

# SALMONELLOSIS TRANSFERRED BY DELICATESSEN WORKERS

*Staff member had been in contact with infected chickens*



## What can you do?

- Wash hands with soap after handling birds, baby chicks or reptiles and after contact with pet feces.



- Practice good personal hygiene including proper handwashing when preparing ready-to-eat foods.

- Don't use the same knife or cutting board for cutting potentially contaminated foods like raw chicken and then uncooked foods like salads.



Food handlers can transmit Salmonella in their poop without knowing; you don't have to be ill to pass it on.

According to an article published in Foodborne Pathogens and Disease, a salmonellosis outbreak in Minnesota that spanned 10 months in 2007 and 2008 was linked to direct contact with baby chicks as well as delicatessen food workers. The outbreak affected 27 residents in rural Minnesota.

Early on in the investigation, health officials found that most cases involved direct contact with chickens that came from a single hatchery in another state.

In August 2007 health officials continued to see illnesses and investigated several cases of diarrheal illness among patrons and food workers at a grocery store deli in Minnesota.

Two of the affected individuals disclosed consumption of a “turkey and/or tuna sandwich” and “rotisserie chicken and turkey.”

Although all food and environmental samples from the deli were found to be negative for *Salmonella*, the investigation identified two staff members who were found to be carrying the exact same *Salmonella* strain as the patrons but neither had reported being ill.

Through further investigation it was found that a *Salmonella*-positive employee reported having chickens at home. The birds originated from the hatchery implicated in the earlier stage of the outbreak.