

Foodborne Illness Outbreaks Associated with Egg Consumption (Australia)

Date	Causative Agent	Illnesses Reported	Source	Event
Mar-15	<i>Salmonella</i>	20	Undercooked eggs	Restaurant: http://m.goldcoastbulletin.com.au/lifestyle/it-is-believed-eggs-are-behind-a-salmonella-breakout-at-popular-broadbeach-cafe-grocer-grind/story-fnj94iqm-1227261026170
Jan. 2015	<i>Salmonella</i>	100	Fried ice cream (egg-based batter)	Restaurant: http://www.couriermail.com.au/news/queensland/chin-chin-chinese-restaurant-at-springwood-closed-after-food-poisoning-outbreak-with-100-sick/story-fnn8dlfs-1227177719986
Dec. 2014	<i>Salmonella</i>	25	Raw egg sauce	Public school: Former partner of My Kitchen Rules judge Manu Feildel investigated after food poisoning incident at Double Bay Public School http://www.dailytelegraph.com.au/newslocal/city-east/former-partner-of-my-kitchen-rules-judge-manu-feildel-investigated-after-food-poisoning-incident-at-double-bay-public-school/story-fngr8h22-1227246694385
Sep. 2014	<i>Salmonella</i> Typhimurium phage type 44 MLVA 03-10-08-09-523	12	Eggs (undercooked)	Restaurant: Communicable Disease Control Branch. "Summary of outbreaks reported to CDCB in South Australia." Government of South Australia. http://www.sahealth.sa.gov.au/wps/wcm/connect/5f0bba00434ea7b3a2f3bfd0a7c9764/Item+13+Outbreak+Report+150108.pdf?MOD=AJPERES&CACHEID=5f0bba00434ea7b3a2f3bfd0a7c9764
Mar. 2014	<i>Salmonella</i>	200+	Raw egg foods	Restaurant: http://www.health.vic.gov.au/chiefofficer/alerts/alert-2014-02-foodsafety-warning-raw-eggs.htm ; http://www.skynews.com.au/health/article.aspx?id=954985
Nov. 2013	<i>Salmonella</i>	220	Mayonnaise made with raw eggs	Commercial caterer: http://www.theguardian.com/world/2013/nov/14/salmonella-outbreak-one-dead-220-sick-after-race-day-functions-in-brisbane ; http://www.piccalilli.com.au/downloads/Piccalilli_Newsletter_Read_More.pdf
May. 2013	<i>Salmonella</i>	140	Mayonnaise made with raw eggs	Restaurant: http://www.canberratimes.com.au/act-news/bad-mayonnaise-poisons-140-people-20130515-2jlu2.html ; http://www.canberratimes.com.au/act-news/supplier-of-eggs-under-scrutiny-20130605-2nqyj.html ; http://www.abc.net.au/news/2013-05-17/food-poisoning-eatery-keen-to-reopen/4696424?section=act
Jun. 2012	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-7-12-523	3	Ice cream containing raw egg	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/content/cdi3701j
May. 2012	<i>Salmonella</i> Typhimurium MVLA profile 03-09-09-12-523	12	Fried ice cream (undercooked or made with raw eggs)	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/content/cdi3701j
Apr. 2012	<i>Salmonella</i> Typhimurium phage type 4	4	Raw egg smoothies	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/content/cdi3701j
Apr. 2012	<i>Salmonella</i> Typhimurium phage type 135	44	Suspected raw egg mayonnaise and/or tartare sauce	Other: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/content/cdi3701j
Apr. 2012	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-9-12-523	5	Fried ice cream (undercooked or made with raw eggs)	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 April to 30 June 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cdi3701j

Apr. 2012	<i>Salmonella</i> Typhimurium phage type 135a	20	Eggs Benedict	Restaurant: Moffatt, C. M., Ranil, A., Kaye, A. A., Carswell, A. A., & Denehy, D. D. (2012). An outbreak of <i>Salmonella</i> Typhimurium phage type 135a gastroenteritis linked to eggs served at an Australian Capital Territory cafe. Communicable Diseases Intelligence, 36(3), E281-E285. Available from: http://www.health.gov.au/internet/main/Publishing.nsf/Content/cda-cdi3603-pdf-cnt.htm/\$FILE/cdi3603h.pdf
Mar. 2012	<i>Salmonella</i> Typhimurium MVLA profile 03-12-13-9-524	5	Fried ice cream, suspected	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Mar. 2012	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-7-12-523	22	Raw egg white emulsions	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Mar. 2012	<i>Salmonella</i> Typhimurium phage type 44 MLVA 3-10-8-9-523	11	Vietnamese egg rolls with raw egg butter	Takeaway: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Mar. 2012	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-9-12-523	18	Raw egg products, suspected (Bombe Alaska)	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Feb. 2012	<i>Salmonella</i> Typhimurium phage type 141	8	Egg-based sauces (consumed with seafood)	Takeaway: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Feb. 2012	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-9-12-523	9	Fried ice cream (potentially undercooked eggs)	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Feb. 2012	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-8-13-524	10	Raw egg mayonnaise, suspected	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Feb. 2012	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-7-13-523	20	Raw egg mayonnaise	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Jan. 2012	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-7-12-523	14	Fried ice cream (potentially undercooked eggs)	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Jan. 2012	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-7-13-523	5	Eggs and omelettes (undercooked)	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j
Jan. 2012	<i>Salmonella</i> Typhimurium MVLA profile 03-13-10-10-524	4	Chocolate cake with raw egg meringue	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2012." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3604e.htm701j

