

CDC and Food Safety Newsletter

Published May 26, 2022

[Subscribe Here](#)



CDC's BEAM Dashboard Is Now Available

CDC's [Bacteria, Enterics, Amoeba, and Mycotics \(BEAM\) Dashboard](#)—an interactive tool to access and visualize data from the [System for Enteric Disease Response, Investigation, and Coordination](#)—is now available. BEAM will inform work to help prevent illnesses from food, water, the environment, and animal contact.

The first version of BEAM focuses on data for *Salmonella* bacteria isolated from human samples (stool or blood). The dashboard will eventually include additional pathogens, antimicrobial resistance data, and epidemiologic data from outbreak investigations. CDC plans to update the dashboard quarterly, with an aim to provide near real-time data in future versions. BEAM will provide timely pathogen, outbreak, and serotype-specific information to industry partners such as poultry producers, public health partners, and the public.

Get more information in the [BEAM Dashboard Frequently Asked Questions](#).



New Report Highlights Risks of *Listeria* Infections From Queso Fresco

A [new CDC report](#) highlights the risk for pregnant people, older adults, and people with weakened immune systems of getting a serious *Listeria* infection from queso fresco, even if made from pasteurized milk. In February 2021, CDC and federal, state, and local partners began investigating a cluster of *Listeria monocytogenes* infections. In total, 13 people got sick, including one who died. Four people got sick during their pregnancy, resulting in two pregnancy losses and one premature birth. Investigators were able to identify a brand of queso fresco made with pasteurized milk as the likely source of infections. Although pasteurization of milk kills *Listeria*, this outbreak shows that soft cheeses like queso fresco can still become contaminated after pasteurization.




Promote World Food Safety Day in June

June 7 is World Food Safety Day, an annual observance to bring attention to the risks of foodborne diseases and to encourage action to prevent and detect them across the globe. This is a great opportunity to promote food safety education. Look for and engage with social media posts from [CDC](#) and [FoodSafety.gov](#), and share messages on your own social media channels.

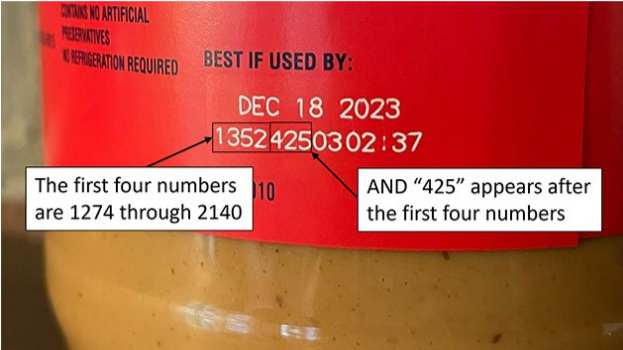
Today's Food Safety Tip

Are you firing up the grill for Memorial Day?



If you need to thaw your meat, chicken or other poultry, or seafood before grilling, thaw it safely in the refrigerator, [cold water](#) , or microwave. Never thaw it on the counter because harmful germs can multiply quickly at room temperature.

[Get more information](#) on how to prevent food poisoning when you grill, such as how to marinate your food safely.



Active Investigations

- [Salmonella Outbreak Linked to Jif Peanut Butter](#)

 [View Larger](#)

Interested in other topics like this? Subscribe to [Diabetes Insider](#) for more health-related information at CDC.