

# FOOD SAFETY INFOSHEET

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## Outbreak traced to beef stroganoff

## Nearly 60 ill with *Clostridium perfringens* at outdoor school in Oregon



According to Multnomah County, Oregon health officials, 60 students developed stomach pains, vomiting, and diarrhea after eating beef stroganoff at Sandy River Outdoor School in Corbett, OR, on October 8, 2013.

Laboratory analysis of the stroganoff showed *Clostridium perfringens* contamination.

*C. perfringens* spores often survive cooking but are not a problem until the food is held at an improper temperature. These spores can germinate into cells which then can multiply to food poisoning levels if food is held between 41°F and 135°F for more than four hours. People can develop diarrhea and cramping within 6-12 hours after eating food contaminated by *C. perfringens*.



### What you can do:

- If you are hot-holding food have the proper tools available, such as chafing dishes with a heat source. Keep the food above 135°F if service is more than 4hrs after preparation.
- *Clostridium perfringens*-like food poisoning can also be caused unsafe cooling practices. Food cools faster when uncovered, and should be cooled in a dish no more than 2 inches deep or less than 4-liter/ 6-inches-in-diameter pot.
- Use a tip sensitive digital thermometer to measure temperature and monitor throughout service and cooling.

