

The *E. coli* Butcher of Wales

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Butcher who sold meat contaminated with *E. coli* O157:H7 facing inquiry

John Tudor and Son, meat supplier to schools in Wales, caused an *E. coli* O157:H7 outbreak beginning in Sept. 2005, which killed a five-year-old child and sickened an 150 additional children in 44 schools in southern Wales. Over the past few weeks a public inquiry into the illnesses has revealed some information about poor food handling that led to the tragic outbreak.

So far, the Butcher of Wales has been shown to have:

- encouraged staff suffering from stomach bugs and diarrhea to continue preparing meat for school dinners;
- known of cross-contamination between raw and cooked meats, but did nothing to prevent it;
- used the same packing in which raw meat had been delivered to subsequently store cooked product;



- operated a processing facility that contained a filthy meat slicer, cluttered and dirty chopping areas, and meat more than two years out of date piled in a freezer;
- a cleaning schedule at the factory that one expert called "a joke;"
- falsified crucial health and safety documents and lied about receiving hygiene awards; and,
- supplied schools with meat that was green, smelly and undercooked.

- Don't work with food when you are ill with vomit or diarrhea
- Keep raw foods away from ready-to-eat ones
- Clean and sanitize equipment between uses
- Don't store ready-to-eat foods in containers or packaging that had raw meat in it
- Practice good personal hygiene

What you can do