



Outbreak linked to cross-contamination and ill staff. Raw chicken was washed in the same sink as lettuce.

75 ill with salmonellosis after eating at the Tenth Hole Tea Rooms in Southsea (U.K.)

## SALMONELLA FOUND IN PRE-COOKED PASTA AND A DISHCLOTH STAFF TESTED POSITIVE

An investigation into a 2009 outbreak of *Salmonella* Enteritidis PT8 linked to a U.K. restaurant found poor food handling practices led to the illnesses. Salads prepared on-site were the most likely source of the outbreak.

Investigators found Tenth Hole Tea Rooms, had recently switched suppliers of lettuce (from a pre-shredded product to whole heads which required washing) and staff were processing the salad ingredients in a sink that was also used to wash chicken. The sink was not properly cleaned and sanitized between activities.

Investigators also found staff working while sick with salmonellosis and a rotation of part-time employees through job stations that increased the risk of cross-contamination.

### What you can do:

- Don't wash raw meats. *Salmonella* and other bugs can be sprayed up to 3 feet away by washing.
- Clean and sanitize any equipment or surfaces where raw meats have been cut or handled; pathogens can remain behind and contaminate ready-to-eat foods.
- Sick workers should stay home. Vomiting or diarrhea are often symptoms of foodborne illness which can be passed to patrons by sick workers.