest supermarket chains, stopped selling alfalfa and bean sprouts in all of its stores. The decision was motivated by food safety concerns stemming from numerous large-scale outbreaks of food poisoning in the past few years tied to sprouts. According to Payton Pruett, Kroger's vice president of food safety, "Sprouts present a unique challenge because pathogens may reside inside of the seeds where they cannot be reached by the currently available processing interventions." Sprouts are considered one of the foods most likely to harbor foodborne pathogens like *E. coli* and *salmonella*. Kroger joins Wal-Mart Stores Inc., the world's largest retailer, which yanked sprouts from its shelves in 2011 soon after a batch of alfalfa sprouts sold in its stores sickened 22 people and were subject to an urgent recall.



[More details about Kroger's decision to stop selling sprouts.](#)

## Antibiotic Resistance: What You Need To Know



### FAQ\* from Consumers (\*Frequently Asked Questions)

The subject of antibiotics and antibiotic resistance is far reaching and seemingly overwhelming. With an eye towards helping you know more about the ever expanding discussion centering around antibiotic use and misuse, *Antibiotic Resistance: What You Need To Know* will be a regular part of our Weekend News Report. We're happy to share whatever resources we have with you.

[Alliance for the Prudent Use of Antibiotics gives us some basic answers.](#)

## How You Can Help

### Organize a Fundraiser to Benefit STOP!

Would you like to support STOP in a fun way that can help build awareness and funding to help us do more to promote food safety? We hope your answer is "YES!" And holding a third party fundraiser is a great way to do just that. You're likely familiar with the many ways that individuals, companies and community organizations organize special events like this—walks/runs, golf outings, auctions, bake sales, bowling nights, company jeans days (and many more) are all possibilities. And, with the holidays right around the corner, why not throw a holiday party with a charitable twist or ask friends and family to donate to STOP in lieu of holiday gifts?



**If you'd like to explore organizing a third party fundraiser to help prevent foodborne illness, please contact Stanley Rutledge, Program Director, at [773.269.6555, x7](tel:773.269.6555), or [srutledge@stopfoodborneillness.org](mailto:srutledge@stopfoodborneillness.org).**

We hope to hear from you soon!

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Please email us at [info@foodborneillness.org](mailto:info@foodborneillness.org) with your thoughts about what you like, what you'd like to see in the future, and suggestions for improvement.

***STOP is a national nonprofit public health organization dedicated to the prevention of illness and death from foodborne pathogens by advocating for sound public policy, building public awareness and assisting those impacted by foodborne illness.***

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