

E. COLI O157:H7 OUTBREAK IN NEBRASKA LINKED TO ROAST BEEF DINNER



State health officials are continuing to investigate an *E. coli* O157:H7 outbreak in Sarpy County that sickened 14 people – including a 7-year-old – and sent four people to the hospital.



Dr. Tom Safranek, Nebraska state epidemiologist, was cited as saying the outbreak was caused by roast beef served at a reception hall for a private gathering on March 26. Safranek was further cited as saying the meat was prepared at a person's home and brought to the event. The outbreak affected people ranging in age from 7 to 73.

Safranek said he believes the *E. coli* problem was contained to the roast beef served at the gathering, adding that 50 to 60 people attended and some who ate the meat were not sickened.

The state has not yet determined how the meat was contaminated but said it's possible contamination happened before it was bought or while it was being prepared.

E.COLI O157:H7 IS USUALLY FOUND IN HUMAN AND ANIMAL POOP. KEEP THE POOP OUT OF THE FOOD YOU SERVE.

SAFE LARGE DINNER TIPS

Community dinners can provide great fun and food 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 WHEN PREPARING A LARGE DINNER:

- Temperature control
- Cross-contamination
- Personal Hygiene



FOUR PEOPLE WERE HOSPITALIZED WITH SYMPTOMS INCLUDING ABDOMINAL CRAMPING, DIARRHEA AND IN SOME CASES, BLOODY DIARRHEA