1 2 3 4 5 6 7 8	Frederic L. Gordon, Esq. (SBN 98994 [CA]) P.O. Box 60761 San Diego, CA. 92106 Tel: 619-572-2210 Email: FGordonAPC@gmail.com William D. Marler, Esq. (SBN 17233 [WA]) MARLER CLARK, LLP 1012 First Avenue, Suite 500 Seattle, WA 98104 Tel: 206-346-1888 Email: bmarler@marlerclark.com Pro hac vice pending Attorneys for Plaintiffs,					
9	DAVID ARTHUR AND MICHELLE BROWN					
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11	COUNTY OF SAN DIEGO					
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14	DAVID ARTHUR and MICHELLE BROWN, as individuals, and on behalf of their daughter,	Case No.:				
15	P.A., a minor,	UNLIMITED JURISDICTION				
16	Plaintiffs,	PLAINTIFFS' COMPLAINT FOR DAMAGES FOR:				
17	V.					
18	FRESHKAMPO, a foreign corporation;	1 st Cause of Action: Strict Product Liability 2 nd Cause of Action: Negligence				
19	MERIDIAN FINE FOODS, LLC, a California limited liability company,	3 rd Cause of Action: Negligence Per Se				
20	Defendants.	DEMAND FOR JURY TRIAL				
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23 24	PLAINTIFFS' COMPLAINT					
25	NOW come Plaintiffs, DAVID P. ARTHUR AND MICHELLE A. BROWN individually and					
26	on behalf of their daughter P.A., a minor, by and through their attorneys of record, Frederic L. Gordon, Esq. and Marler Clark, LLP, allege upon information and belief as follows:					
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Plaintiff David Arthur resides in San Diego County, California.

2. Plaintiff Michelle Brown resides in San Diego County, California.

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3. P.A. resides in San Diego County, California. P.A. is currently 16 years old and the

PARTIES

daughter of Plaintiffs David Arthur and Michelle Brown.

4. Defendant FreshKampo ("Defendant" or "FreshKampo") is a foreign for-profit 6 7 corporation organized and existing under the laws of Mexico, with its principal place of business 8 located at Km 0.5 Carr. Periban Los Reyes, SN, Los Camichines, 60440, Periban, Mich., Mexico. At 9 all times relevant to this action, FreshKampo was engaged in the growth, manufacture, distribution, and sale of a variety of products, including the "FreshKampo" strawberries that caused the Plaintiffs' injuries described below, to customers across the country, including in the State of California—a jurisdiction in which FreshKampo has substantial contacts. According to FreshKampo's website, upon information and belief, FreshKampo maintains a sales office in the State of California, located at 423 W. Fallbrook Ave. Ste. 205 Fresno, CA 93711. FreshKampo's business model is advertised as "vertically integrated," controlling the product from growth to sale to grocers.

5. Defendant Meridian Fine Foods, LLC ("Defendant" or "Meridian") is a domestic forprofit limited liability company organized and existing under the laws of the State of California, with its principal place of business located at 423 W. Fallbrook Ave Ste. 205, Fresno, CA 93711. At all times relevant to this action, Meridian distributed and sold a variety of food products, including the "FreshKampo" strawberries that caused the Plaintiffs' injuries, to customers throughout the country, including California. Upon information and belief, Meridian distributed and sold these food products on behalf of, at the direction of, and acting as a wholly owned subsidiary of, FreshKampo, operating out of the same office in Fresno, California.

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JURISDICTION AND VENUE

6. The Plaintiffs' injuries and cause of action arose and accrued in San Diego County, 26 California. Both Defendants maintain an office in Fresno County, California, and have substantial 27 contacts within the State of California because Defendants deliver their products into the stream of

