



...Your Voice for Safe Food

eNews • December 2012

A monthly update from STOP

Antibiotic Resistance: What You Need To Know

Are You Registered?

Every day we are seeing more articles in print and on video addressing the issue of antibiotic resistance. We want to keep ourselves, as well as our constituents up to date on the many facets of this growing public health concern.

The Advocate Registry is a place to step forward and say,

"Yes, I want to be informed and lend my name to affect positive change."

[Sign up Here.](#)

Your participation is needed urgently. We're making a big year-end push to add people to our registry before December 31st. Even if you're already receiving our e-Alerts or are our friend on facebook you still need to [join our Net Community](#) to be on the registry!

When you sign up, we'll keep in touch with the latest news and let you know when we'd like your help. Whether it's commenting on an article or blog post, sending a letter to your government representative, joining us in DC, signing a petition or making your voice heard through social media, together we'll stay informed and be a vital role in advocating for positive change.

Stanley says, "I know this time of year can get crazy, so if you want to sign up, but you're feeling the



crush of time just send me an [email](#) with your zip code and the word YES! and I'll get you on the list."

[Sign up now and help keep antibiotics working when people need them most.](#)

News From STOP

Shirley Almer's Brain Cancer Didn't Kill Her, *Salmonella*-Tainted Peanut Butter Did



Shirley Mae Almer was an energetic woman with a love for life, her country and all of her friends and family. She'd beaten brain and lung cancer and was leading an active, cancer-free life. All seemed well until one day when she began suffering from breathing difficulties, extreme cramping and diarrhea during treatment of a urinary tract infection. What doctors thought was a severe case of pneumonia turned out to be sickness from peanut butter contaminated with *Salmonella*. The deadly pathogen took Shirley's life on December 21, 2008.

Devastated by the loss of his mother, Jeff Almer, a STOP friend, is now an outspoken advocate for prevention of foodborne illness. "*Salmonella* killed my mom and no one's been held accountable," expresses Jeff in a recent Huffington Post article that features Shirley's story and Jeff's outrage about the *Salmonella* outbreak that claimed his mom's life.

[Read Shirley's story on our website.](#)

[Read about Jeff's advocacy efforts in the Huffington Post.](#)

STOP CEO, Deirdre Schlunegger, Speaks at The 4th Annual NLS Food Quality Symposium

The 4th Annual NLS Food Quality Symposium was held December 4-5, 2012 in sunny Indian Wells, CA and our CEO Deirdre Schlunegger was there presenting and promoting food safety on behalf of STOP. Deirdre's time at this event helped on many fronts. She educated the 150+ attendees on a myriad of important legislative initiatives STOP's been leading for the past 20 years, including the latest on our work to get the Food Safety Modernization Act implemented and the support needed for legislation to restrict antibiotic use in food animal production.



[Get the full event summary here.](#)

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Nancy Donley, STOP Board Member, Talks Thanksgiving Food Safety with ABC Chicago

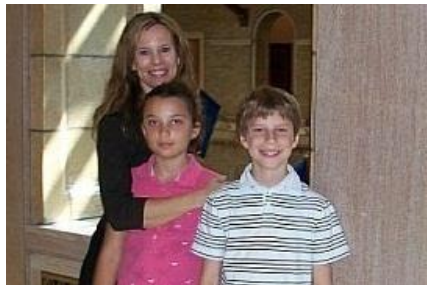
Just in time for Thanksgiving on November 20, our very own Nancy Donley donned her STOP apron and talked turkey—turkey food safety that is—with ABC7 News in Chicago. Thousands of viewers tuned in to hear Nancy share tips for thawing and cooking the turkey, storing leftovers and other food safety basics to help keep foodborne illness at bay during the Thanksgiving holiday—and all year round. Nancy also appeared recently on Real Milwaukee, Fox 6 TV in WI, to spread the word about Thanksgiving food safety.



