

# Salmonella closes Minnesota Quizno's International Food Safety Network Infosheet November 7, 2007

WWW.FOODSAFETY.KSU.EDU

FOODSAFETYINFOSHEETS.KSU.EDU



Ask suppliers what they are doing for food safety and how they are handling the produce you buy.

## 22 ill; outbreak potentially linked to tomatoes

### An outbreak of *Salmonella* forced a Quizno's restaurant to temporarily close its doors in October

Health officials were cited as saying that there have been 22 suspected cases of *Salmonella*, linked to eating or working at a Rochester, Minnesota Quizno's around the same time in early October. So far 19 patrons and 3 staff members have been identified as being part of the outbreak.

Officials were further cited as saying the bacteria types have all

been matched meaning it likely came from the same place. The restaurant was closed for a day while the store was being cleaned.

Doug Schultz, spokesman for the Minnesota Department of Health was quoted as saying "**We're still investigating the outbreak, and part of that investigation involves produce items being the likely vehicle for the contamination.**"

Because workers got sick at the same time as customers, health officials suspect food deliveries might have been contaminated before reaching Quizno's Subs.

Tomatoes are suspected, but no definitive cause has been confirmed. The restaurant re-opened after certification from Olmsted County Public Health.

### Tomato and *Salmonella* facts

- Tomatoes have been linked to **11 outbreaks of foodborne illness** in the US since 1990.
- In 2006 **more than 350** people were ill from *Salmonella*-contaminated tomatoes sold at restaurants.
- Tomatoes can have bacteria like *Salmonella* inside them if wash water is contaminated.

For more info contact Ben Chapman, [bchapman@uoguelph.ca](mailto:bchapman@uoguelph.ca) or Doug Powell, [dpowell@ksu.edu](mailto:dpowell@ksu.edu)