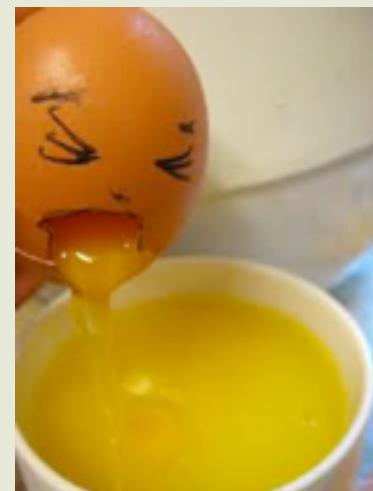




Custard-filled baked goods linked to at least 73 illnesses including 30 hospitalizations

Custard-filled berliners, eclairs and cannolis sold by two Australian bakery firms have been linked to at least 73 illnesses with an additional 24 under investigation; 30 individuals have required hospitalization. The illnesses, traced to *Salmonella* Typhimurium, have been associated with products sold at multiple retailers throughout South Australia. Investigating health officials have traced the outbreak through epidemiology and product testing to two manufacturers, Vili's and St. George Cake & Gelati. Production of the implicated custard-containing foods has been halted and already-distributed baked goods have been removed from sale. The source of contamination remains unknown.



What you can do:

- Because raw eggs can carry *Salmonella*, use pasteurized eggs as a replacement in dishes such as custard.
- Clean and sanitize equipment between use to avoid cross-contamination when working with eggs.
- Know which products contain raw eggs and refrigerate to reduce the potential for *Salmonella* growth.



It may be wise to leave the cannoli, too.

Symptoms of salmonellosis include nausea, vomiting, abdominal cramps, diarrhea, headache, and fever. Some cases may result in arthritis after recovery.

Raw egg dishes including custards, Caesar salad dressing, Hollandaise, mayonnaise, mousses, icings and homemade ice cream have all been linked to salmonellosis outbreaks in the past.