Dec. 2011	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-7-14-523	41	Chicken Caesar roll with raw egg mayonnaise	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 October to 31 December 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603j.htm
Dec. 2011	<i>Salmonella</i> Typhimurium phage type 9	4	Raw egg chocolate mousse	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 October to 31 December 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603j.htm
Dec. 2011	<i>Salmonella</i> Typhimurium phage type 170	37	Pizza containing egg and raw egg chocolate mousse	Takeaway: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 October to 31 December 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603j.htm
Dec. 2011	<i>Salmonella</i>	22	Raw eggs in mayonnaise	Bakery: http://www.canberratimes.com.au/entertainment/restaurants-and-bars/raw-eggs-ring-alarm-20111220-1uw9u.html
Sep. 2011	<i>Salmonella</i> Typhimurium phage type 44	11	Tiramisu containing raw egg	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 July to 30 September 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3602f.htm
Aug. 2011	<i>Salmonella</i> Typhimurium phage type 135	4	Eggs, suspected (uncooked pasta dough and undercooked scrambled eggs)	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 July to 30 September 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3602f.htm
Aug. 2011	<i>Salmonella</i> Typhimurium MLVA 3-9-7-15-523	3	Raw egg mayonnaise	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 July to 30 September 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3602f.htm
Aug. 2011	<i>Salmonella</i> Typhimurium MLVA 3-9-7-13-523	6	Raw egg dressing	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 July to 30 September 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3602f.htm
Aug. 2011	<i>Salmonella</i> Typhimurium phage type 170	14	Raw egg chocolate mousse	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 July to 30 September 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3602f.htm
Jul. 2011	Unknown	7	Raw egg chocolate mousse	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 July to 30 September 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3602f.htm
Jul. 2011	<i>Salmonella</i> Typhimurium MLVA 3-14-8-12-523	13	Tiramisu containing raw egg	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 July to 30 September 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3602f.htm
May. 2011	<i>Salmonella</i> Typhimurium MLVA 3-10-9-8-523	8	Chicken; eggs	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504g.htm
Apr. 2011	<i>Salmonella</i> Typhimurium MLVA 3-13-12-10-523	3	Eggs in home-made hollandaise sauce and a home-made semifreddo	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504g.htm

Apr. 2011	<i>Salmonella</i> Typhimurium phage type 9	48	Eggs	Community: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504g.htm
Apr. 2011	<i>Salmonella</i> Typhimurium phage type 141	2	Chocolate mousse made with raw eggs	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504g.htm
Apr. 2011	<i>Salmonella</i> Typhimurium phage type 135a	9	Potato salad with raw egg mayonnaise	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504g.htm
Apr. 2011	<i>Salmonella</i> Typhimurium phage type 170	2	Raw muffin batter	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504g.htm
Apr. 2011	<i>Salmonella</i> Typhimurium phage type 170	2	Raw pancake batter	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504g.htm
Apr. 2011	<i>Salmonella</i> Typhimurium phage type 170	15	Fried ice cream	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 April to 30 June 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504g.htm
Mar. 2011	<i>Salmonella</i> Typhimurium phage type 135	6	Egg wash	Bakery: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm
Feb. 2011	Unknown	5	Tiramisu containing raw egg	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm
Feb. 2011	<i>Salmonella</i> Typhimurium phage type 9	84	Sushi made with raw egg mayonnaise	Takeaway: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm
Feb. 2011	<i>Salmonella</i> Typhimurium phage type 170 and <i>Salmonella</i> Typhimurium RDNC A066	26	Sushi made with raw egg mayonnaise	Takeaway: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm
Feb. 2011	<i>Salmonella</i> Typhimurium phage type 170	6	Fried ice cream	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm
Feb. 2011	<i>Salmonella</i> Typhimurium	10	Dessert containing raw egg custard	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm
Jan. 2011	<i>Salmonella</i> Typhimurium MLVA 1-5-5-2-3	49	Eggs (not specified)	Unknown: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm

Jan. 2011	<i>Salmonella</i> Typhimurium	11	Caesar salad dressing made with raw egg	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm
Jan. 2011	<i>Salmonella</i> Typhimurium phage type 9, PFGE 0001	15	Vietnamese pork roll with raw egg butter	Takeaway: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm
Jan. 2011	<i>Salmonella</i> Typhimurium type MVLVA profile 03-9-8-14-523; <i>Salmonella</i> Typhimurium phage type 44	85	Vietnamese pork/chicken/salad rolls containing raw egg butter	Bakery: Norton, S., Huhtinen, E., Conaty, S., Hope, K., Campbell, B., Tegel, M., ... & Cullen, B. (2012). A large point-source outbreak of <i>Salmonella</i> Typhimurium linked to chicken, pork and salad rolls from a Vietnamese bakery in Sydney. <i>Western Pacific Surveillance and Response Journal</i> , 3(2), 16-23. Available from: http://www.wpro.who.int/wpsar/volumes/03/2/2012.3.1.001_OR_Norton.EN.pdf ; Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2011." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3504f.htm
Dec. 2010	<i>Salmonella</i> Typhimurium phage type 170	7	Scrambled eggs (undercooked)	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2010." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3402h.htm
Aug. 2010	<i>Salmonella</i> Typhimurium MLVA 3-9-7-13-523	14	Fried ice cream made with raw eggs	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 July to 30 September 2010." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404h.htm
Aug. 2010	<i>Salmonella</i> Typhimurium phage type 108/170	4	Eggs (undercooked)	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
Jul. 2010	<i>Salmonella</i> Typhimurium 108/170 MLVA 3-9-7-13-523	9	Suspected mousse cake with raw eggs	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm ; Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 July to 30 September 2010." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404h.htm
Jun. 2010	<i>Salmonella</i> Typhimurium phage type 135a	34	Citrus aioli containing raw egg	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
Apr. 2010	<i>Salmonella</i> Typhimurium phage type 108/170	9	Mayonnaise made with raw eggs	Takeaway: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm

Mar. 2010	<i>Salmonella</i> Typhimurium phage type 108/170	6	Tartare sauce prepared with raw egg	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
Mar. 2010	<i>Salmonella</i> Typhimurium phage type 108/170	9	s contained in one batch of individual	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
Mar. 2010	<i>Salmonella</i> Typhimurium phage type 108/170	4	Chocolate mousse containing raw egg	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
Mar. 2010	<i>Salmonella</i> Typhimurium phage type 135a	5	Chicken or eggs, suspected	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2010." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3402h.htm
Feb. 2010	<i>Salmonella</i> Typhimurium phage type 9	8	Eggs, suspected	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2010." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3402h.htm
Jan. 2010	<i>Salmonella</i> Typhimurium phage type 9	13	Eggs, suspected	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2010." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3402h.htm
Jan. 2010	<i>Salmonella</i> Typhimurium phage type 170	12	Eggs, suspected	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2010." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3402h.htm
Jan. 2010	<i>Salmonella</i> Typhimurium phage type 170	3	Fried ice cream	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 January to 31 March 2010." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3402h.htm