1	commerce with the expectation that they will be purchased by consumers in California and those				
2	products subsequently injured the Plaintiff. Therefore, jurisdiction and venue are proper in this Court.				
3	GENERAL ALLEGATIONS				
4	The 2022 Hepatitis A Outbreak Linked to Strawberries				
5	7. In May 2022, at least 27 individuals in the US and Canada were infected by hepatitis				
6	A by consuming strawberries branded as either FreshKampo or HEB and purchased between March				
7	5, 2022, and April 25, 2022.				
8	8. Of those sickened, 16 individuals were hospitalized because of infection, but				
9	fortunately, none have died.				
10	9. Traceback investigations show that cases in California, Minnesota, and Canada report				
11	having purchased and consumed strawberries branded as FreshKampo or HEB prior to becoming ill.				
12	The Hepatitis A Virus				
13	10. Exposure to the hepatitis A virus ("HAV") can cause an acute infection of the liver that				
14	is typically mild and resolves on its own. ¹ The symptoms and duration of illness vary a great deal,				
15	with many persons showing no symptoms at all. ² Fever and jaundice are two of the symptoms most				
16	associated with HAV infection. ³				
17	11. Hepatitis A is a communicable (or contagious) disease that often spreads from person				
18	to person. ⁴ Person-to-person transmission occurs via the "fecal-oral route," while all other exposure is				
19	generally attributable to contaminated food or water. ⁵ Food-related outbreaks are usually associated				
20	with contamination of food during preparation by an HAV-infected food handler. ⁶ The food handler				
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23	¹ Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," in Mandell, Douglas, & Bennett's PRINCIPLES AND				
24	 PRACTICE OF INFECTIOUS DISEASES, Fifth Edition, Chap. 161, pp. 1920-40 (2000); Mayo Clinic Staff, "Hepatitis A," (last updated Sept 1, 2011). Articles available online at <u>http://www.mayoclinic.com/health/hepatitis-a/DS00397</u>. ² Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1. ³ Mayo Clinic Staff, "Hepatitis A," <i>supra</i> note 1. ⁴ Existence Stephen and Cust, Ian, "Updated Sept 1, 2011). 				
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26	 Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," <i>supra</i> note 1. <i>Id.; See also</i> Jaykus Lee Ann, "Epidemiology and Detection as Options for Control of Viral and Parasitic Feedbarra Diseases," Emerging Infectious Diseases, Vol. 2, No. 4, no. 520, 20 (October December 1007). Full text of the 				
27	Foodborne Disease," Emerging Infectious Diseases, Vol. 3, No. 4, pp. 529-39 (October-December 1997). Full text of the article is available online at <u>http://www.ncbi.nlm.nih.gov/pmc/articles/PMC2640072/pdf/9366607.pdf</u> ⁶ Fiore, Anthony, <i>supra</i> note 7; CDC, "Hepatitis A," <i>supra</i> note 5; <i>See also</i> CDC, "Surveillance for Acute Viral Hepatitis – United States, 2007, Morbidity and Mortality Weekly Report, Surveillance Summaries, Vol. 58, No. SS03 (May 22, 2009) at <u>http://www.cdc.gov/mmwr/preview/mmwrhtml/ss5803a1.htm</u> .				
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	Plaintiffs' Complaint for Damages - 3				

is generally not ill because the peak time of infectivity—when the most virus is present in the stool of an infected individual—occurs two weeks before illness begins.⁷

3 12. Fresh produce contaminated during cultivation, harvesting, processing, and distribution has also been a source of hepatitis A.8 In 1997, frozen strawberries were the source of a hepatitis A 4 5 outbreak in five states.⁹ Six years later, in 2003, fresh green onions were identified as the source of an HAV outbreak traced to the consumption of food at a Pennsylvania restaurant.¹⁰ Other fruits and 6 7 vegetables, such as blueberries and lettuce, have also been associated with HAV outbreaks in the U.S. and other developed countries.¹¹ HAV is relatively stable and can survive for several hours on 8 9 fingertips and hands and for up to two months on dry surfaces.¹² The virus can be inactivated by heating to 185°F (85°C) or higher for one minute or disinfecting surfaces with a 1:100 dilution of 10 household bleach in tap water.¹³ HAV can still be spread from cooked food if it is contaminated after 11 cooking.14 12

13 13. Although ingestion of contaminated food is a common means of spread for HAV, it
14 may also be spread by household contact among families or roommates, sexual contact, or by direct
15 inoculation from persons sharing illicit drugs.¹⁵ Children are often asymptomatic or have unrecognized

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18 Journal of Medicine, Vol. 353, 890-97 (2005). Full text of article available at http://www.nejm.org/doi/full/10.1056/NEJMoa050855.

