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THE GENERAL ASSEMBLY OF PENNSYLVANIA

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# HOUSE RESOLUTION

No. 896 Session of  
2008

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INTRODUCED BY MYERS, BEAR, BOBACK, BRENNAN, DALEY, DONATUCCI,  
GEORGE, GIBBONS, GRUCELA, HERSHEY, HESS, JAMES, KORTZ,  
LONGIETTI, MANTZ, McCALL, McGEEHAN, MILLARD, MOYER,  
M. O'BRIEN, PALLONE, PAYTON, PHILLIPS, QUINN, RAMALEY,  
READSHAW, ROCK, ROSS, SAINATO, SANTONI, SAYLOR, SCAVELLO,  
SIPTROTH, STABACK, VULAKOVICH AND PETRONE, SEPTEMBER 23, 2008

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INTRODUCED AS NONCONTROVERSIAL RESOLUTION UNDER RULE 35,  
SEPTEMBER 23, 2008

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## A RESOLUTION

1 Expressing support for "National Food Safety Education Month" in  
2 September 2008.

3 WHEREAS, In 1994, the National Restaurant Association  
4 Educational Foundation's (NRAEF) International Food Safety  
5 Council created "National Food Safety Education Month" as an  
6 annual campaign; and

7 WHEREAS, The purpose of "National Food Safety Education  
8 Month" is to strengthen food safety education and training among  
9 persons in the restaurant and food service business and to  
10 educate the public on the safe handling and preparation of food;  
11 and

12 WHEREAS, There are more than 200 known foodborne diseases  
13 caused by viruses, toxins and metals and usually stemming from  
14 the improper handling, preparation or storage of food; and

15 WHEREAS, Bacteria are the common cause of the foodborne

1 illness; and

2 WHEREAS, Foodborne illness costs the United States economy  
3 billions of dollars each year in lost productivity,  
4 hospitalization, long-term disability and even death; and

5 WHEREAS, The United States Department of Agriculture  
6 estimated that in 2000, medical costs and losses in productivity  
7 resulting from five bacterial foodborne pathogens was \$6.9  
8 billion; and

9 WHEREAS, It is estimated that in 2001 the annual cost of  
10 salmonellosis caused by the Salmonella bacteria was \$2.14  
11 billion, including medical costs, the cost of time lost from  
12 work and the cost or value of premature death; and

13 WHEREAS, The Centers for Disease Control and Prevention (CDC)  
14 estimates that in the United States, there are 76 million  
15 illnesses, 325,000 hospitalizations and 5,000 deaths per year  
16 due to consumption of food contaminated with pathogenic  
17 microorganisms; and

18 WHEREAS, Numerous cases have occurred in the United States  
19 and the Commonwealth of Pennsylvania: 2007 - Salmonella from  
20 peanut butter in 44 states, 425 cases; 2006 - E. coli in eight  
21 states from fresh spinach, 205 cases, including 3 deaths; and  
22 2003 - hepatitis A from Chi-Chi's sourced green onions in the  
23 Commonwealth of Pennsylvania; and

24 WHEREAS, Up to 2,000 cases of salmonellosis occur each year  
25 in the Commonwealth of Pennsylvania; and

26 WHEREAS, Following four simple steps, consumers can keep food  
27 safe from bacteria: clean--wash hands and surfaces often;  
28 separate--do not cross-contaminate; cook--cook to proper  
29 temperature; and chill--refrigerate promptly; therefore be it

30 RESOLVED, That the House of Representatives of the

1 Commonwealth of Pennsylvania express full and enthusiastic  
2 support for "National Food Safety Education Month" in September  
3 2008; and be it further

4       RESOLVED, That copies of this resolution be transmitted to  
5 the presiding officers of each house of Congress and to each  
6 member of Congress from Pennsylvania.