

Select Botulism Reports

Journal article from U.S. cases from 1990-2000.

Foodborne Botulism in the United States, 1990–2000.

Jeremy Sobel, Nicole Tucker, Alana Sulka, Joseph McLaughlin, and Susan Maslanka. *Emerging Infectious Diseases* • www.cdc.gov/eid • Vol. 10, No. 9, September 2004. pp. 1606-1611.

<http://www.cdc.gov/ncidod/EID/vol10no9/pdfs/03-0745.pdf>

Case Studies, Home Canning or Processing of Foods

1. **Botulism from home-canned bamboo shoots, Thailand, March 2006.**

Weblink: <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5514a1.htm>

Home-canned bamboo shoots with possible lack of adequate canning temperatures, lack of proper acidification and inadequate cooking.

2. **Foodborne Botulism from home-prepared fermented tofu, California, December 2006.**

Weblink: <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5605a2.htm>

Weblink: <http://jama.ama-assn.org/cgi/content/extract/297/12/1311>

Tofu (low-acid food) was boiled (removed oxygen), dried, cut into cubes, put in a bowl, covered with plastic wrap & left at room temperature for 10-15 days (lack of refrigeration). It was then transferred to glass jars with spices, wine, oil & broth, and marinated at room temperature for 2-3 more days; then stored and eaten at room temperature.

3. **Foodborne botulism from eating home-pickled eggs, Illinois, November, 1997.**

Weblink: <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm4934a2.htm>

Whole hard-boiled eggs were peeled, pierced with toothpicks, combined with beets, hot peppers & vinegar, in a glass jar with a metal screw-type lid. This was stored at room temperature & occasionally exposed to sunlight. Type B toxin was detected & was 1000 times greater in the egg yolks than in the pickling liquid. Although the pH of the pickling liquid was 3.5, the pH of the egg yolks was not determined (egg yolk pH is usually 6.8). Pricking cooked eggs may have introduced spores, yolk may have remained anaerobic, and inadequately acidified may have allowed spore growth. Keeping the jar in sunlight & lack of refrigeration may have provided temperatures suitable for cell growth & toxin production.

Case Studies (Recall dates), Commercially Processed Foods

1. Organic breakfast baby food recall, February 17, 2007

Weblink: <http://www.fda.gov/bbs/topics/NEWS/2007/NEW01566.html>

Photos: <http://www.fda.gov/oc/po/firmrecalls/photos/earthsbest021607.html>

Risk of contamination with *Clostridium botulinum*. (pH was too high for the type of processing used.) No illnesses reported.

2. Carrot juice recall, September 30, 2006

Weblink: http://www.fda.gov/oc/po/firmrecalls/bolthouse09_06.html

Unrefrigerated low-acid juice product caused cases of botulism in the US and Canada. Three cases in Georgia and one in Florida; at least 2 in Canada. The results of the FDA testing of other juice from the same batches in question were toxin-free.

3. Canned olives, Multiple recalls, March 2007

pH and water activity exceed levels for botulism control, and concern over possible contamination with *C. botulinum*. No illnesses reported.

Dal Raccolto brand

Cibo Specialty Foods, a division of Colavita USA, L.L.C. of Linden, N.J

Weblink: http://www.fda.gov/oc/po/firmrecalls/cibo03_07.html

Photos: http://www.fda.gov/oc/po/firmrecalls/photos/cibo03_07.html

Charlie Brown di Rutigliano & Figli S.r.l., Italy

Weblink: http://www.fda.gov/oc/po/firmrecalls/charliebrow03_07.html

Flora Foods, Pompano Beach, Florida

Weblink: http://www.fda.gov/oc/po/firmrecalls/flora03_07.html

Marcella's Garden brand, imported from Italy, distributed in Canada

Weblink: www.inspection.gc.ca/english/corpaffr/rearapp/2007/20070323be.shtml

4. Canned beets, September 2004

Weblink: http://www.fda.gov/oc/po/firmrecalls/seneca209_04.html

Weblink: http://www.fda.gov/oc/po/firmrecalls/seneca09_04.html

Underprocessed canned vegetable (low-acid food).

5. Other reports of botulism, recalls:

Canned Artichokes, Spain, January 2007, 2 cases illness reported.

Weblink:

http://www.promedmail.org/pls/promed/f?p=2400:1202:3323916783726196236::NO::F2400_P1202_CHECK_DISPLAY,F2400_P1202_PUB_MAIL_ID:X,35916

Pasteurized Canned Crab Meat product recall, Canada, October 2006,

No illnesses reported, may be contaminated with *Clostridium botulinum*.

Weblink:

<http://www.inspection.gc.ca/english/corpaffr/recarapp/2006/20061028e.shtml>

Arugula and Blue Cheese Pesto recall, January 2007, No illnesses reported, may be contaminated with *Clostridium botulinum*.

Weblink:

<http://www.inspection.gc.ca/english/corpaffr/recarapp/2007/20070125be.shtml>

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