Fiore, Anthony, Division of Viral Hepatitis, CDC, "Hepatitis A Transmitted by Food," *supra* note 7. *Id.; See also*, Wheeler, C, *et al.*, "An Outbreak of Hepatitis A Associated with Green Onions," New England

⁹ Hutin YJF, *et al.*, "A Multistate, Foodborne Outbreak of Hepatitis A," New England Journal of Medicine, Vol. 340, pp. 595-602 (1999). Full text of article is online at <u>http://nejm.org/doi/full/10.1056/NEJM199902253400802</u>.

Wheeler, C, *et al.*, "An Outbreak of Hepatitis A Associated with Green Onions," *supra* note 15.
 Butot S, *et al.*, "Effects of Sanitation, Freezing and Frozen Storage on Enteric Viruses in Berries and Herbs," Intentional Journal of Food Microbiology, Vol. 126, No. 4, pp. 233-246 (2003). Full text of article is available at <u>http://www.prograd.uff.br/virologia/sites/default/files/bulot et al 2008 inactivation.pdf.</u>; Calder, L, *et al.*, An Outbreak of Hepatitis A Associated with Consumption of Raw Blueberries," Epidemiology and Infection, Vol. 131, No. 1 745-51 (2003) at <u>http://www.ncbi.nlm.nih.gov/pmc/articles/PMC2870016/pdf/12948375.pdf</u>.

²³ Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," *supra* note 1; Mayo Clinic Staff, "Hepatitis A," *supra* note 1.

CDC, "Updated recommendations from Advisory Committee on Immunization Practices (ACIP) for use of hepatitis A vaccine in close contacts of newly arriving international adoptees," Morbidity and Mortality Weekly Report, Vol. 58, No. 36, (Sept. 18, 2006), <u>http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5836a4.htm</u>; Fiore, Anthony, *et al.*, Advisory Committee on Immunization Practices (ACIP), Prevention of Hepatitis-A Through Active or Passive

Immunization: Recommendations, Morbidity & Mortality Weekly Review, Vol. 55, Report 407, (May 29, 2006) at http://www.cdc.gov/mmwr/preview/mmwrhtml/rr5507a1.htm; Todd, Ewan C.D., *et al.*, "Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 6. Transmission and Survival of Pathogens in the Food Processing and Preparation-environment," Journal of Food Protection, Vol. 72, 202-19 (2009). Full text of the article is available online at http://courses.washington.edu/eh451/articles/Todd_2009_food%20processing.pdf.
 Fiore, Anthony, Division of Viral Hepatitis, CDC, "Hepatitis A Transmitted by Food," *supra* note 7.

Fiore, Anthony, Division of Viral Hepatitis, CDC, "Hepatitis A Transmitted by Food," *supra* note 7.
 Id.; *See also*, Mayo Clinic Staff, "Hepatitis A," *supra* note 1.

infections and can pass the virus through ordinary play, unknown to their parents, who may later become infected from contact with their children.¹⁶

3 14. Hepatitis A may cause no symptoms at all when it is contracted, especially in 4 children.¹⁷ Asymptomatic individuals will only know they were infected (and have become immune, 5 given that you can only get hepatitis A once) by getting a blood test later in life.¹⁸ Approximately 10 to 12 days after exposure, HAV is present in blood and excreted via the biliary system into the feces.¹⁹ 6 7 Although the virus is present in the blood, its concentration is much higher in feces.²⁰ HAV excretion 8 begins to decline at the onset of clinical illness and decreases significantly by 7 to 10 days after the 9 onset of symptoms.²¹ Most infected persons no longer excrete the virus in the feces by the third week of illness. Children may excrete HAV longer than adults.²² 10

11 15. Seventy percent of HAV infections in children younger than six years of age are asymptomatic; in older children and adults, infection tends to be symptomatic, with more than 70% of 12 13 those infected developing jaundice.²³ Symptoms typically begin about 28 days after contracting HAV but can begin as early as 15 days or as late as 50 days after exposure.²⁴ The symptoms include muscle 14 aches, headache, loss of appetite, abdominal discomfort, fever, and malaise.²⁵ 15

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After a few days of typical symptoms, jaundice (also termed "icterus") sets in.²⁶ 16. Jaundice is a yellowing of the skin, eyes, and mucous membranes because bile flows poorly through

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16 Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1; Piazza, M, et al., "Safety and Immunogenicity of Hepatitis A Vaccine in Infants: A Candidate for Inclusion in Childhood Vaccination Program," Vol. 20 17, pp. 585-588 (1999). Abstract at http://www.ncbi.nlm.nih.gov/pubmed/10075165; Schiff, E.R., "Atypical Manifestations of hepatitis-A," Vaccine, Vol. 10, Suppl. 1, pp. 18-20 (1992). Abstract at

21 http://www.ncbi.nlm.nih.gov/pubmed/1475999.

