

INTERNATIONAL FOOD SAFETY NETWORK

Two community dinners linked to recent outbreaks of *Salmonella* and *E. coli* O157:H7

M A R C H 5 , 2 0 0 8 I N F O S H E E T

"Roping Roundup" in Arizona and "Beast Feast" in Alabama linked to over 100 cases of foodborne illness

Roping Roundup (Yuma, Arizona)

The Yuma, AZ county health department began investigating an outbreak after receiving 92 notifications of gastrointestinal illness from a variety of local health care providers. Preliminary tests last week confirmed the presence of *Salmonella* in beef tri-tip cuts served at Roping Roundup, a Hospice of Yuma fundraiser event; some meat was taken home by Hospice event attendees, other leftovers were donated to a local mission. Tri-tip steaks may be mechanically tenderized, pushing bacteria inside the meat. 27 people were sick from *E. coli* O157:H7 related to tri-tip beef in California last June.

Beast Feast (Daphne, Alabama)

Eastern Shore Baptist Church's 10th Annual Beast Feast and Wild Game Supper, a community outreach dinner, has been linked to an outbreak of *E. coli* O157:H7. At least 20 out of 300 in attendance reported getting sick after the church cookout. Several had to be hospitalized, including 7-, 8- and 10-year-old boys.

The source of the *E. coli* O157:H7 is unknown. The event featured turkey, deer, and elk meat, along with pork and a variety of side dishes that were made at the homes of church members.

Safe group dinner tips

- **Keep raw foods separate from cooked foods.**
- **Use a clean plate and clean utensils for the cooked food.**
- **The plate and utensils that touched the raw food should be washed in soapy water and sanitized.**

Use a tip-sensitive digital thermometer to make sure grilled foods are safe. Measure temperatures by flipping the food (as it continues to cook) and take about 10 seconds to push the thermometer tip through (to find the cold spots).



Community dinners can provide great fun and food experiences but because they may be at temporary sites, food preparation, storage and transport can be problematic.

What you need to worry about in a kitchen at a group dinner:

- Temperature control
- Cross-contamination
- Personal Hygiene