



Outbreak linked to cross-contamination and ill staff. Raw chicken was washed in the same sink as lettuce.

75 ill with salmonellosis after eating at the Tenth Hole Tea Rooms in Southsea (U.K.)

SALMONELLA FOUND IN PRE-COOKED PASTA AND DISHCLOTHS STAFF TESTED POSITIVE

An investigation into a 2009 outbreak of *Salmonella* Enteritidis PT8 linked to a U.K. restaurant found poor food handling practices led to the illnesses. Salads prepared on-site were the most likely source of the outbreak.

Investigators found Tenth Hole Tea Rooms, had recently switched suppliers of lettuce (from a pre-shredded product to whole heads which required washing) and staff were processing the salad ingredients in a sink that was also used to wash chicken. The sink was not properly cleaned and sanitized between activities.

Investigators also found staff working while sick with salmonellosis and a rotation of part-time employees through job stations that increased the risk of cross-contamination.

What you can do:

- Don't wash raw meats. *Salmonella* and other bugs can be sprayed up to 3 feet away by washing.
- Clean and sanitize any equipment or surfaces where raw meats have been cut or handled; pathogens can remain behind and contaminate ready-to-eat foods.
- Sick workers should stay home. Vomiting or diarrhea are often symptoms of foodborne illness which can be passed to patrons by sick workers.