21 Id.

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¹⁷ Fiore, Anthony, Division of Viral Hepatitis, CDC, "Hepatitis A Transmitted by Food," supra note 7 22 18 Mayo Clinic Staff, "Hepatitis A," supra note 1.

¹⁹ CDC, "Hepatitis A," supra note 5; Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1 23 20 Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1

²⁴ 22 Id.; See also Sagliocca, Luciano, et al., "Efficacy of Hepatitis A Vaccine in Prevention of Secondary Hepatitis A Infection: A Randomized Trial," Lancet, Vol. 353, 1136-39 (1999). Abstract at 25 http://www.thelancet.com/journals/lancet/article/PIIS0140-6736(98)08139-2/abstract.

CDC, "Hepatitis A," supra note 5. 23

²⁶ 24 Id.; See also Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1; Fiore, Anthony, Division of Viral Hepatitis, CDC, "Hepatitis A Transmitted by Food," supra note 7.

²⁷ CDC, "Hepatitis A," supra note 5; Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1; Mayo Clinic Staff, "Hepatitis A," supra note 1.

Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1; Mayo Clinic Staff, "Hepatitis A," supra 28 note 1.

the liver and backs up into the blood.²⁷ The urine will also turn dark with bile, and the stool will be light or clay-colored from lack of bile.²⁸ When jaundice sets in, initial symptoms such as fever and headache begin to subside.²⁹

4 17. In general, symptoms usually last less than two months, although 10% to 15% of 5 symptomatic persons have prolonged or relapsing disease for up to 6 months.³⁰ However, it is not unusual for blood tests to remain abnormal for six months or more.³¹ Jaundice so commonly associated 6 7 with HAV can also linger for a prolonged period in some infected persons, sometimes as long as eight months or more.³² Additionally, pruritus, or severe "itchiness" of the skin, can persist for several 8 9 months after the onset of symptoms. These conditions are frequently accompanied by diarrhea, loss of appetite, and fatigue.³³ 10

18. 11 Relapse is possible with hepatitis A, typically within three months of the initial onset of symptoms.³⁴ Although relapse is more common in children, it does occur with some regularity in 12 adults.³⁵ The vast majority of persons who are infected with hepatitis A fully recover and do not 13 develop chronic hepatitis.³⁶ Persons do not carry HAV long-term as with hepatitis B and C.³⁷ 14

15 19. Fulminant hepatitis A, or acute liver failure, is a rare but devastating complication of 16 HAV infection.³⁸ As many as 50% of individuals with acute liver failure may die or require emergency

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27 Mayo Clinic Staff, "Hepatitis A," supra note 1.

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34 Gilkson Miryam, et al., "Relapsing Hepatitis A. Review of 14 cases and literature survey," supra note 37.

²⁸ CDC, "Hepatitis A," supra note 5; Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1; Mayo Clinic Staff, "Hepatitis A," supra note 1. Mayo Clinic Staff, "Hepatitis A," supra note 1.

Fiore, Anthony, et al., Advisory Committee on Immunization Practices (ACIP), Prevention of Hepatitis-A 21 Through Active or Passive Immunization: Recommendations," supra note 20; Gilkson Miryam, et al., "Relapsing Hepatitis A. Review of 14 cases and literature survey," Medicine, Vol. 71, No. 1, 14-23 (Jan. 1992). Abstract of article 22 online at http://www.ncbi.nlm.nih.gov/pubmed/1312659.

³¹ Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1.

²³ 32 Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1; Mayo Clinic Staff, "Hepatitis A," supra note 1. 24

³³ CDC, "Hepatitis A," supra note 5; Mayo Clinic Staff, "Hepatitis A," supra note 1.

²⁵ 35 Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1; Gilkson Miryam, et al., "Relapsing Hepatitis A. Review of 14 cases and literature survey," supra note 37.

