Case study B -
Food poisoning outbreak

HANDOUT
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17b
MODULE 4

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?**