

OUTBREAK TRACED TO BEEF STEW HELD AT ROOM TEMPERATURE

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111 ill after meal
at Norwegian
swim meet



If you are hot-holding food:
Have the proper tools available, such as chafing dishes with a heat source. Keep the food above 135°F if service is more than 4hrs after preparation

Use a tip sensitive digital thermometer to measure temperature and monitor throughout service.

In January 2012 over 100 participants of a swimming competition suffered from gastrointestinal illness symptoms including stomach pains and diarrhea. Health investigators determined that affected swimmers ate a beef stew served during a common meal. Investigators visited the kitchen to evaluate handling practices and tested multiple foods and surfaces for pathogens. High levels of *Clostridium perfringens* were recovered from the stew. Investigators reported that the kitchen staff had kept the stew at room temperature for hours prior to service.

Clostridium perfringens spores often survive cooking

The spores are not a problem until the food is held at an improper temperature. Spores may germinate and outgrow into cells that can multiply. These cells can lead to illness if food is held between 41°F and 135°F for more than four hours.