

LATHAM'S CHECKED FOR SALMONELLA



WHAT HAPPENS AFTER AN OUTBREAK

- Increased news coverage
- Extended restaurant closures
- Increased inspections
- Testing of food and employees for the bug

30-40 SUSPECTED ILL 4 HOSPITALIZED FROM BUG NORTH JACKSON TENNESSEE

Latham's Meat Co., a North Jackson restaurant, voluntarily closed its doors for two days in late July after some 30 to 40 people who claimed to have gotten sick from eating barbecue there tested positive for salmonella, the Madison County Health Department confirmed Friday.

Health department officials could not say for sure that the salmonella infection came from Latham's, according to Steven Bell, the health department's regional environmental manager. The health department's evidence pointed to Latham's as the likely source of the salmonella infection. He said health officials couldn't say for sure where the infection came from.

The day it did its inspection, the health department did find "a lot of food" on a display table that was not the correct temperature, Bell said. The food was not hot enough, he added.

THOSE CLAIMING TO HAVE GOTTEN SICK HAD TAKE-OUT OR RECEIVED THE FOOD THROUGH CATERING