From May 1 to October 15, 2010, over 1,800 illnesses were reported to the CDC associated with a Salmonella outbreak linked to consumption of shell eggs. The outbreak has sickened people in 11 states. Wright County Egg in Galt, Iowa and Hillandale Farms of Iowa have been identified as the potential sources of this outbreak. Environmental samples that tested positive for Salmonella have been collected from numerous surfaces and areas at both farms. A person infected with Salmonella usually has a fever, abdominal cramps and diarrhea beginning 12 to 72 hours after consuming contaminated food. The illness usually lasts 4 to 7 days, and most people recover without antibiotic treatment. However, the diarrhea can be severe and hospitalization may be required. The elderly, infants and those with impaired immune systems may have a more serious illness.

As food service professionals, it is important to store, handle and cook raw shell eggs properly. Some tips for proper handling include:

- Keep eggs refrigerated at or below 45°F at all times.
- Discard cracked or dirty eggs.
- Wash hands and sanitize food contact surfaces that come into contact with raw eggs.
- Eggs should be cooked to a minimum internal temperature of 145°F.
- If you wish to cook eggs to order, be sure that your establishment has a consumer advisory on the menu or displayed prominently in the establishment. This is a critical violation.
- Avoid dishes made with raw or undercooked eggs, such as Hollandaise sauce or Caesar dressing. Use pasteurized eggs for these type of foods.

Many food wholesalers will notify their customers in the event of a food product recall. The Columbia/Boone County Department of Public Health will notify you via fax of any recall information. Please make sure to update your fax information with the Health Department in order to assure prompt notification.
Least Wanted Foodborne Pathogens

The U.S. Public Health Service has identified the following microorganisms as being the biggest culprits of foodborne illness, either because of the severity of the sickness or the number of cases of illness they cause. Beware of these pathogens: Fight BAC®

LEARN WHERE THEY ARE AND HOW TO AVOID THEM

**Campylobacter** - Second most common bacterial cause of diarrhea in the United States. Sources: raw and undercooked poultry and other meat, raw milk and untreated water.

**Clostridium botulinum** - This organism produces a toxin which causes botulism, a life-threatening illness that can prevent the breathing muscles from moving air in and out of the lungs. Sources: improperly prepared home-canned foods; honey should not be fed to children less than 12 months old.

**E. coli O157:H7** - A bacterium that can produce a deadly toxin and causes approximately 73,000 cases of foodborne illness each year in the U.S. Sources: beef, especially undercooked or raw hamburger; produce; raw milk; and unpasteurized juices and ciders.

**Listeria monocytogenes** - Causes listeriosis, a serious disease for pregnant women, newborns and adults with a weakened immune system. Sources: unpasteurized dairy products, including soft cheeses; sliced deli meats; smoked fish; hot dogs; pate'; and deli-prepared salads (i.e. egg, ham, seafood, and chicken salads).

**Norovirus** - The leading viral cause of diarrhea in the United States. Poor hygiene causes Norovirus to be easily passed from person to person and from infected individuals to food items. Sources: Any food contaminated by someone who is infected with this virus.

**Salmonella** - Most common bacterial cause of diarrhea in the United States, and the most common cause of foodborne deaths. Responsible for 1.4 million cases of foodborne illness a year. Sources: raw and undercooked eggs, undercooked poultry and meat, fresh fruits and vegetables, and unpasteurized dairy products.

**Staphylococcus aureus** - This bacterium produces a toxin that causes vomiting shortly after being ingested. Sources: cooked foods high in protein (e.g. cooked ham, salads, bakery products, dairy products) that are held too long at room temperature.

**Shigella** - Causes an estimated 448,000 cases of diarrhea illnesses per year. Poor hygiene causes Shigella to be easily passed from person to person and from infected individuals to food items. Sources: salads, unclean water, and any food handled by someone who is infected with the bacterium.

"Ten Least Wanted Pathogens" information provided by the Centers for Disease Control. For more information visit [www.cdc.gov](http://www.cdc.gov). The Partnership for Food Safety Education [www.fightbac.org](http://www.fightbac.org)
LOCAL FOODBORNE OUTBREAK  
Food Safety in Columbia, MO

In February 2010, the Columbia/Boone County Department of Public Health investigated a foodborne illness outbreak. The outbreak sickened approximately 200 people that had attended a special event. Reports of illness began filtering in to the Health Department the day after the event. After conducting interviews with sick persons and with food establishment personnel, it was determined that Norovirus was the cause of the outbreak.

Factors that contributed to the outbreak were identified as follows:

♦ Ill employees preparing and serving food and handling guest utensils.
♦ Bare hand contact with ready-to-eat foods.
♦ Management not enforcing proper policies and procedures regarding the above violations.

This large outbreak could have been prevented by practicing safe food handling procedures. Employees who are ill are not allowed to handle food, by law (City of Columbia Food Code, Article V, Section 11-131).

Section 2-201-12(B) of the Food Code states that an employee who has diarrhea, fever, vomiting, jaundice or sore throat with fever must be excluded from handling food.

Section 2-103-11 of the Food Code states that the person in charge must exclude employees from handling food if the employee is ill.

COUNTY FOOD PERMIT FEES

Beginning September 30, 2010, all food service establishments located in Boone County were assessed a yearly food service inspection fee. This ordinance change does not apply to businesses within the city limits of Columbia—these establishments have paid annual fees for years. The fee is assessed based on two criteria: the gross annual receipts of the establishment combined with the public health priority. Fees range from a low of $100 to a high of $300.

ATTENTION

Restaurants in Columbia recently notified the Health Department that they have been contacted by an individual claiming he had received a complaint. The person then told the establishment that a health inspector would be coming by for an inspection. The phony inspector tells the clerk that they will receive another phone call and be provided with an inspection number. The phony inspector then calls the store back and asks for the inspection number.

The Columbia/Boone County Department of Public Health will never ask for personal information over the telephone. The inspections we conduct are not announced prior to arrival unless it is a reinspection. If you are not sure that the person that has entered your establishment is an official from the Health Department, please ask for identification. All of our inspectors carry official photo identification. Please be aware of this possible scam.
FULL COLOR POSTER REMINDING EMPLOYEES NOT TO WORK WHEN ILL

Columbia/Boone County Department of Public Health and Human Services
1005 W.Worley Street
Columbia, MO 65203

www.GoColumbiaMo.com

TO: