

# Case study A - Food poisoning outbreak

60 people out of 200 who attended a local authority function on 11th November 2000 became ill with symptoms of stomach pains and nausea. The main symptom was vomiting.

The buffet meal included ham quiche, sausage rolls, egg mayonnaise, risotto, ham and chicken sandwiches, chicken drumsticks, mixed sea food pizza, prawn and mushroom vol-au-vents, fruit trifle and fresh cream.

The buffet had been prepared on Friday 10th November by local councillors and their wives in their homes and transported at 10.00am on the 11th November in unrefrigerated vehicles to the Civic Centre.

The buffet was left unrefrigerated in a room until required for consumption at 19.30.

The first person became ill at 21.00 hours and most people became ill between 21.00 and 23.00 hours. All of the people had eaten the risotto.

- 1) Please suggest the possible pathogen, food vehicle, and causes of the outbreak.
- 2) Can you identify the hazards and controls that should be taken to prevent further outbreaks of this type?

# Case study B - Food poisoning outbreak

Fifty people out of the 120 who attended a meal at the Sura Hotel experienced vomiting, nausea and abdominal pain. The meal was served between 19.30 and 21.00 on Friday 10th January. The first person developed symptoms at 22.00 on the 10th and the last person was ill at 03.00 on Saturday 11th January.

The meal included egg mayonnaise, steak Dianne, new potatoes, peas and carrots followed by Black Forest gateaux and ice cream.

The egg mayonnaise was made at 11.00am on the 10th January. The sauce for the steak was made just prior to service. The vegetables and steak were cooked at 18.30 and the gateaux and ice cream were purchased from a national manufacturer.

- 1) Please suggest the possible pathogen, food vehicle, and causes of the outbreak.
- 2) Can you identify the hazards and controls that should be taken to prevent further outbreaks of this type?

# Case study C - Food poisoning outbreak

On Wednesday 6th March, 200 children at Smith Street School became ill after eating a dinner consisting of potatoes, peas, carrots, chicken and gravy.

The first child developed symptoms of diarrhoea, abdominal pain and nausea at 23.00 on Wednesday and the last child was ill at 08.00 on Thursday.

The chicken was delivered on Tuesday the 5th March. It was cooked well in 4 stainless steel boilers (95°C). The chicken remained in the boilers overnight.

On Wednesday, at 11.00am the chickens were removed and sliced. The gravy powder was made just before service on Wednesday 6th March.

- 1) Please suggest the possible pathogen, food vehicle, and causes of the outbreak.
- 2) Can you identify the hazards and controls that should be taken to prevent further outbreaks of this type?