



PRESS RELEASE - Ron Simon & Associates Files First Washington Pork Salmonella Lawsuit

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Today the national food safety law firm of Ron Simon & Associates, along with Seattle based co-counsel Maria Diamond, filed the first lawsuit stemming from a statewide *Salmonella* outbreak linked to contaminated pork.

The lawsuit was filed on behalf of Tiffany Guiles and her 19 month old daughter, Naylyn Guiles, against Kapowsin Meats and Stewart's Meats in Pierce County, Washington.

A copy of the lawsuit and a photo of Naylyn Guiles are attached.

Infant Naylyn Guiles Sickened By Salmonella-Tainted Pork

On June 28, 2015, Tiffany Guiles and her daughter Naylyn attended a party where a whole roasted hog was served. Naylyn's grandfather fed small pieces of the pork to Naylyn over the course of the meal.

The next day, Tiffany received a call from Naylyn's daycare center that Naylyn was shaking uncontrollably. She rushed to the daycare and immediately took Naylyn to the Mary Bridge Urgent Care center in Olympia, Washington. The attending physician examined Naylyn, ordered a rapid strep test, and treated Naylyn for a fever of unknown etiology before releasing her to her mother.

But when Naylyn's symptoms did not abate, Tiffany took her to Providence St. Peter Hospital. Noting that Naylyn was suffering symptoms including fever of 103.7, diarrhea, vomiting, abdominal pain, lethargy, dehydration, chills, and dry lips and sunken eyes, the attending physician admitted her to the pediatric ward of the hospital, ordered administration of IV fluids, and ordered a stool test.

On July 3rd, after two long days of IV administration, testing, and monitoring, the attending physician discharged Naylyn with a diagnosis that included dehydration and hyponatremia.

Two days later, Naylyn's stool culture came back positive for *Salmonella* I 4, [5],12:i:-.

The Washington State Department of Health has since identified Naylyn as a confirmed victim in the *Salmonella* I 4, [5],12:i:- outbreak linked to whole roasted hogs produced by Kapowsin Meats.

Kapowsin Meats Issues Massive Pork Recall as Salmonella Victim Count Reaches 134

On July 15, 2015, the Washington State Department of Health notified the United States Department of Agriculture's Food Safety and Inspection Service (FSIS) of an investigation into an outbreak of *Salmonella* I 4, [5],12:i:- illnesses.

Working in conjunction with the Washington State Department of Health and the Centers for Disease Control and Prevention (CDC), the FSIS found an epidemiological link between whole roasting hogs prepared by Kapowsin Meats and individuals who consumed meat from those hogs prior to illness onset.

As a result, Washington and FSIS investigators inspected Kapowsin's production facility in Graham, Washington. During the investigation, samples taken from Kapowsin's production facility tested positive for the strain of *Salmonella* I 4, [5],12:i:- matching that found in the outbreak victims.

On August 13th, after health officials had confirmed 134 outbreak victims sickened by the matching strain of *Salmonella* I 4, [5],12:i:-, Kapowsin Meats recalled 120,000 pounds of whole roasting hogs due to *Salmonella* contamination.

Kapowsin produced the tainted pork between April 18 and July 27, 2015. The products bear the establishment number "Est. 1628" inside the USDA mark of inspection. Kapowsin distributed the pork throughout the state of Washington.

Washington health officials have now identified outbreak victims in King, Snohomish, Pierce, Clark, Cowlitz, Grays Harbor, Kitsap, Mason, Thurston, and Yakima counties.

Attorney Ron Simon Issues Statement for Victims, Sets up Salmonella Claim Center

National food safety attorney Ron Simon, who represents the Guiles family and numerous other tainted pork victims, issued the following statement today: “Our hearts go out to those sickened in this outbreak. Through this lawsuit and others, we will make sure that Kapowsin Meats and its retailers institute proper safety measures to ensure that this never happens again.”

Mr. Simon and his law firm have established a Kapowsin Meats Claim Center to assist victims in the outbreak. The Claims Center can be reached toll-free at 1-888-335-4901.

About Ron Simon

Over the last 22 years, Ron Simon and his colleagues have prosecuted thousands of food poisoning cases for victims across the United States. His work has resulted in numerous upgrades to food safety procedures in Fortune 500 companies and in legislation designed to protect consumers from dangerous food-borne pathogens.

Mr. Simon and his clients have been featured on NBC, ABC, CBS, CNN, FOX and virtually all other major television networks and print media. Mr. Simon has collected over \$600,000,000 for his clients. He regularly publishes articles about food safety and litigation at www.foodpoisoningnews.com which are read by viewers in over 180 countries.

Through litigation, media commentary, and his food poisoning publications, Mr. Simon relentlessly challenges food manufacturers, distributors, and restaurants to do a better job in making our food safe.

For media inquiries or more information on the Kapowsin Meats Pork Salmonella Outbreak and ongoing litigation, please contact Ron Simon directly at (713) 819-8116 or ron@rsaalaw.com.