

Re: Californian farmers committing agricultural suicide

Source: <http://sci.tech--archive.net/Archive/sci.med.nutrition/2006-12/msg00162.html>

- *From:* coonskin@xxxxxxxxxxxx
 - *Date:* 08 Dec 2006 18:10:39 GMT
-

"Smile? Hogs = red meat? Are you sure of that."

Sure, "pork, the other white meat", from the various pork packing industry marketing groups.

"And I know what caused the contamination. That is what I meant by cleaning up their operations. Keeping domesticated animals away from their fields. Proper fencing and adequate distances between the animal enclosures and the growing plants.

It was wild pigs, please read carefully. They were huge truck garden farmers with no animal production. However some miles away are animal yards which is suspected the ultimate source of the bacteria.

"And e. coli contaminated meat is not a problem because the meat I eat has all its exposed surface cooked to a temperature that will kill any e. coli contamination. Fresh produce, such as onions, and especially green onions, are more often a concern because much of it is eaten raw or minimally cooked."

Don't be so sure, for example most infections from meat are not from consuming the flesh directly but from transfer of the bacteria to other surfaces when uncooked. I haven't looked into it but think it reasonable that as a public health issue the latter source is the cause of most such infections. Health inspectors of restaurants look very carefully at this source of infections and not the meat itself and much time is given to educating staff how to avoid it. In any case, the bacteria is found in nature in the gut of animals as the ultimate source, including human guts.

.