Jan. 2010	<i>Salmonella</i> Typhimurium phage type 9	179	Aioli (garlic mayonnaise containing raw egg)	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/industry_pdf/raw_egg_dressing_survey_report.pdf ; http://www.foodauthority.nsw.gov.au/science/foodborne-illness-case-studies/aioli-using-raw-egg-salmonella-typhimurium/#.UngWEyRQ1fQ ; Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm ; Australian Government Department of Health. "OzFoodNet--Enhancing foodborne disease surveillance across Australia: First quarter summary, 2010." Available from http://www.health.nsw.gov.au/Infectious/diseases/Documents/1st_quarterly_ofn_repor_2010.pdf
Jan. 2010	<i>Salmonella</i> Typhimurium phage type 108/170	5	ected mayonnaise prepared with raw	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
Jan. 2010	<i>Salmonella</i> Typhimurium MLVA 3-14-8-12-523	10	Pork rolls contaminated with raw eggs	Bakery: Australian Government Department of Health. "OzFoodNet--Enhancing foodborne disease surveillance across Australia: First quarter summary, 2010." Available from http://www.health.nsw.gov.au/Infectious/diseases/Documents/1st_quarterly_ofn_repor_2010.pdf
Jan. 2010	<i>Salmonella</i> Typhimurium phage type 108/170	25	Aioli and Caesar salad	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
2010	<i>Salmonella</i> Typhimurium phage type 9	10	Hollandaise sauce	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
2010	<i>Salmonella</i> Typhimurium phage type 9	13	Uncooked egg	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
2010	<i>Salmonella</i> Typhimurium phage type 108/170	12	Raw egg mayonnaise	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm
2010	<i>Salmonella</i> Typhimurium	4	Banana milkshake containing raw egg	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2010." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3603a.htm

2010	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-(9)10-7-15-523	100	Tiramisu containing raw egg	Community event (wedding): Australian Government Department of Health. "OzFoodNet--Enhancing foodborne disease surveillance across Australia: First quarter summary, 2010." Available from http://www.health.nsw.gov.au/Infectious/diseases/Documents/1st_quarterly_ofn_repor_2010.pdf
2010	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-(9)10-7-15-523	5	Food casserole dinner with raw egg mayonnaise	Private residence: Australian Government Department of Health. "OzFoodNet--Enhancing foodborne disease surveillance across Australia: First quarter summary, 2010." Available from http://www.health.nsw.gov.au/Infectious/diseases/Documents/1st_quarterly_ofn_repor_2010.pdf
Dec. 2009	<i>Salmonella</i> Typhimurium phage type 44	16	Tiramisu made with raw eggs	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm
Dec. 2009	<i>Salmonella</i> Singapore	3	Fried ice cream prepared with raw eggs; omelette	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm ; Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 October to 31 December 2009." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3401j.htm
Nov. 2009	<i>Salmonella</i> , unspecified	50	Raw whole-egg mayonnaise	Community gathering caterer: http://www.smh.com.au/nsw/home-cook-fined-20000-over-mass-food-poisoning-20110502-1e57p.html ; CIM NSW Food Authority vs. Mercedes Hortencia Zambrano. Available from http://www.foodauthority.nsw.gov.au/_documents/corporate_pdf/cim_nsw_food_authority_v_zambrano.pdf
Nov. 2009	<i>Salmonella</i> Typhimurium phage type 3	6	Eggs, suspected	Private residence: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 October to 31 December 2009." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3401j.htm
Nov. 2009	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-13-9-11-550; <i>Salmonella</i> Typhimurium phage type 135	6	Suspected tiramisu prepared with raw eggs	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm ; Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 October to 31 December 2009." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3401j.htm
Oct. 2009	<i>Salmonella</i> Typhimurium phage type 170	39	Raw egg mayonnaise	Takeaway: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm
Oct. 2009	<i>Salmonella</i> Typhimurium phage type 170	39	Scrambled eggs (undercooked)	Restaurant: Australian Government Department of Health. "OzFoodNet Quarterly Report, 1 October to 31 December 2009." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3401j.htm

May. 2009	<i>Salmonella</i> Typhimurium phage type 135	10	Fried ice cream	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 April to 30 June 2009." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3303k.htm
Apr. 2009	<i>Salmonella</i> Typhimurium phage type 44	8	Aioli	Commercial caterer: Australian Government Department of Health. "OzFoodNet quarterly report, 1 April to 30 June 2009." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3303k.htm
Apr. 2009	<i>Salmonella</i> Typhimurium phage type 170	8	Raw egg sauces	Fair, festival, other temporary/mobile service: Australian Government Department of Health. "OzFoodNet quarterly report, 1 April to 30 June 2009." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3303k.htm
Mar. 2009	<i>Salmonella</i> Typhimurium phage type 170	33	Fried ice cream	Restaurant: Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm ; Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2009." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3302l.htm
Mar. 2009	<i>Salmonella</i> Typhimurium phage type U302	2	Suspected tiramisu	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm ; Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2009." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3302l.htm
Feb. 2009	<i>Salmonella</i> Saintpaul	7	Fried ice cream	Restaurant: Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm ; Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2009." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3302l.htm
Feb. 2009	<i>Salmonella</i> Typhimurium phage type 170	20	Tiramisu containing raw egg (significant association with illness)	Restaurant: Reynolds A, Moffatt CR, Dyda A, Hundy RL, Kaye AL, Krsteski R, Rockliff S, Kampen R, Kelly PM, O'Brien ED. An outbreak of gastroenteritis due to <i>Salmonella</i> Typhimurium phage type 170 associated with consumption of a dessert containing raw egg. <i>Commun Dis Intell Q Rep.</i> 2010 Sep;34(3):329-33. Available from: http://www.health.gov.au/internet/main/publishing.nsf/content/cda-cdi3403-pdf-cnt.htm?FILE/cdi3403k.pdf ; Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2009." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3302l.htm
Jan. 2009	<i>Salmonella</i> Typhimurium phage type 170	9	Chocolate, custard and cream cakes	Bakery: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2009." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3302l.htm
Jan. 2009	<i>Salmonella</i> Typhimurium phage type 170	40	Hollandaise sauce	Retirement village/aged-care facility: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2009." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3302l.htm ;

