

## NB&A Secures \$1.25 Million for E. coli Victim

Partners J. R. Whaley and Richard J. Arsenault recently secured a major settlement for the family of a South Louisiana child who contracted the dangerous foodborne illness, E. coli O157:H7, and developed hemolytic uremic syndrome (HUS), a life-threatening secondary complication.



Infection with E. coli caused the child to suffer serious gastrointestinal issues, bloody diarrhea and dehydration as well as HUS, which destroys and misshapes red blood cells, and causes the kidneys to become blocked and the body's organs to begin shutting down. The child spent 30 days in the ICU.

Our foodborne illness team worked hard for the young victim and was able to link her illness to a tainted food product. They held the food producer responsible for selling an E. coli-contaminated product to the public, which nearly resulted in the little girl's death. The girl and her family received this large settlement to cover their medical bills and damages.

We are proud of this recent accomplishment and happy to share it with you, but please remember that past success does not guarantee a similar outcome in all cases.

## Legal Brief



### Best Lawyers in America

We're proud to announce that Neblett, Beard &

Arsenault was selected for inclusion in the 2011 Best Law Firms in America legal directory.

The directory is produced by U.S News and World Report and the publishers of Best Lawyers in America, one of the oldest and most respected legal directories in the nation. Senior partner Richard J. Arsenault has been selected for inclusion in Best Lawyers in America each year for the past 17 years. This year's Best Law Firms in America was compiled through a rigorous, multi-step process which included over 3.1 million client and peer reviews.

Neblett, Beard & Arsenault is recognized as a "Tier 1" law firm and is among only a fraction of law firm to receive this distinction.

## \$2.5 million Recovered for Salmonella Peanut Butter Victims

Our team of lawyers successfully represented over 800 victims who were sickened with Salmonella after eating contaminated peanut butter products made by ConAgra Foods, Inc. Millions of jars of tainted peanut butter were recalled after the FDA found Salmonella at ConAgra's Georgia plant. The contamination most likely resulted from dirty jars or equipment in the plant.



Salmonella is a dangerous foodborne illness that is typically contracted by eating foods contaminated with animal feces. Once in the small intestine, the bacteria can multiply rapidly. As few as 1,000 cells of the bacteria, which are small enough to fit on the tip of a pin, can cause serious illness. Children, the elderly, and those with compromised immune systems are the most susceptible to the disease and suffer the most severe symptoms, which include sudden onset of nausea, fever, vomiting, abdominal cramping and bloody diarrhea. Victims are also at risk for developing dangerous complications like reactive arthritis, endocarditis and sepsis.

NB&A was actively involved in the litigation against ConAgra and hired a team of renowned medical experts to assist with evaluation of our clients' claims. We worked hard for those Salmonella victims, but please remember that past success does not guarantee a similar outcome in all cases.

# Client Appreciation Party Photos

On October 9th NB&A hosted a Client Appreciation Party at Harold Miles Park in Alexandria. We all enjoyed great food and great fun! Kids were treated to bounce house and slide, face-painting and other fun activities, and entertainment was provided by DJ Tony Groove and Cajun Comedian Jonathan Perry. Check out the fun!



## Welcome Aboard!

NB&A is proud to announce the addition of Elizabeth DuFour as Associate Attorney with our Firm!

Elizabeth, a Bunkie native, earned her Bachelor's Degree and Master's Degree at Louisiana State University in Baton Rouge, then attended Tulane University Law School in New Orleans. While a student at Tulane, Elizabeth began to establish herself as a talented and competent legal advocate. She received the prestigious CALI Award for International Trade and Finance, acted as the Symposium Editor for the Tulane Journal of International and Comparative Literature and was awarded a certificate in Civil Law. Elizabeth is now actively involved in the Firm's personal injury and complex litigation practices, and is excited about bringing a new level of legal services to you, our valued clients!



Elizabeth A. DuFour

**Congratulations,  
Elizabeth, and  
welcome aboard!**



## Firm News

Lawyers **Mike Koch** and **Ted Roberts** were recognized during this year's National Pro Bono Celebration Week, sponsored by the American Bar Association. Mike and Ted are volunteers with the Central LA Pro Bono Project, Inc, which provides no cost legal services to the less fortunate.

Senior partner **Richard Arsenault** recently chaired 10th Annual Class Action/Mass Torts symposium for the Louisiana State Bar Association, and travelled to Durham, NC to speak at HarrisMartin Publishing's Johnson & Johnson DePuy Hip Litigation Conference. A veteran of complex and class action litigation, Richard has been involved in some of the nation's largest litigation, including Vioxx, Toyota, Zicam, Medtronic and Guidant. He recently filed litigation on behalf of victims implanted with the faulty DePuy ASR Hip systems.