²⁶ Mayo Clinic Staff, "Hepatitis A," supra note 1.

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CDC Summary, "Disease Burden from Viral Hepatitis A, B and C in the United States, 2004-2009, at 27 http://www.cdc.gov/hepatitis/pdfs/disease burden.pdf; CDC, "Hepatitis A," supra note 5.

Detry, Oliver, et al., "Brain Edema and Intracranial Hypertension in Fulminant Hepatic Failure: Pathophysiology and Management," World Journal of Gastroenterology, Vol. 12, No. 46 pp. 7405-7412 (Dec. 14, 2006). 28 Full article is available online at http://www.wignet.com/1007-9327/12/7405.pdf.

liver transplantation.³⁹ Elderly patients and patients with chronic liver disease are at higher risk for fulminant hepatitis A.⁴⁰ In parallel with a declining incidence of acute HAV infection in the general population, however, the incidence of fulminant HAV appears to be decreasing.⁴¹

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20. HAV infects the liver's parenchymal cells (internal liver cells).⁴² Once the viral particles have penetrated a cell, hepatitis A releases its own toxins that cause, in essence, a hostile takeover of the host's cellular system.⁴³ The cell then produces new viral components that are released into the bile capillaries or tubes that run between the liver's parenchymal cells.⁴⁴ This process results in the death of liver cells called hepatic necrosis.⁴⁵

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21. The fulminant form of hepatitis occurs when this necrotic process kills so many liver cells—upwards of three-quarters of the liver's total cell count—that the liver can no longer perform its job.⁴⁶ Aside from the loss of liver function, fulminant hepatic failure can lead to encephalopathy

and cerebral edema.⁴⁷ Encephalopathy is a brain disorder that causes central nervous system 12

depression and abnormal neuromuscular function.⁴⁸ Cerebral edema is a swelling of the brain that 13

can result in dangerous intracranial pressure.⁴⁹ Intracranial hypertension leading to brain stem death 14

Taylor, Ryan, et al., "Fulminant Hepatitis A Virus Infection in the United States: Incidence, Prognosis, and 18 Outcomes," Hepatology, Vol. 44, 1589-1597. Full text

http://deepblue.lib.umich.edu/bitstream/2027.42/55879/1/21349 ftp.pdf. 19

Id.: See also Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1. 40

⁴¹ Taylor, Ryan, et. al., "Fulminant Hepatitis A Virus Infection in the United States: Incidence, Prognosis, and 20 Outcomes," supra note 46.

Detry, Oliver, et al., "Brain Edema and Intracranial Hypertension in Fulminant Hepatic Failure:

²¹ Pathophysiology and Management," supra note 45; Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1. Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1; Schiff, E.R., "Atypical Manifestations of 22 hepatitis-A," supra note 23.

Detry, Oliver, et al., "Brain Edema and Intracranial Hypertension in Fulminant Hepatic Failure: 23 Pathophysiology and Management," supra note 45.

⁴⁵ Id.; See also Taylor, Ryan, et. al., "Fulminant Hepatitis A Virus Infection in the United States: Incidence, 24 Prognosis, and Outcomes," supra note 46.

Detry, Oliver, et al., "Brain Edema and Intracranial Hypertension in Fulminant Hepatic Failure:

²⁵ Pathophysiology and Management," supra note 45; Taylor, Ryan, et. al., "Fulminant Hepatitis A Virus Infection in the United States: Incidence, Prognosis, and Outcomes," supra note 46.

²⁶ Detry, Oliver, et al., "Brain Edema and Intracranial Hypertension in Fulminant Hepatic Failure: Pathophysiology and Management," supra note 45.

²⁷ Detry, Oliver, et al., "Brain Edema and Intracranial Hypertension in Fulminant Hepatic Failure:

Pathophysiology and Management," supra note 45; Feinstone, Stephen and Gust, Ian, "Hepatitis A Virus," supra note 1. Detry, Oliver, et al., "Brain Edema and Intracranial Hypertension in Fulminant Hepatic Failure: 28 Pathophysiology and Management," supra note 45.

and sepsis with multiple organ failure are the leading causes of death in individuals with fulminant hepatic failure.⁵⁰

The Plaintiffs' Injuries

22. The Plaintiffs purchased and later consumed FreshKampo branded strawberries on April 16, 2022, and April 25, 2022. As a result, the Plaintiffs were infected with hepatitis A.

