

CHAPTER 16

FOOD PRESERVATION AND SAFETY ISSUES

REAL LIFE SCENARIO

Aaron attended a gathering of his officemates on a warm July Saturday. The theme was international dining, and he and his wife were told to bring Argentine beef, a stew-like dish. They followed the recipe and cooking time carefully, removing the dish from the oven at 1 p.m. and keeping the dish warm by wrapping it in a towel. They traveled in their car to the party and set the dish out on the buffet table at 3 p.m. Dinner was to be served at 4 p.m. However, the guests were enjoying themselves so much lounging around the host's pool and drinking ginger beer (also on the menu) that no one began to eat until 6 p.m. Aaron made sure he sampled the Argentine beef that he and his wife made, while his wife did not. He also had some salad, garlic bread, and a sweet dessert made with coconut.

The couple returned home at 11 p.m. and went to bed. About 2 a.m., Aaron knew something was wrong. He had severe abdominal pain and had to make a mad dash to the bathroom. He spent most of the next 3 hours in the bathroom with severe diarrhea. By dawn, the diarrhea had subsided and he had started feeling better. After a few cups of tea and a light breakfast, he was feeling like himself by noon.

What type of foodborne illness did Aaron contract? What precautions for avoiding foodborne illness were ignored by Aaron and the rest of the people at the party? How could this scenario be rewritten, so that the party goers could substantially reduce their risk of foodborne illness?