Jan. 2009	<i>Salmonella</i> Typhimurium phage type 108/170	71	Raw egg mayonnaise in Russian salad (most likely primary food vehicle)	Community barbeque/commercial caterer: Andrew Jardine, Kelly-Anne Ressler, Susan Botham, Melissa J. Irwin, Craig Shadbolt, Hassan Vally, and Mark J. Ferson. Foodborne Pathogens and Disease. November 2011, 8(11): 1215-1219. doi:10.1089/fpd.2011.0918. Available from http://www.liebertonline.com/doi/abs/10.1089/fpd.2011.0918 ; Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm
2009	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-7-12-523	33	Fried ice cream prepared with raw eggs	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm
2009	<i>Salmonella</i> Typhimurium phage type 170 MLVA 3-9-8-12-523	40	Hollandaise sauce prepared with raw eggs	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm
2009	<i>Salmonella</i> Virchow	10	Suspected margarine/butter prepared with raw eggs	Bakery: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm
2009	<i>Salmonella</i> Typhimurium phage type 44	30	Garlic aioli	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2009." Table 15. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3404b.htm
Dec. 2008	<i>Salmonella</i> Typhimurium phage type 44	24	Poached eggs and Hollandaise sauce	Restaurant: Dyda, A, Hundy, R, Moffatt, C.R.M. & Cameron, S. (2009). Outbreak of <i>Salmonella</i> Typhimurium 44 related to egg consumption. Commun Dis Intell, 33(4), 414-418. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304d.htm ; Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2008." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm
Dec. 2008	<i>Salmonella</i> Typhimurium phage type 9	2	Suspected raw egg mayonnaise/Caesar salad dressing	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2008." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm ; Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2008." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi33011.htm

Dec. 2008	<i>Salmonella</i>	15 (plus 18 suspected)	Raw egg dressing	Restaurant: http://www.abc.net.au/news/2009-03-09/raw-eggs-off-menu-after-salmonella-outbreak/1612530
Dec. 2008	Unknown	5	Aioli made with raw eggs, suspected	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2008." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm ; Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2008." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi33011.htm
Nov. 2008	<i>Salmonella</i> Typhimurium phage type 170 var	33	Raw eggs in Caesar salad dressing	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2008." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi33011.htm
Nov. 2008	<i>Salmonella</i> Typhimurium phage type 144	10	Chocolate mousse made with raw eggs	Aged care facility: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 20108." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm
Aug. 2008	<i>Salmonella</i> Typhimurium phage type 44	10	Dessert containing raw eggs	Aged care facility: Australian Government Department of Health. "OzFoodNet quarterly report, 1 July to 30 September 2008." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3301k.htm
Jun. 2008	<i>Salmonella</i> Typhimurium phage type 135a	4	Egg/custard dessert, suspected	Private residence: Australian Government Department of Health. "OzFoodNet quarterly report, 1 July to 30 September 2008." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3301k.htm
May. 2008	<i>Salmonella</i> Typhimurium phage type 9	9	Chicken and eggs, suspected	Community: Australian Government Department of Health. "OzFoodNet quarterly report, 1 July to 30 September 2008." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3301k.htm
Apr. 2008	<i>Salmonella</i> Typhimurium phage type 135a	3	Cake and muffin mix containing raw egg	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2008." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm
Mar. 2008	<i>Salmonella</i> Typhimurium phage type 170	17	Custard cake	Private residence: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2008." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3202k.htm
Mar. 2008	<i>Salmonella</i> Typhimurium phage type 135	4	Eggs, suspected	Private residence: Australian Government Department of Health. "OzFoodNet quarterly report, 1 July to 30 September 2008." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3301k.htm

Mar. 2008	<i>Salmonella</i> Typhimurium phage type 126/126 var 1	3	Chicken salad made with raw egg dressing	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2008." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm
Feb. 2008	<i>Salmonella</i>	100	Eggs in catering jobs	Café: http://www.thepoultrysite.com/poultrynews/14226/ cafe-turns-to-government-over-salmonella-claim ; http://www.abc.net.au/news/2008-02-21/greens-claim-report-shows-link-between-salmonella/1049974
Jan. 2008	<i>Salmonella</i> Typhimurium phage type 126/126 var 1	41	Eggs	Private residence: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2008." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3202k.htm
Jan. 2008	<i>Salmonella</i> Typhimurium phage type 135	47	Chicken sandwiches with aioli made from raw eggs	Bakery: Stephens, N., Coleman, D., & Shaw, K. (2008). Recurring outbreaks of <i>Salmonella</i> Typhimurium phage type 135 associated with the consumption of products containing raw egg in Tasmania. <i>Commun Dis Intell</i> , 32(4), 466-468. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204k.htm
Jan. 2008	<i>Salmonella</i> Typhimurium phage type 135a	78	Sauces and spreads containing raw eggs (aioli, tartare sauce, and sweet potato salad); guacamole from cross-contamination	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2008." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm ; Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2008." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3202k.htm
Jan. 2008	<i>Salmonella</i> Typhimurium phage type 135a	7	Ice cream cake made with raw eggs	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2008." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm
Jan. 2008	<i>Salmonella</i> Typhimurium phage type 44	12	Lemon dessert made with raw eggs	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2008." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm
2008	<i>Salmonella</i> Typhimurium phage type 170	4	Tiramisu	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2008." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3304c.htm
Dec. 2007	<i>Salmonella</i>	11	Raw egg in Caesar salad dressing and chocolate mousse	http://news.theage.com.au/national/raw-eggs-linked-to-salmonella-outbreak-20071226-1j0c.html