23. Plaintiff David Arthur began to experience symptoms related to his hepatitis A infection on or about May 8, 2022. Initial symptoms included clammy skin, stomach upset, and body aches and progressed to lethargy, pain, extreme fatigue, loss of appetite, dark urine, and jaundice. By May 19, 2022, these symptoms had progressed to acute liver failure, and David Arthur was hospitalized.

Plaintiff David Arthur was hospitalized due to acute liver failure resulting from a
 hepatitis A infection on May 19, 2022. Fortunately, with significant medical testing and intervention,
 David Arthur was discharged from the hospital on May 20, 2022.

Plaintiff Michelle Brown began to experience symptoms related to her hepatitis A
infection on or about May 5, 2022. Symptoms included fatigue, diarrhea, constipation, bloating,
stomach pain, loss of appetite, body aches, and arthritis.

P.A. began to experience symptoms related to her Hepatitis A infection on or about
May 8, 2022. Symptoms included fatigue, diarrhea, constipation, stomach pain, loss of appetite, and
body aches. P.A. missed four days of school because of her infection.

27. Plaintiffs all continue to suffer symptoms resulting from their infection, including
diarrhea, loss of appetite, fatige, and digestion issues.

CAUSES OF ACTION

<u>Strict Liability – Count I</u>

28.

The Plaintiffs incorporate by reference paragraphs 1 - 27 herein by reference.

Detry, Oliver, *et al.*, "Brain Edema and Intracranial Hypertension in Fulminant Hepatic Failure:
 Pathophysiology and Management," *supra* note 45; Taylor, Ryan, *et. al.*, "Fulminant Hepatitis A Virus Infection in the United States: Incidence, Prognosis, and Outcomes," *supra* note 46.

29. At all times relevant hereto, the Defendants were the manufacturer, supplier, packager, distributor, and/or seller of the adulterated food products that are the subject of this action.

30. The adulterated food product that the Defendants manufactured, supplied, packaged, distributed, and/or sold was, at the time it left the Defendants' control, defective and unreasonably dangerous for its ordinary and expected use because it contained HAV, a deadly pathogen.

31. The adulterated food product that the Defendants manufactured, supplied, packaged, distributed, and/or sold was delivered to the Plaintiffs without any change in its defective condition. The adulterated food product that the Defendants manufactured, supplied, packaged, distributed, and/or sold was used in the manner expected and intended and was consumed by the Plaintiffs.

32. The Defendants owed a duty of care to the Plaintiffs to manufacture, supply,
package, distribute and/or sell food that was not adulterated, that was fit for human consumption,
that was reasonably safe in construction, and that was free of pathogenic bacteria or other
substances injurious to human health. The Defendants breached this duty.

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33. The Defendants owed a duty of care to the Plaintiffs to manufacture, supply,
package, distribute, and/or sell food that was fit for human consumption and that was safe to
consume to the extent contemplated by a reasonable consumer. The Defendants breached this duty.

34. The Plaintiffs suffered injury and damages as a direct and proximate result of the
defective and unreasonably dangerous condition of the adulterated food product that the Defendants
manufactured, supplied, packaged, distributed, and/or sold.

<u>Negligence – Count II</u>

35. The Plaintiffs incorporate by reference paragraphs 1 - 34 herein by reference.

36. The Defendants owed the Plaintiffs a duty to use reasonable care in the manufacture,
supply, packaging, distribution, and sale of its food product, which duty would have prevented or
eliminated the risk that the Defendants' food products would become contaminated with HAV or any
other dangerous pathogen. The Defendants breached this duty and were therefore negligent.

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37. The Defendants were negligent in the distribution and sale of a food product that was adulterated with HAV, not fit for human consumption, and not reasonably safe because adequate warnings or instructions were not provided.

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38. The Defendants had a duty to comply with all statutory and regulatory provisions that pertained or applied to the manufacture, distribution, storage, labeling, and sale of the food products that injured Plaintiffs, including the applicable provisions of the Federal Food, Drug and Cosmetic Act, and similar California food and public health statutes, including without limitation the provisions of the California Health & Safety Code Article 5, and the Tri-Service Food Code, all of which prohibit the manufacture, distribution, storage, labeling, and sale of any food that is adulterated, or otherwise injurious to health. The Defendants breached this duty and were, therefore, negligent.

