



In Focus: Wellness at Work

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An in-depth look at the news and trends shaping one of the region's most significant industries

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Trend Spotlight

Caterers tell corporate clientele: Eat our spinach

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The E. coli scare drove bags of the green stuff off the shelves and into the garbage. It also pulled lots of that other green stuff out of vendors' wallets and put fear in hearts of food servers — including those who just staffed your latest corporate shindig.

Spinach growers will be feeling the repercussions of the outbreak for a long time. Western Growers, an association that represents farmers in Arizona and California, says the losses could tally more than \$100 million.

The National Restaurant Association says it's too early for concrete figures to show the effect of the contamination on restaurants, but it does know there are lessons to learn.

The group has formed a group to develop a standard set of questions that restaurant professionals should ask vendors of specific foods, such as leafy greens and tomatoes, to ensure the safety of food "from farm to table," says Donna Garren, vice president of health and safety regulatory affairs.

Maintaining the safety of that farm-to-table supply chain is a serious challenge for the catering and restaurant business. Food such as spinach can get

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GREEN PEACE: All's quiet —and quite regimented — on the food front at Catering by Windows, says executive chef David Spychalski. The recent spinach scare may have just put the public on alert, but Windows had policies in place pre-E.coli outbreak.

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