Nationwide Contamination of Fecal Bacteria Found in Turkey Burger

Steve Shelley May 02, 2013

Samples purchased at retail stores nationwide showed alarming high level contamination of several bacterias related to animal feces.

(Newswire.net -- May 2, 2013) Yonkers, NY -- Consumer Reports just released a study they conducted showing over 50% of turkey burger purchased at the supermarket contains fecal bacterial. Samples where taken from retailers in 21 states and 27 different brands.

Consumer Reports Magazine states on their website “In our first-ever lab analysis of ground turkey bought at retail stores nationwide, more than half of the packages of raw ground meat and patties tested positive for fecal bacteria. Some samples harbored other germs, including salmonella and staphylococcus aureus, two of the leading causes of foodborne illness in the U.S. Overall, 90 percent of the samples had one or more of the five bacteria for which we tested.”

The analysis involved 257 samples of ground turkey from 34 different distributors. The lab study concluded that 69 percent of the samples tested positive for Enterococcus, at bacteria found in animal feces.

All samples were purchased in retail stores.

Additionally, the Consumer Reports investigation found 60 percent of the raw meat also contained E. coli.

Both bacterias are associated with fecal contamination.

The National Turkey Federation Vice President of Scientific and Regulatory Affairs Lisa Picard, responded in a press release on its website saying, “Enterococcus and generic E.coli are everywhere, and there is more than one way they can wind up on food animals. In fact, it’s so common; studies have shown that generic E.coli and MRSA can even be found on about 20 percent of computer keyboards.”

“Consumer Reports had the opportunity to foster a serious, thoughtful discussion about food safety, but instead it chose to sensationalize findings and mislead people,” said NTF President Joel Brandenberger.

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