

Monthly e-Newsletter

May 2018, Issue 37



SafeSourcing e-Newsletter

Have comments, questions, or suggestions about the SafeSourcing e-Newsletter? Let us know what you think by emailing us at the following address. We look forward to hearing from you! events@safesourcing.com

Trivia!

What is an intrapreneur?

www.safesourcing.com

Industry News

Tainted Romaine Lettuce Recall

Due to an E. Coli outbreak traced to romaine lettuce grown in Yuma, Arizona, the CDC has warned consumers not to eat whole heads or hearts of romaine lettuce unless they can identify they are not grown in Yuma! As of April 20th, no common grower, supplier distributor, or brand has been identified. Not only are consumers warned not to buy romaine at the grocery, they are warned not to eat romaine at restaurants.

Product labels usually do not contain growing regions. Restaurants and retailers should ask their suppliers where their romaine lettuce is coming from. There have been 53 people in 16 states that have been infected with a strain of E. coli. There have been 31 people hospitalized, of which 5 people have developed hemolytic uremic syndrome, a type of kidney failure. No deaths have been reported as of yet. The CDC's investigation is ongoing and updates will be provided as information becomes available. the road."

SmartShopper, 4/21/2012

Recent Savings Snow Removal Savings were over 54% of total spend. Crayons Savings were over 47% of total spend. *Please contact SafeSourcing to schedule your RISK FREE event today.

E. coli May Affect Women More

Seventy percent of the people affected by the recent E.coli outbreak tied to romaine lettuce have been women. Last year when leafy greens were the culprit of an E.coli outbreak, 67 % of those affected were women or girls. There are a few reasons why women are more affected than men. First, a woman's diet tends to consist of more fruit and vegetables than a man's diet. "A 2012 study of nearly 15,000 men and women published in the medical journal Clinical Infectious Diseases found a higher rate of men ate meat and some poultry than women, who ate fruits and vegetables in higher proportion."1. That may be the reason why in 2016 an E.coli outbreak involving beef products affected more men. In 2011, an E.coli outbreak involving lettuce and tomatoes affected more women than men. This may be the result of food preferences between the sexes.

Another factor why women are affected more by E.coli is how they report their symptoms to their doctors. Women tend to relay information to medical professionals, where men tend not to report any type of disease. Finally, there is a difference in a women's gastrointestinal tract, although there is no strong evidence to support this theory, according to Dr. Bruce Lee, an associate professor of international health at Johns Hopkins University. Dr. Lee stresses this is not a reason to not eat vegetables.

Sean Rossman, The Arizona Republic, 4/22/2016

QUESTIONS AND ANSWERS

Q: How can I subscribe or unsubscribe to these newsletters?

A:You can subscribe or unsubscribe to these free newsletters by simply going to our <u>website</u>, and clicking the option "e-Newsletter" or by contacting us directly at <u>events@safesourcing.com</u>

- Q: I have run events in the past, is there any chance I could be saving more?
- A: Yes. No matter when your past event ran, the team at SafeSourcing can find ways for your company to save.
- Q: I want to know more about what SafeSourcing does. Who can I talk to about this?
- A: You can contact a customer services representative by calling us at 1-888-261-9070 or by going to our website and trying our "Risk Free Trial" offer.

Correctional Facility in Alaska Reports E.coli from Romaine Grown in Yuma

There were 8 prisoners from Anvil Mountain Correctional Center in Nome, Alaska that became sick after consuming romaine lettuce. From March 26 to April 6, the prisoners consumed salad made with romaine lettuce. Because this is a controlled environment, officials have been able to identify the supplier of the lettuce by using purchase orders as tracking, reported state officials. The farm is located in Yuma, Arizona.

An outbreak of E.coli takes weeks to trace because food in the US is handled and processed many times before distribution. Typically the contamination comes from animal feces that come in contact with the produce. Romaine has a short shelf life. The winter season is now ending in Yuma. As the weather turns warmer in Arizona, it is likely any romaine grown now will come from California.

Lena H. Sun and Joel Achenbach, The Washington Post, 4/23/18

Trivia: From April 2018 Issue

What is ecommerce?

What is emmerce? ecommerce is the act of buying or selling goods or services over electronically communicated information, the most common of which of course would be the internet.

ecommerce also makes use of electron-

ic funds transfer, EDI systems, supply chain management, internet marketing, and inventory management systems among others to take it's transactions from start to finish. eCommerce also consists of the exchange of data to facilitate the financing and payment aspects eBusiness.

events@safesourcing.com

LEGAL DISCLAIMER

THESE NEWSLETTERS ARE PROVIDED "AS IS" AND WITHOUT ANY WARRANTY OF ANY KIND, EXPRESSED OR IMPLIED. WITHOUT LIMITATION, THERE IS NO WARRANTY OF NON-INFRINGEMENT, NO WARRANTY OF MERCHANTABILITY, AND NO WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE. ALL WARRANTIES ARE EXPRESSLY DISCLAIMED.



USER ASSUMES THE FULL RISK OF USING THIS SPECIFICATION. IN NO EVENT SHALL WE BE LIABLE FOR ANY ACTUAL, DIRECT, INDIRECT, PUNITIVE, OR CONSEQUENTIAL DAMAGES ARISING FROM SUCH USE, EVEN IF ADVISED OF THE POSSIBILITY OF SUCH DAMAGES.