[View the ABC7 show clip with Nancy here.](#)

Bennett Family Speaks with CNN About the Fiscal Cliff Threatening Cuts in Food Safety

Tressa Bennett never thought that eating gourmet meat spread one day would turn her world upside down and put the lives of her soon-to-be-born twins in jeopardy—but that’s exactly what happened in September 1999. It was then that Tressa went into labor, one month early, after seeing a doctor who diagnosed a minor infection. That infection turned out to be *Listeria* food poisoning. A quick-thinking nurse giving care to Chloe and Luke, Tressa’s beautiful new babies, recognized the typical *Listeria* symptoms and began treatment with antibiotics that helped save their lives. Today, Tressa is a passionate food safety advocate and close friend to STOP. In a recent CNN interview, Tressa talked about her concern over the potential 8.2% budget cut for the USDA Food Safety & Inspection Service, which translates to \$157 million that be slashed from government funding as a result of the looming fiscal cliff.



[Watch Tressa and her family in the CNN interview.](#)

Food Safety News

New FSIS “Hold and Test” Policy: A Good Step Forward Down a Long Path

The USDA’s Food Safety and Inspection Service (FSIS) recently released details of its new “hold and test” policy, which, in about two months, requires producers to hold shipments of non-intact raw beef and all ready-to-eat products containing meat and poultry unless they pass Agency testing for foodborne adulterants. “This new policy will reduce foodborne illnesses and the number of recalls by preventing contaminated products from reaching consumers,” commented USDA Under Secretary for Food Safety Dr. Elisabeth Hagen. This is a good start. And there’s wide support and enthusiasm about the move. However, this policy is but a small step forward. Limitations are many. To begin with, the policy **does not** apply



to raw meat or poultry products tested by FSIS for *Salmonella* or other pathogens that haven't been determined to be adulterants. And, perhaps the biggest limitation: **The policy only applies to FSIS tests**, which account for only a small fraction of the meat supply.

[Get more details here about the new FSIS Hold and Test Policy.](#)

FSMA: Is Implementation Coming Soon with the Election Over?

The Food Safety Modernization Act (FSMA), the most sweeping reform of our food safety laws in more than 70 years, was signed into law by President Obama on January 4, 2011. This landmark legislation shifts the legal focus on food safety away from criminal punishment toward prevention, primarily by instituting four sets of rules about how the food industry would need to ensure its products are safe. These regulations would impose stronger controls on imported foods, mandate comprehensive



systems for preventing produce contamination, and require more frequent inspections and rigorous controls of facilities that produce packaged foods and animal feed. But nearly two years after its passage, none of the four major regulations have even been released in provisional form—despite the fact that January 4, 2012 was set as the deadline for that release. The reason? Many Washington insiders working on food policy think it's because of politics. With the election over, most FSMA watchers believe the political pressure opposing the release of new regulations may soften.

[Learn more about FSMA and the politics surrounding its implementation.](#)

Find Safe, Healthy Food Wherever You Go with the Eat Well Guide



Traveling this holiday season and want to know where you can get safe, healthy food along your journey? We've got just the resource for you! It's at www.eatwellguide.org, a free online database for finding fresh, locally grown and sustainably produced food in the United States and Canada. Listings range from stores to farms to restaurants to local bakers and butchers. You just enter your zip code or keyword and in seconds you'll get a local listing of places to pick from.

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How You Can Help

Won't You Please Remember a Gift to STOP at the Holidays?



At this special time of year when our thoughts turn to giving, we hope you'll give to STOP. Your support with a year-end donation will help so much. We're planning to do more in 2013 to prevent foodborne illness, promote food safety and push through important, life-saving legislation. With your

gift now, you'll be helping us make it all happen. To drive our mission forward every day, we rely on the generosity of people like you who care about our work. Every gift of every size makes a difference. And remember: The holidays are a perfect time to give in honor or memory of a loved one. Also, if your employer matches charitable donations, your gift could be worth twice as much.

Make your gift today [online](#), call us at 773-269-6555 or send your check to the address below.

Happy holidays and thank you from all of us at STOP!

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Please email us at 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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