Dec. 2007	<i>Salmonella</i>	35	Homemade fried ice cream with raw egg batter coating	http://news.theage.com.au/national/raw-eggs-linked-to-salmonella-outbreak-20071226-1j0c.html
Dec. 2007	<i>Salmonella</i> Typhimurium phage type 44	13	Eggs used in undercooked food (risottini) and cross contamination	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3201o.htm
Nov. 2007	<i>Salmonella</i> Typhimurium phage type 9	3	Egg nog or undercooked chicken	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Nov. 2007	<i>Salmonella</i> Typhimurium phage type 9	11	Raw eggs	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Oct. 2007	<i>Salmonella</i> Typhimurium	27	Cheese or cream cake (suspected raw egg in cake)	Bakery: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Oct. 2007	<i>Salmonella</i> Typhimurium phage type 44	16	Chicken foccacia with raw egg aioli	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Sep. 2007	<i>Salmonella</i> Virchow 45	23	Sushi and Katsudon with raw egg mayonnaise	Takeaway: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Sep. 2007	Unknown	6	Tiramisu and cream, fruit salad, strudel and custard, suspected	Aged care facility: Australian Government Department of Health. "OzFoodNet quarterly report, 1 July to 30 September 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104m.htm
Jun. 2007	<i>Salmonella</i> Typhimurium phage type 44	45	Vietnamese pork rolls with raw egg mayonnaise	Bakery: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm

Jun. 2007	Unknown	15	Raw egg mayonnaise, suspected	Bakery: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
May. 2007	<i>Salmonella</i> Typhimurium phage type 9	8	Chocolate mousse made with raw eggs	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
May. 2007	<i>Salmonella</i> Typhimurium phage type 9	3	Chocolate mousse made with raw eggs, suspected	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
May. 2007	<i>Salmonella</i> Typhimurium phage type 135a	7	Cheesecake (bakery used raw eggs)	Bakery: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
May. 2007	<i>Salmonella</i> Typhimurium phage type 9	12	Fried ice cream	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 April to 30 June 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3103j.htm
Apr. 2007	Unknown	9	Fruit, meringue and custard tart	Unknown: Australian Government Department of Health. "OzFoodNet quarterly report, 1 April to 30 June 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3103j.htm
Mar. 2007	<i>Salmonella</i> Typhimurium phage type 135a	20	Eggs, suspected	Bakery: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3102l.htm
Mar. 2007	<i>Salmonella</i> Typhimurium phage type 9	319	Cross contamination of cooked food and raw egg products; raw egg mayonnaise in Vietnamese-style pork and chicken rolls	Restaurant: Mannes, T., Gupta, L., Craig, A., Rosewell, A., Aimers-McGuinness, C., Musto, J., & Wang, Q. (2008). A large point-source outbreak of <i>Salmonella</i> typhimurium Phage Type 9 in Sydney, Australia, March 2007. <i>International Journal of Infectious Diseases</i> , 12, e450; http://www.foodauthority.nsw.gov.au/_Documents/industry_pdf/raw_egg_dressing_survey_report.pdf ; Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204-pdf-cnt.htm/\$FILE/cdi3204c.pdf

Mar. 2007	<i>Salmonella</i> Typhimurium phage type U302	18	Egg-based dish, suspected (raw eggs used in foods served at restaurant)	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Feb. 2007	<i>Salmonella</i> Typhimurium phage type 197	12	Eggs, suspected (raw, undercooked, or cross contamination)	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3102l.htm
Feb. 2007	<i>Salmonella</i> Typhimurium phage type 197	6	Eggs, suspected (raw, undercooked, or cross contamination)	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3102l.htm
Feb. 2007	<i>Salmonella</i> Typhimurium phage type 197	2	Eggs, suspected (raw, undercooked, or cross contamination)	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3102l.htm
Jan. 2007	<i>Salmonella</i> Typhimurium phage type 44	4	Milkshake made with raw eggs	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Jan. 2007	<i>Salmonella</i> Typhimurium phage type 44	11	Trifle made with raw egg	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Jan. 2007	<i>Salmonella</i> Typhimurium phage type 44	10	Tirimisu made with raw egg	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Jan. 2007	<i>Salmonella</i> Typhimurium phage type 197	3	Eggs, suspected (raw, undercooked, or cross contamination)	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3102l.htm

Jan. 2007	<i>Salmonella</i> Typhimurium phage type 197	21	Eggs, suspected (raw, undercooked, or cross contamination)	Community: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2007." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3102l.htm
Jan. 2007	<i>Salmonella</i> Typhimurium phage type 44	15	Caesar salad dressing made with raw egg	Restaurant: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2007." Table 14. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3204c.htm
Dec. 2006	<i>Salmonella</i> Typhimurium phage type 9	15	Eggs via a bakery product	Bakery: Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3101j.htm
Dec. 2006	<i>Salmonella</i> Typhimurium phage type 197	17	Eggs, suspected (raw, undercooked, or cross contamination)	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3101j.htm
Dec. 2006	<i>Salmonella</i> Typhimurium phage type 197	7	Eggs, suspected (raw, undercooked, or cross contamination)	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3101j.htm
Dec. 2006	<i>Salmonella</i> Typhimurium phage type 44	43	Eggs, suspected	Community: Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3101j.htm
Dec. 2006	<i>Salmonella</i> Typhimurium phage type 108/170	13	Home-made mayonnaise made with raw egg	Private residence: Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3101j.htm
Nov. 2006	<i>Salmonella</i> Typhimurium phage type 44	4	Eggs - free range	Restaurant: Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3101j.htm
Nov. 2006	<i>Salmonella</i> Typhimurium phage type 108/170	47	White chocolate mousse made with raw egg	Institution: Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3101j.htm
Nov. 2006	<i>Salmonella</i> Typhimurium phage type 44	10	Hazelnut gateau cake made with raw egg mousse filling	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2006." Appendix. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm

