

# ***E. coli* O157 outbreak linked to Barbecue Pit restaurant in Moultrie, Georgia**

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*Restaurant has been closed since July 3. 12 illnesses have been linked to the restaurant, 4 have been hospitalized.*

Health investigators say beef served at the Barbecue Pit Steak and Seafood restaurant in Moultrie, Georgia is the source of an *E. coli* outbreak in Colquitt County. The Barbecue Pit closed voluntarily as a result and is cooperating with the health department while they investigate.

Faye Bryant and her husband John both got sick after eating at the restaurant in mid-June. He's still seeing a doctor but has been released from the hospital. Faye Bryant hasn't been so lucky. Right now her family says she's in a semi-conscious

state. Her daughter said, "**Her kidneys' are working from 0 to 10%. She goes everyday to dialysis. They found out she's having mini-seizures. All from this.**"

Inspectors believe the Barbecue Pit Steak and Seafood restaurant bought tainted beef from a Nebraska distributor, which also supplied beef linked to an *E. coli* outbreak in Michigan and Ohio.

Improper cooking procedures or cross-contamination are thought to be to blame. Health authorities have said that because of the outbreak the restaurant has had to discard food stored there, upgrade facilities and equipment, train staff in stringent food handling techniques and undergo additional testing.

## **What can you do?**

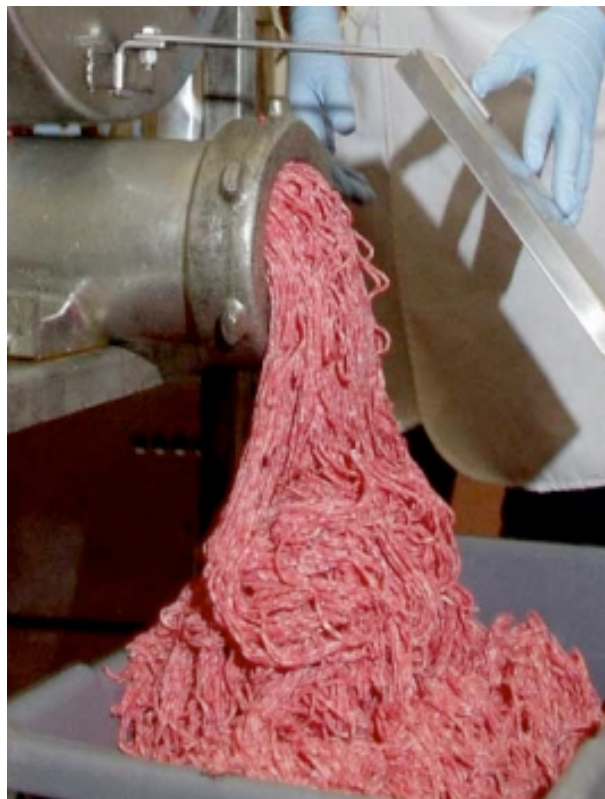
- **Keep raw foods separate from cooked foods.**
- **Use a clean plate and clean utensils for the cooked food.**
- **The plate and utensils that touched the raw food should be washed in soapy water and sanitized.**



**Stick it in**



International Food Safety Network



Use a tip-sensitive digital thermometer to make sure grilled foods are safe. Take about 10 seconds to push the thermometer tip through the thickest part to find the cold spots. Measure temperature from both sides of the item as it continues to cook.