



FOOD HANDLERS LINKED TO OUTBREAKS OF SALMONELLA

**EMPLOYEES WITH POOR HYGIENE MAY BE
ORIGIN OF ILLNESSES IN OHIO AND NEW JERSEY**

New Jersey outbreak: New Jersey health officials say a *Salmonella* outbreak at Princeton University appears to have been caused by an ill food service worker who handled or prepared shredded cheddar cheese.

The state health department says there were 28 confirmed and 42 probable cases of salmonellosis between April 20 and May 2.

Food workers at the campus center have been given refresher training on health issues, including wearing gloves and not working when they're ill.

Ohio outbreak:

Five employees tested positive for *Salmonella* at the Casa Fiesta restaurant in Norwalk after more than 35 patrons were sickened in an outbreak late last month. An additional 28 patrons reported *Salmonella* symptoms but chose not to be tested. Food coming from suppliers is not suspected as no other restaurants have been identified as a source.

Of the 36 patrons with salmonella, at least 29 had *Salmonella* Muenchen, which matches the employees' test results.

According to a lawsuit that has been filed against the restaurant, soon after eating at Casa Fiesta a patron fell ill. The illness required him to be hospitalized, resulted in lost wages, bodily injury, and damage that he says is permanent. It is expected that other suits will be filed soon.



**What you can do to
keep poop out of
the food you make
or serve:**

- Always wash your hands after using the restroom. Salmonella can be passed on by some people even if they aren't feeling sick.
- Call in sick when you are ill with diarrhea or vomiting.
- Wash your hands after handling raw meats, eggs, vegetables and especially after going to the restroom.
- Sanitize any utensil, equipment or surface after it has been in contact with raw foods, especially meat or eggs.