

RESTAURANT REOPENS

Following Salmonella Outbreak

OCTOBER 25, 2006

20 ILL INCLUDING 5 EMPLOYEES AT MARGARITAS

CANTON, CT -- State and local public health officials on Thursday cleared Margaritas Restaurant to reopen, six days after the Tex-Mex eatery was ordered to close because of an outbreak of *Salmonella*.

Of the **15** customers who contracted *Salmonella* after eating at the restaurant, **4** were hospitalized.

No other outbreaks were reported in the state during that time.

The most common symptom of *Salmonella* is diarrhea.



produce, is still being tested. The rest of the food in the restaurant at the time it was closed - about **\$10,000** worth - was discarded.

Margaritas, which had its 25th anniversary the day before it was shut down, now must rebuild its customer base.

"The public can tolerate one mishap, but if it would happen again, that would be it," Dan Garza, owner of the restaurant said. **"They'd say, 'Dan, go away,' and I'd understand it."**

The source of the contamination has yet to be found.

At least one food sample, which contained **fresh**

Salmonella

A recent study suggests that food workers serve as an important source for *Salmonella* transmission in outbreaks.

After investigating **23** outbreaks:

12% of food workers were identified as having *Salmonella*

Of those workers, **53%** said that they didn't feel sick

Workers were still **contagious**, for an average of **16** days.

Salmonella
is linked to many foods including fruits and vegetables, eggs and chicken products

Practicing good personal hygiene is important for all food handlers

www.foodsafetynetwork.ca
www.foodsafety.ksu.edu



For more information contact Ben Chapman bchapman@uoguelph.ca or Doug Powell dpowell@ksu.edu