FOOD ILLNESS HISTORY

323 BC - Alexander the Great dies, potentially from Salmonella typhi (typhoid fever)

1850 - President Zachary Taylor sickened and died from consuming potato salad at a picnic, possibly Salmonella

1911 and 1922 - Seventy 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 Spanish-American war

1919 - Canned olives cause botulism outbreak

1924-1925 - Deadliest U.S. outbreak from oysters contaminated with Salmonella typhi - 150 deaths

1985 - 200,000 people sick from Listeriosis stemming from contaminated milk

1936 - Rudyard Kipling dies of an ulcer caused by Helicobacter pylori

1993 - Four children die from E. coli contaminated burgers from Jack in the Box restaurants

2006 - E. coli in fresh spinach sickens 200 in 26 states, 5 deaths

2008-2009 - Salmonella in peanut butter causes 9 deaths and sickens 714 in 46 states

2011 - Listeria contamination of cantaloupes causes 33 deaths and 1 miscarriage

2013-2014 - Dozens of illness outbreaks across the country causing thousands to be sick

To prevent foodborne illness, Michigan State University Extension recommends proper hand-washing when preparing/serving food or eating, as well as storing food at proper temperatures.

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