Jul. 2006	<i>Salmonella</i> Potsdam	4	Pikelets made from whole eggs (undercooked)	Child care: Australian Government Department of Health. "OzFoodNet quarterly report, 1 July to 30 September 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3004j.htm
Jul. 2006	<i>Salmonella</i> Typhimurium phage type 170	4	Eggs	Takeaway: Australian Government Department of Health. "OzFoodNet quarterly report, 1 July to 30 September 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3004j.htm
Jul. 2006	<i>Salmonella</i> Typhimurium phage type 135a	2	Eggs, suspected	Takeaway: Australian Government Department of Health. "OzFoodNet quarterly report, 1 July to 30 September 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3004j.htm
Mar. 2006	<i>Salmonella</i> Montevideo	3	Plain hamburger cross-contaminated with eggs	Takeaway: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2006." Appendix. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm
Jan. 2006	<i>Salmonella</i> Typhimurium phage type 108/170	7	Home-made ice cream topping containing raw egg	Private residence: Australian Government Department of Health. "OzFoodNet quarterly report, 1 January to 31 March 2006." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3002f.htm
Jan. 2006	<i>Salmonella</i> Typhimurium phage type 170	3	Suspect chicken/beef hamburger cross-contaminated with eggs	Camp: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2006." Appendix. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm
Jan. 2006	<i>Salmonella</i> Typhimurium phage type 44	4	Milkshake made with raw eggs	Private residence: Australian Government Department of Health. "Monitoring the incidence and causes of diseases potentially transmitted by food in Australia: Annual report of the OzFoodNet network, 2006." Appendix. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm
Dec. 2005	<i>Salmonella</i> Typhimurium phage type 135	77	Mayonnaise, tartare sauce, and avocado spread containing raw egg	Restaurant: Australian Government Department of Health. "Burden and causes of foodborne disease in Australia: Annual report of the OzFoodNet network, 2005." Table 14. Available from http://www.health.gov.au/internet/main/Publishing.nsf/Content/cda-cdi3003-pdf-cnt.htm/\$FILE/cdi3003b.pdf ; Stephens, N., Sault, C., Firestone, S. M., Lightfoot, D., & Bell, C. (2007). Large outbreaks of <i>Salmonella</i> Typhimurium phage type 135 infections associated with the consumption of products containing raw egg in Tasmania. <i>Editorial and Production Staff</i> , 31, 118. Available from http://www.health.gov.au/internet/main/publishing.nsf/content/cda-cdi3101-pdf-cnt.htm/\$FILE/cdi3101h.pdf
Nov. 2005	<i>Salmonella</i> Typhimurium phage type 135	5	Bakery products, unknown	Bakery: Stephens, N., Sault, C., Firestone, S. M., Lightfoot, D., & Bell, C. (2007). Large outbreaks of <i>Salmonella</i> Typhimurium phage type 135 infections associated with the consumption of products containing raw egg in Tasmania. <i>Editorial and Production Staff</i> , 31, 118. Available from http://www.health.gov.au/internet/main/publishing.nsf/content/cda-cdi3101-pdf-cnt.htm/\$FILE/cdi3101h.pdf

Nov. 2005	<i>Salmonella</i> Typhimurium phage type 44	8	Caesar salad dressing made with raw eggs	Restaurant: Australian Government Department of Health. "Burden and causes of foodborne disease in Australia: Annual report of the OzFoodNet network, 2005." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm
Oct.-Nov. 2005	<i>Salmonella</i> Typhimurium phage type 135	11	Sauces/dressings containing raw egg, undercooked hamburger patties with raw egg binder, suspected	Restaurant: Stephens, N., Sault, C., Firestone, S. M., Lightfoot, D., & Bell, C. (2007). Large outbreaks of <i>Salmonella</i> Typhimurium phage type 135 infections associated with the consumption of products containing raw egg in Tasmania. Editorial and Production Staff, 31, 118. Available from http://www.health.gov.au/internet/main/publishing.nsf/content/cda-cdi3101-pdf-cnt.htm?FILE/cdi3101h.pdf ; Australian Government Department of Health. "OzFoodNet quarterly report, 1 October to 31 December 2005." Available from http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3001k.htm
Oct. 2005	<i>Salmonella</i> Typhimurium phage type 135	107	Cream cake and icing containing raw eggs (piping bags)	Bakery: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, 1 October to 31 December 2005." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3001k.htm
Oct. 2005	<i>Salmonella</i> Typhimurium phage type 135	65	Egg-containing bakery products (sponge-cream cake, egg/bacon pies, pinwheels)	Bakery: Stephens, N., Sault, C., Firestone, S. M., Lightfoot, D., & Bell, C. (2007). Large outbreaks of <i>Salmonella</i> Typhimurium phage type 135 infections associated with the consumption of products containing raw egg in Tasmania. Editorial and Production Staff, 31, 118. Available from http://www.health.gov.au/internet/main/publishing.nsf/content/cda-cdi3101-pdf-cnt.htm?FILE/cdi3101h.pdf
Oct. 2005	<i>Salmonella</i> Typhimurium phage type 135	11	Sauces/dressings containing raw egg	Restaurant: Australian Government Department of Health. "Burden and causes of foodborne disease in Australia: Annual report of the OzFoodNet network, 2005." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm
Jul. 2005	<i>Salmonella</i> Typhimurium phage type 9	16	Suspected raw egg dishes	Restaurant: Australian Government Department of Health. "Burden and causes of foodborne disease in Australia: Annual report of the OzFoodNet network, 2005." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm
Jun. 2005	<i>Salmonella</i> Typhimurium phage type 135	11	Unknown	Unknown food business: Stephens, N., Sault, C., Firestone, S. M., Lightfoot, D., & Bell, C. (2007). Large outbreaks of <i>Salmonella</i> Typhimurium phage type 135 infections associated with the consumption of products containing raw egg in Tasmania. Editorial and Production Staff, 31, 118. Available from http://www.health.gov.au/internet/main/publishing.nsf/content/cda-cdi3101-pdf-cnt.htm?FILE/cdi3101h.pdf
May. 2005	<i>Salmonella</i> Typhimurium phage type 197	14	Egg-based products	Bakery: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, April to June 2005." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi2903m.htm
May. 2005	<i>Salmonella</i> Typhimurium phage type 9	9	Unknown vehicle, eggs likely source	Restaurant: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, April to June 2005." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi2903m.htm