NB&A staff member **Debbie Dubroc** recently celebrated her 20 year anniversary with the Firm! Debbie works as Partner Willie Neblett's Legal Secretary. Over the last 20 years, Debbie has made a positive impact on the Firm and works hard every day to give our clients the best possible legal services. Congrats, Debbie!

**Gary Arsenault** served as judge at the 31st Statewide Annual Forensic Tournament at Bolton High School in Alexandria. In his role, Gary critiqued performances of high school speech and debate teams, and helped advise our next generation of leaders.

NB&A team goes **Pink for the Cure! During Breast Cancer Awareness Month**, the team at NB&A rallied around our own breast cancer survivor, **Carol Carson**, to raise money and awareness for the worthy cause. On Friday, October 15, everyone in the Firm wore pink! Carol was overwhelmed by the showing of support, and hopes this raised awareness for woman to be performing a monthly self breast exam and get their mammograms.



# Don't Turn Your Holiday Feast

# into a Foodborne Illness Fiasco

It's the holiday season, and that means families and fun. It also means food. When preparing food for the holiday festivities, food safety is a big priority. To help you prepare for your holiday feast, here are some helpful tips from the food safety lawyers at Neblett, Beard & Arsenault to help keep your family and guests safe from the tiny food pathogens that pack a powerful punch.

Each year, 1 in 4 Americans fall victim to food poisoning, 5,000 will lose the battle to foodborne illness. Although, there is no silver bullet to preventing foodborne illness, these safe handling techniques can help lessen your risk of getting sick.



## Safe Food Handling

Handwashing is essential to stop cross contamination from occurring. Wash your hands before and after handling all food. Keep surfaces and utensils disinfected and keep foods separated, especially raw meats. Be aware that even though all precautions are taken, cross contamination is always a threat when an infected product is brought into the home.

## Safe Food Temperatures

If you are cooking foods for your party, be sure to cook foods thoroughly to safe minimum internal temperatures. Beef, veal and lamb steaks, roasts, and chops must be cooked to 145 °F. All cuts of pork must be cooked to 160 °F. Ground beef, veal and lamb to should be cooked to 160 °F, and all poultry, including turkey, should reach a safe minimum internal temperature of 165 °F.

## Preparing A Turkey

A whole turkey is safe cooked to a minimum internal temperature of 165 °F throughout the bird. Check the temperature in the innermost part of the thigh and the thickest part of the breast. The temperature indicator found in some birds can be inaccurate, so always use a meat thermometer when testing internal temperature. When turkey is removed from the oven, let it stand 20 minutes. Avoid cooking your stuffing inside the bird, as it can fail to reach a safe temperature and become a source of bacteria like Salmonella and campylobacter.

## Keep Hot Foods HOT And Cold Foods COLD

Hot foods should be held at 140 °F or warmer. Cold foods should be held at 40 °F or colder. Foodborne bacterial pathogens thrive in the temperatures between the temperatures 40 °F and 140 °F. Keep track of how long foods have been sitting out and discard anything that has sat out for two hours or more.

## Eggs and Desserts

Eggs are a necessity in a lot of holiday dishes and desserts. Many of these traditional recipes call for egg washes and uncooked eggs. But consuming uncooked and undercooked chicken eggs is never recommended. When baking using raw egg, people should avoid licking the spoon or the mixing bowl covered in uncooked batter. Eggs can be contaminated with Salmonella enteritidis, so it's important to cook eggs thoroughly to kill any bacteria that may be present.

Following these tips can help lessen your risk of foodborne illness, but you can never fully eliminate that threat if the food you are preparing is contaminated with a dangerous food pathogen. We have represented food poisoning victims who followed every safety rule and still had to deal with serious foodborne illness and its devastating complications. The only true way to prevent food poisoning from affecting Americans is to eliminate the food contaminates during the manufacturing process. However, that responsibility rests with the food producers, not the customers.



## NB&A Practice Areas

Offshore Injuries • Vehicle Accidents • 18 Wheeler Accidents

Motorcycle Accidents • Dangerous Products • Nursing Home Negligence

Workplace Accidents • Environmental Exposure • Class Action Litigation

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C. Michael Bollinger



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Edward E. "Ted"  
Roberts, III



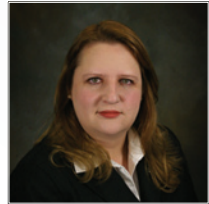
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