39. The Defendants had a duty to supervise properly, train, and monitor their respective
employees and to ensure that their respective employees complied with all applicable statutes, laws,
regulations, safety codes, and provisions pertaining to the manufacture, distribution, storage, and sale
of similar food products. The Defendants breached this duty and were therefore negligent.

40. The Defendants had a duty to use ingredients, supplies, and other constituent materials
that were reasonably safe, wholesome, and free of defects and that otherwise complied with applicable
federal, state, and local laws, ordinances, regulations, codes, and provisions and that were clean, free
from adulteration, and safe for human consumption. The Defendants breached this duty and were
therefore negligent.

41. As a direct and proximate result of the Defendants' negligence, the Plaintiffs sustained
injuries and damages in an amount to be determined at trial.

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42. The Plaintiffs incorporate by reference paragraphs 1 - 41 herein by reference.

Negligence Per Se – Count IV

43. The Defendants had a duty to comply with all statutory and regulatory provisions that
pertained or applied to the manufacture, distribution, storage, labeling, and sale of the food products
that injured the Plaintiffs, including the applicable provisions of the Federal Food, Drug and Cosmetic
Act, and similar California food and public health statutes, including without limitation the provisions

of the California Health & Safety Code Article 5, and the Tri-Service Food Code, all of which prohibit the distribution and sale of any food that is adulterated, or otherwise injurious to health.

44. The strawberries the Defendants distributed and sold and that the Plaintiffs consumed were adulterated within the meaning of the federal Food, Drug, and Cosmetic Act and similar California statutes because they contained a deleterious substance that rendered it injurious to health, *i.e.*, hepatitis A.

45. The Defendants violated federal, state, and local food safety regulations by their 8 distribution and sale of adulterated food. These federal, state, and local food safety regulations are 9 applicable here and establish a positive and definite standard of care in the distribution and sale of 10 food. The violation of these regulations constitutes negligence as a matter of law.

11 46. The Plaintiffs are in the class of persons intended to be protected by these statutes and 12 regulations, and the Plaintiffs were injured as the direct and proximate result of the Defendants' acts 13 in violation of applicable federal, state, and local food safety regulations.

14 47. The Defendants breached their duties and, as a result, were negligent per se in their 15 manufacture, distribution, and sale of food adulterated with HAV, a deadly pathogen.

16 48. As a direct and proximate result of the negligent per se conduct by the Defendants, the 17 Plaintiffs sustained injury and damages in an amount to be determined at trial.

PRAYER FOR RELIEF

WHEREFORE, the Plaintiffs pray as follows:

For judgment against the Defendants on Count I of this Complaint in an a. amount that is fair and reasonable, for their costs incurred, and for any other relief for which they may be entitled;

b. For judgment against the Defendants on Count II of this Complaint in an amount that is fair and reasonable, for their costs incurred, and for any other relief for which they may be entitled;

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Plaintiffs' Complaint for Damages - 11

1	с.	For judgment against the De	efend	lants on Count III of this Complaint in		
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3		an amount that is fair and reasonable, for their costs incurred, and for				
4		any other relief for which they may be entitled;				
5	d.	For costs of suit herein incurred; and				
6	e.	For such other and further relief as this Court may deem proper.				
7	DAT	ED: June 2, 2022				
8				Respectfully Submitted,		
9						
10		B	y:	/s/ Frederic L. Gordon FREDERIC L. GORDON		
11				Frederic L. Gordon, Esq. (SBN 98994 [CA]) P.O. Box 60761		
12				San Diego, CA. 92106 Tel: 619-572-2210		
13				Email: <u>FGordonAPC@gmail.com</u>		
14				William D. Marler, Esq. (SBN 17233 [WA])		
15				MARLER CLARK, LLP 1012 First Avenue, Suite 500		
16				Seattle, WA 98104 Tel: 206-346-1888		
17				Email: <u>bmarler@marlerclark.com</u> Pro hac vice pending		
18				Attorneys for Plaintiff		
19				Auomeys for Flamun		
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	Plaintiffs' Co	omplaint for Damages - 12				