

125 ILLNESSES LINKED TO CHURCH FUNDRAISER

BBQ PLATES PREPARED BY VOLUNTEERS LIKELY CONTAINED SALMONELLA



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14 individuals who ate the BBQ plates were hospitalized with symptoms including abdominal cramping, diarrhea and vomiting

South Carolina health officials announced in mid-November that an outbreak of *Salmonella* was linked to food served at a fundraiser in Conway, SC. South Carolina health officials were cited as saying that community members began reporting illnesses after they consumed food sold at Cedar Grove Baptist Church. Symptoms

included abdominal cramping, nausea, diarrhea and vomiting

The meals, which included BBQ pork, baked sweet potatoes, cole slaw and rolls, were prepared at a local hunting club by volunteers. BBQ plates were sold to close to 1,500 individuals across the community.

Samples taken from those hospitalized revealed salmonellosis. Health officials have not yet released information on whether they believe there was a specific food or practice that led to the illnesses.



What You Can Do

Community dinners can be great fundraisers but because they may be held at temporary sites and staffed by volunteers special precautions are needed.

To reduce risks:

- Know the safe temperatures to cook food to, and check with a digital, tip-sensitive thermometer.
- Hold meals and ingredients either below 41°F or above 135°F.
- Avoid cross-contamination between ready-to-eat foods and potentially contaminated foods, surfaces and utensils.
- Practice good personal hygiene and exclude ill individuals from handling food.