



Ankin Law Office LLC

Protecting the Rights of Injured Workers

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Do You Know Where Your Candy is Made?

Who doesn't love great chocolate? I know it is a weakness of mine. I can't stress enough the importance of knowing where your sweets come from. In today's economy many people are making chocolates, toffees, and baked goods out of their own kitchens and selling them. [Food](#) that is manufactured in a commercial setting is governed by [food safety and sanitation rules](#), but food produced out of a home kitchen is not regulated.

Food contamination, or food borne illness, can happen by simply not washing your hands properly before touching food, or placing food on an unwashed surface. When the contaminated food is consumed, it can cause an illness such as [E. Coli](#).

Some estimate that as many as 76 million cases of [food](#) poisoning occur in the U.S. each year. There are however instances of severe food poisonings that can lead to serious illness or even death. If you or a loved one become a victim of food poisoning, you may have a [personal injury](#) or [wrongful death](#) case against either the food seller or processor (or both) of the contaminated food. Because food poisoning is a fairly common occurrence, it is important to know that what you are buying is manufactured in a commercial kitchen.

By [admin](#)
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