

TWO SALMONELLA OUTBREAKS HIT NORTH AMERICAN RESTAURANTS



FOOD HANDLERS
CAN TRANSMIT
SALMONELLA
WITHOUT
KNOWING THEY
ARE ILL

What's up with all the Salmonella? Is it that common?

- In October 2006, 15 patrons of Tex-Mex eatery in Connecticut became ill with Salmonella. 4 were hospitalized
- In June 2004 an outbreak of Salmonella struck diners at a buffet in Alberta, sickening 32
- **Salmonella has been linked to food handlers, raw produce and poultry products -- all potential sources at pita and Mexican restaurants**

What does Salmonella do to people?

- Salmonella bacteria can cause diarrhea, abdominal cramps, and fever usually within 72 hours of exposure.
- Children, the elderly or people with weakened immune systems are especially vulnerable
- In rare cases, Salmonella poisoning can lead to a disease associated with chronic arthritis.
- **According to the Centers for Disease Control, Salmonella bacteria sicken 40,000 people in the U.S. every year.**

OUTBREAK 1

UNIVERSITY OF WESTERN ONTARIO: PITA PIT

33 illnesses

All 33 people ate at the restaurant between Oct 31 and Nov. 2.

The health unit has inspected the restaurant twice since the issue first surfaced, and deemed it safe to operate. A student who has missed 2 weeks of classes may have to withdraw from the semester and is threatening to sue the outlet.



OUTBREAK 2

NEWTON, NORTH CAROLINA: CARNICERIA Y TAQUERIA HERMANOS CHAVEZ RESTAURANT

176 illnesses

The restaurant was ordered to close by health officials on Nov 2 after several cases of Salmonellosis were linked. Health investigators said they are especially concerned that this particular Salmonella outbreak could spread further as many of those sickened work at other restaurants in the area.

