Case study C -
Food poisoning outbreak

HANDOUT
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MODULE 4

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?**