

# Guacamole gone bad: Avocado dish implicated in Texas restaurant *E. coli* O157:H7 outbreak

5 confirmed cases (including 2 hospitalizations), 11 suspected; linked to Killeen, TX Jason's Deli location



Eleven people were sickened with *E. coli* O157:H7 in April after eating at Jason's Deli in Killeen, TX. The Bell County Health Department figures the source of the illnesses was guacamole, probably due to cross-contamination in the kitchen.

Bell Co. Health officials report that during preparation, raw contaminated food likely came into contact with the guacamole or other

ingredients through dirty utensils or hands.

The guacamole was reportedly made April 13 and used as a spread on California Club sandwiches.

*E. coli* O157:H7 can result in serious illness including bloody diarrhea. About 15 per cent of cases result in kidney damage or other long-term issues.

A lawsuit against Jason's Deli has been filed.



## What you can do:

- Clean and sanitize all surfaces (cutting boards, counters) between raw and ready-to-eat food preparation.
- Use different utensils or cutting boards for raw and ready-to-eat foods, if cleaning and sanitizing between use isn't practical.
- Wash and dry hands after handling raw food items. Hands contaminated with raw foods can be great vehicles for cross-contamination.