Mar. 2005	<i>Salmonella</i> Hessarek	5	Hollandaise sauce	Restaurant: Australian Government Department of Health. "Burden and causes of foodborne disease in Australia: Annual report of the OzFoodNet network, 2005." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm
Mar. 2005	<i>Salmonella</i> Typhimurium phage type 9	13	Hollandaise sauce made with raw eggs	Restaurant: Australian Government Department of Health. "Burden and causes of foodborne disease in Australia: Annual report of the OzFoodNet network, 2005." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm
Mar. 2005	<i>Salmonella</i> Typhimurium phage type 9	14	Chocolate mousse made with raw eggs	Commercial caterer: Australian Government Department of Health. "Burden and causes of foodborne disease in Australia: Annual report of the OzFoodNet network, 2005." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi3104a.htm
Jan. 2005	<i>Salmonella</i> Enteritidis 26 var	7	Eggs, suspected	Aged care facility: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, January to March 2005." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi2902j.htm
Jan. 2005	<i>Salmonella</i> Typhimurium phage type 126 var 4	5	Chocolate mousse (eggs, suspected)	Private residence: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, January to March 2005." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi2902j.htm
2004	<i>Salmonella</i> Typhimurium	126	Organic eggs	Unknown: http://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi2902f3.htm
Sep. 2004	<i>Salmonella</i> Typhimurium phage type 126	11	Tiramisu made with raw eggs	Private residence: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, July to September 2004." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-2004-cdi2804f.htm
Jul. 2004	<i>Salmonella</i> Typhimurium phage type 9	4	Home-made ice cream made with raw eggs	Private residence: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, July to September 2004." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-2004-cdi2804f.htm
Jul. 2004	<i>Salmonella</i> Typhimurium phage type 126	24	Unknown, tiramisu made with raw eggs suspected	Caterer: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, July to September 2004." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-2004-cdi2804f.htm
Jul. 2004	<i>Salmonella</i> Typhimurium phage type 135a	5	Custard fruit tarts made with raw eggs	Bakery: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, July to September 2004." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-2004-cdi2804f.htm

May. 2004	<i>Salmonella</i> Typhimurium phage type 9	8	Hollandaise sauce, suspected	Restaurant: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, April to June 2004." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-2004-cdi2803l.htm
Feb. 2004	<i>Salmonella</i> Typhimurium phage type 126	11	Eggs, suspected (raw or undercooked)	Community: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, January to March 2004." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2004-cdi2802-htm-cdi2802i.htm
Feb. 2004	<i>Salmonella</i> Typhimurium phage type 9	4	Duck eggs	Community: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, January to March 2004." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2004-cdi2802-htm-cdi2802i.htm
Jan. 2004	<i>Salmonella</i> Typhimurium phage type 135	6	Chicken or eggs, suspected	Correctional facility: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, January to March 2004." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2004-cdi2802-htm-cdi2802i.htm
Dec. 2003	<i>Salmonella</i> Typhimurium	47	Unknown, suspect egg nog made with raw eggs	Aged care facility: Australian Government Department of Health. "Reported foodborne illness and gastroenteritis in Australia: Annual report of the OzFoodNet network, 2003." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-2004-cdi2803h.htm ; http://www.health.qld.gov.au/foodsafety/documents/TyphimuriumPT135fs.pdf
Dec. 2003	<i>Salmonella</i> Typhimurium	18	Suspect sauces based on raw eggs (hollandaise?)	Restaurant: Australian Government Department of Health. "Reported foodborne illness and gastroenteritis in Australia: Annual report of the OzFoodNet network, 2003." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-2004-cdi2803h.htm
Dec. 2003	<i>Salmonella</i> Typhimurium phage type 170	46	Unknown, suspect raw eggs	Hotel: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, October to December 2003." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2004-cdi2801-htm-cdi2801g.htm
Dec. 2003	<i>Salmonella</i> Typhimurium	52	Raw egg dishes	Restaurant: Australian Government Department of Health. "Reported foodborne illness and gastroenteritis in Australia: Annual report of the OzFoodNet network, 2003." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-2004-cdi2803h.htm
Aug. 2003	<i>Salmonella</i> Typhimurium phage type 4	6	Cold-set cheesecake made with contaminated eggs	Bakery: Australian Government Department of Health. "Reported foodborne illness and gastroenteritis in Australia: Annual report of the OzFoodNet network, 2003." Appendix 2. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-2004-cdi2803h.htm ; Fielding, J. E., Raupach, J., Milazzo, A., Del Fabbro, L., & Snell, P. (2003). An outbreak of <i>Salmonella</i> Typhimurium phage type 4 linked to cold set cheesecake. <i>Communicable Diseases Intelligence Quarterly Report</i> , 27(4), 513. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2003-cdi2704-htm-cdi2704m.htm

Jan. 2003	<i>Salmonella</i> Typhimurium phage type 135	213	Vietnamese pork rolls with raw egg butter	Restaurant: Australian Government Department of Health. "Communicable Diseases Surveillance - Highlights for 1st quarter, 2003." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2003-cdi2702-htm-cdi2702q.htm#gastro
2003	<i>Salmonella</i> Typhimurium	41	Mayonnaise	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
Dec. 2002	<i>Salmonella</i> Typhimurium phage type 135a	10	Egg sandwiches (cross contamination)	Child care center: McCall, B. J., Bell, R. J., Neill, A. S., Micalizzi, G. R., Vakaci, G. R., & Towner, C. D. (2003). An outbreak of <i>Salmonella</i> Typhimurium phage type 135a in a child care centre. <i>Communicable Diseases Intelligence</i> , 27(2), 257-258. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2003-cdi2702-htm-cdi2702j.htm
Jun. 2002	<i>Salmonella</i> Typhimurium phage type 135	20	Vietnamese pork rolls with raw egg mayonnaise	Community: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: quarterly report, April to June 2002." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2002-cdi2604-htm-cdi2604g.htm
2002	<i>Salmonella</i> Typhimurium phage type 126	32	Vietnamese pork/chicken rolls	Bakery: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
Apr. 2002	<i>Salmonella</i> Typhimurium phage type 8	78	Caesar salad	Restaurant: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: quarterly report, April to June 2002." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2002-cdi2604-htm-cdi2604g.htm
Feb. 2002	<i>Salmonella</i> Potsdam	17	Egg-based dressings	Restaurant: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: quarterly report, January to March 2002." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2002-cdi2603-htm-cdi2603h.htm
Jan.-Feb. 2002	<i>Salmonella</i> Potsdam	12	Caesar salad dressing and mayonnaise made from raw eggs	Restaurant: Unicomb, L., Bird, P., & Dalton, C. (2003). Outbreak of <i>Salmonella</i> Potsdam associated with salad dressing at a restaurant. <i>Communicable Diseases Intelligence</i> , 27(4), 508-512. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2003-cdi2704-htm-cdi2704i.htm
2002	<i>Salmonella</i> Typhimurium phage type 135	4	Caesar salad with raw egg mayonnaise, suspected	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2002	<i>Salmonella</i> Hessarek	3	Raw egg mayonnaise, suspected	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf

2002	<i>Salmonella</i> Hadar 22	3	Asparagus egg dish	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2002	<i>Salmonella</i> Typhimurium phage type 9	8	Fried ice cream	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2002	<i>Salmonella</i> Typhimurium phage type 99	22	Custard and cream cakes	Bakery: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2002	<i>Salmonella</i> Typhimurium phage type 135a	10	Salmon, egg, and onion patties	Unknown: http://www.health.qld.gov.au/foodsafety/documents/TyphimuriumPT135fs.pdf
2002	<i>Salmonella</i> Typhimurium phage type 170	6	Hedgehog, possibly eggs	Private residence: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
Dec. 2001	<i>Salmonella</i> Typhimurium phage type 135a	11	Tiramisu made with raw egg	Private residence: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, October to December 2001." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2002-cdi2602-cdi2602k.htm ; Hall, R. (2002). Outbreak of gastroenteritis due to <i>Salmonella</i> Typhimurium phage type 135a following consumption of raw egg. <i>Communicable Diseases Intelligence</i> , 26(2), 285-287. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2002-cdi2602-cdi2602r.htm
Jun. 2001	<i>Salmonella</i> Typhimurium phage type 64	29	Fried ice cream made with raw egg	Restaurant: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, April to June 2001." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2001-cdi2504-cdi2504l.htm ; http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
Apr. 2001	<i>Salmonella</i> Typhimurium phage type 9	6	Duck eggs, suspected	Private residence: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia: Quarterly report, April to June 2001." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2001-cdi2504-cdi2504l.htm

Mar. 2001	<i>Salmonella</i> Typhimurium phage type 135	18	Rice pudding and potato pie made with raw eggs	Aged care facility: Tribe, I. G., Cowell, D., Cameron, P., & Cameron, S. (2002). An outbreak of <i>Salmonella</i> Typhimurium phage type 135 infection linked to the consumption of raw shell eggs in an aged care facility. <i>Communicable Diseases Intelligence</i> , 26(1), 38-38. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2002-cdi2601-cdi2601h.htm
Feb. 2001	<i>Salmonella</i> Heidelberg phage type 1	12	Raw egg drink, suspected	Aged care facility: Australian Government Department of Health. "OzFoodNet: enhancing foodborne disease surveillance across Australia. Quarterly report January to March 2001." Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2001-cdi2503-cdi2503d.htm
2001	<i>Salmonella</i> Typhimurium phage type 64	28	Mango pudding	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2001	<i>Salmonella</i> Montevideo	8	Eggs	Hotel: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2001	<i>Salmonella</i> Typhimurium phage type 126	17	Chicken, mayonnaise	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2001	<i>Salmonella</i> Typhimurium phage type 126	9	Custard tarts with strawberries and jelly glaze	Takeaway http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2001	<i>Salmonella</i> Typhimurium phage type 126	9	Custard tarts	Bakery: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
Apr. 2000	<i>Salmonella</i> Typhimurium phage type 135	53	Eggs used to make mock ice-cream dessert	Local community dinner in suburb: Sama, M. M., Dowse, G. G., Evans, G. G., & Guest, C. C. (2002). An outbreak of <i>Salmonella</i> Typhimurium PT135 gastroenteritis associated with a minimally cooked dessert containing raw eggs. <i>Communicable Diseases Intelligence</i> , 26(1), 32-37. Available from: http://www.hirc.health.gov.au/internet/main/publishing.nsf/Content/cda-pubs-cdi-2002-cdi2601-cdi2601g.htm

2000	<i>Salmonella</i> Typhimurium phage type 9	40	Mango mousse	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2000	<i>Salmonella</i> Mbandaka	27	Egg sandwich	Manufacturer: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2000	<i>Salmonella</i> Typhimurium phage type 9	41	Fried ice cream	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
2000	<i>Salmonella</i> Typhimurium phage type 9	22	Curried eggs or home-made mayonnaise	Takeaway: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
1999	<i>Salmonella</i> Typhimurium	16	Fish and eggs sauce	Commercial caterer: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
1999	<i>Streptococcus pyogenes</i> group A B-haemolytic	72	Curried egg rolls	Institution: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
1999	<i>Salmonella</i> Typhimurium phage type 8	60	Egg-based dessert	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf

1999	<i>Salmonella</i> Typhimurium phage type 8	51	Tiramisu	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
Jul. 1999	<i>Salmonella</i> Typhimurium phage type 135	17	Hollandaise sauce	Restaurant: http://www.health.qld.gov.au/foodsafety/documents/TyphimuriumPT135fs.pdf ; http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
1998	<i>Salmonella</i> Typhimurium phage type 135	47	Curried eggs, suspected	Commercial caterer: http://www.health.qld.gov.au/foodsafety/documents/TyphimuriumPT135fs.pdf ; http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
Nov. 1997	<i>Salmonella</i> Typhimurium phage type 9	150	Vietnamese pork rolls	Bakery: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
Mar. 1997	<i>Salmonella</i> Typhimurium phage type 1	808	Vietnamese pork rolls	Bakery: NSW Food Authority. 2009. Food Safety Risk Assessment of NSW Food Safety Schemes. Table 70. Available from http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf ; Lester, R., Carnie, J., McLennan, L., Lambert, S., Kelsall, H., Ferreira, C., ... & Rouch, G. (1997). Salmonella in Victoria, 1997: the story so far. Communicable Diseases Intelligence, 21(9), 120. Available from https://www.health.gov.au/internet/main/publishing.nsf/Content/cda-cdi2109-pdf-cnt.htm/\$FILE/cdi2109b.pdf
1997	<i>Salmonella</i> Typhimurium phage type 135		Raw shell eggs	Aged care facility: http://www.health.qld.gov.au/foodsafety/documents/TyphimuriumPT135fs.pdf
1996	<i>Salmonella</i> Typhimurium RDNC A015	36	Mayonnaise	Restaurant: http://www.foodauthority.nsw.gov.au/_Documents/science/Food_Safety_Scheme_Risk_Assessment.pdf
1991	<i>Salmonella</i> Typhimurium	47	Italian-style ie cream	Unknown: OzFoodNet. "Salmonella Typhimurium PT135 in Queensland: Fact Sheet." Available from http://www.health.qld.gov.au/foodsafety/documents/TyphimuriumPT135fs.pdf