

Where a kid can be a
kid (except in the
kitchen)

Restaurant in
Baltimore, MD closed
for decontamination
*Three children and
woman hospitalized*

From: Baltimore County Digest and Baltimore Sun

Baltimore County inspectors were cited as saying that a **Chuck E. Cheese's** restaurant will remain closed until it hires a certified food handler and completes decontamination procedures. The restaurant was allegedly the source of an outbreak, after members of a family say they dined there before becoming ill last weekend and were hospitalized.

David A.C. Carroll, head of the county's Department of Environmental Protection and Resource Management, was cited as saying that during a visit following the illnesses, an employee reported having recently experienced diarrhea. **Inspectors also found that the employee -- a food preparation worker -- had a 2-year-old in the kitchen, who was experiencing diarrhea.**

The restaurant was closed immediately and will have to undergo an intensive decontamination process and be reinspected before it will be allowed to reopen, Carroll said.



“They’re now in a position where they’re having to go through a complete cleaning process and sanitize everything from chairs to play equipment” -- David A.C. Carroll, head of the county's Department of Environmental Protection and Resource Management.

*Don't change babies (especially with diarrhea) in restaurant kitchens
Recently ill food handlers can still be contagious after symptoms pass*
www.foodsafety.ksu.edu foodsafetyinfosheets.ksu.edu

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