



FDA Investigates Listeria monocytogenes in Ice Cream Products from Blue Bell Creameries

When news broke that blue bell was recalled for a listeria outbreak, many were shocked, some were saddened and others could not believe it. The Food and Drug Association puts together a very transparent expository over the events that have occurred. Releasing public information such as food inspections from 2014 all the way back to 2009.

A handful of victims were hospitalized in 2015, eventually resulting in a few deaths. What may seem like a normal day eating a pint of blue bell can turn into a nightmare of fevers and muscle aches.

This article is important because it gets down to the cold hard facts about blue bell and what kind of actions needs to be taken in order to prevent listeria from running wild. The text advocates for change and calls for the company to take responsibility for the repercussions that have taken place. Another key thing to notice are exactly which flavors were affected, those being the Chocolate Chip Country Cookie Sandwich and the Great Divide Bar. Although this was found in only two products many customers were alarmed to hear news of this outbreak, stores and companies took the product of their shelves and refrigerators as quickly as possible.

With blue bell in numerous states across the country and even overseas to international territories, the priority of food regulation transcends the needs of the customers, protecting them from the harmful and fatal listeria bacteria.