Case study A -
Food poisoning outbreak

HANDOUT
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MODULE 4

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?**