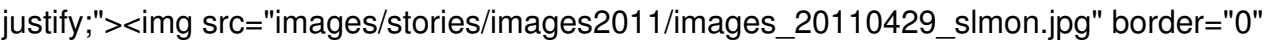


RAW MEAT CAN CAUSE SALMONELLA AND SEVERE FOOD POISONING ?

Written by Administrator

Saturday, 30 April 2011 00:00 -

KFC - COMPLAINT

 This is a complaint against KFC. Yesterday, 20 Feb 2011, I ordered a colonel burger takeaway. Halfway eating it, I found that the burger was raw on the inside. Raw chicken can cause salmonella and severe food poisoning. I brought the half eaten burger back to KFC and showed the supervisor. She apologized and asked if I'd like a replacement. I politely declined as I only wanted to make her aware of the dangers of eating raw chicken. Please find pictures of the raw burger attached for your reference. This incident was truly shocking.

McDonald's - ADUAN

Saya adalah seorang penggemar prosperity burger telah membeli set prosperity burger yang di hantar secara delivery. Setelah menerima penghantaran tersebut untuk dimakan di dapati daging burger tersebut tidak masak sepenuhnya tidak seperti yang sepatutnya. Saya telahpun membuat aduan kepada pihak pengurusan Mc'D dan tetapi tiada apa-apa tindakan daripada pihak pengurusan. Tempoh yang di ambil daripada pihak pengurusan Mc'D sehingga kini adalah satu tindakan yang lambat. Bagi saya pihak pengurusan seperti tidak mengambil serius dengan aduan saya sebagai pengguna.

CONSUMER AWARENESS

What are Salmonella and salmonellosis? Salmonella bacteria are found naturally in the intestines of animals, (especially poultry and swine), birds, reptiles, some pets and some humans. The bacteria can also be found in the environment. People who eat food contaminated by Salmonella can become ill with salmonellosis.

Where has Salmonella been found?

Food can become contaminated with Salmonella during the slaughter and processing of an animal, when food is handled by a person infected with Salmonella, or by cross-contamination from the environment (birds/frogs passing by) or unsanitary food handling practices. The following foods listed below have been responsible for food borne illnesses:

- raw and undercooked meat (especially poultry)
- raw fruits and vegetables (especially sprouts and cantaloupes) and their juices, e.g. apple or orange juice
- raw or undercooked eggs
- unpasteurized dairy products, like raw milk and raw milk cheeses, cream-filled deserts and toppings
- pet treats
- fish and shrimp
- saucers and salad dressings
- dried gelatin, peanut butter, cocoa and chocolate

<http://www.inspection.gc.ca/english/fssa/concen/cause/salmonellae.shtml>

DEIVIGARANI KRISHNA
NATIONAL CONSUMER COMPLAINTS CENTER (NCCC)