



Food Safety Law Firm Calls for Food Safety Education in Wake of Gulf Spill

Richard J. Arsenault of Neblett, Beard & Arsenault in Alexandria, Louisiana, urges the government to build food safety awareness from public's focus on BP oil spill.

Alexandria, LA ([PRWEB](#)) August 4, 2010 -- As state and federal laboratories begin to assess the safety of seafood from Gulf waters tainted by the Deepwater Horizon BP oil spill, a nationally known law firm involved in food safety and oil spill litigation said too little is being done to educate the public about foodborne illnesses related to the spill.

Nearly three months after millions of gallons of oil began flowing freely into the Gulf of Mexico, 35 percent of Gulf waters are closed to fishing. The Food and Drug Administration has contracted with eight state and federal labs across the country to assess the safety of seafood from the area.

“The heightened public knowledge of the BP spill and its effect on seafood present an opportunity for the government to promote broader awareness about foodborne illnesses,” said [Richard J. Arsenault](#), a partner in [Neblett, Beard & Arsenault](#) of Alexandria, Louisiana, who has filed multiple class action lawsuits in the oil spill and serves as co-chair of the newly created Gulf Coast Oil Spill Litigation Group.

Arsenault said it is important for the government to bring more attention to food safety and the prevalence of foodborne illness. [Foodborne illnesses](#) affect roughly one out of four people in the United States each year.

“You can eat a healthy diet, get exercise and still contract a foodborne illness from contaminated food, so everyone is vulnerable,” Arsenault said.

Neblett, Beard & Arsenault advocates for food safety and analyzes outbreaks of foodborne illness. The law firm has represents clients in several class actions against manufacturers of dangerous products and unsafe pharmaceutical drugs, as well as those affected by the Deepwater Horizon oil spill.

Neblett, Beard & Arsenault recently launched an informative [website](#) called My Food Advocate, which provides detailed information about the most common foodborne illnesses and the pathogens and foods associated with them.

The examination of Gulf seafood being directed by the FDA and the National Oceanic and Atmospheric Administration is the biggest seafood safety effort ever undertaken, Christine Patrick, a spokesman for NOAA, told the Sacramento Bee.

“We at Neblett, Beard & Arsenault will be following the reports from the FDA and NOAA as their Gulf seafood inspections move forward,” Arsenault said. “The nationally publicized cases we’ve handled underscore the dangers associated with outbreaks of foodborne illness but, like Americans everywhere, we look forward to the day when all of the Gulf’s fishing waters are re-opened and the seafood and shellfish the Gulf is again famous for being safe and plentiful.”

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