



PHOTO BY BRYCE ALBERGHINI

Brown Hall during a lull between meals.

Students complain of alleged food poisoning from Brown

CHRISTINE GENDY
Opinion Staff Writer
cgendy@unca.edu

Students share stories of unwashed, undercooked and contaminated food served in Brown Hall that may cause general distaste for the dining area and cases of alleged food poisoning.

"I found a huge piece of cow dung that had not been washed off their mushrooms. Now I go to Brown Hall about twice a semester," said Sara Wasserman, a junior chemistry student.

She went on to explain there was no definitive way to prove it was excrement, but said she grew up around farmers and has been exposed to cow and horse excrement more than the average person ought

to be. According to Wasserman, most commercially sold mushrooms are grown in dung and are therefore residually covered in it unless properly cleansed.

"In grocery stores when you see them with some grassy black stuff on it, that's poop, not dirt. The same grassy black stuff was on the mushroom," Wasserman said.

This and other accounts have come to my attention as I sought individual experiences of dining in Brown Hall. As the main dining area on campus, Brown offers a variety of foods in a buffet style. These incidents have also summoned a variety of complaints. Many have experienced undercooked food, unwashed food and certain additives eliciting immediate trips to the

bathroom.

"Rumored laxatives in food to prevent potential food poisoning, plastic covered tofu, broken plastic spoon in cake. Although food options and variety have 'improved,' quality often results in long trips to the bathroom, usually immediately," said Gianna Seminara, a sophomore psychology and sociology student.

Seminara said laxatives are used by every university cafeteria as a preventative measure against a liability claim.

Raw chicken has appeared on plates as well, said Finley Lewis, a sophomore art and creative writing student.

"Both me and several of my friends have had raw chicken in

Brown. Often on the in-bone chicken they will claim it is 'red from the marrow' but I've had it straight up raw here before," Lewis said.

If this is indeed the case, consuming raw chicken can have a multitude of negative effects on your health. According to HealthLine, raw chicken may contain salmonella or campylobacter. Both can lead to illnesses such as food poisoning, typhoid fever, enteric fever and gastroenteritis.

In fact, there have been a few cases of alleged food poisoning from Brown.

"My boyfriend got food poisoning from Brown during lunch on his Embark day and had to leave

CONTINUED ON PAGE 20