



## Foodborne Disease Outbreaks Reported to Washington State Department of Health, 2010

No.	Month	County	Agent	Total # Ill lab		Food source	Setting	Contributing Factors
				# ill	confirmed			
1	Jan	{ Multiple }	<i>Salmonella</i> Montevideo	19	19	Salami	Commercial product	Contaminated raw product, Insufficient kill step
2	Jan	{ Multiple }	<i>Salmonella</i> Illa, 18:z4:z23:-	5	5	Turkey	Commercial product	Contaminated raw product, Insufficient kill step
3	Jan	{ Multiple }	<i>Listeria monocytogenes</i>	2	2	Cheese	Commercial product	Storage in contaminated environment, insufficient pathogen destruction
4	Jan	King	Virus	8	--	Restaurant meal	Restaurant	Unknown
5	Jan	King	Virus	3	--	Restaurant meal	Restaurant	Bare-hand contact by infectious worker
6	Feb	King	Virus	8	--	Fast food meal	Fast food restaurant	Glove hand contact by infectious worker, Insufficient pathogen destruction
7	Feb	{ Multiple }	STEC O26	8	6	Raw milk	Commercial product	Contaminated product eaten raw
8	Feb	King	Hepatitis A	2	2	Burritos	Restaurant	Unknown
9	Mar	King	Virus	6	--	Restaurant meal	Restaurant	Bare hand contact by infectious worker
10	Mar	King	Virus	4	--	Salad	Restaurant	Unknown
11	Mar	King	Virus	3	--	Salad	Restaurant	Bare hand contact by infectious worker
12	Apr	King	Virus	16	--	Oysters	Commercial product	Contaminated product eaten raw
13	Apr	King	Virus	4	--	Restaurant meal	Restaurant	Bare hand contact by infectious worker
14	Apr	Stevens	<i>Clostridium perfringens</i>	4	1	Beef	Restaurant	Contaminated raw product, Insufficient kill step, Improper hot holding, Insufficient time or temperature control during cooking and reheating
15	Apr	King	Norovirus	67	3	Banquet meal	Catered banquet	Glove hand contact by infectious worker
16	May	Skagit	Bacterial toxin	4	--	Pork fried rice	Restaurant	Improper cooling
17	May	King	Norovirus	13	3	Salad	Street Food	Bare hand contact by infectious worker
18	May	{ Multiple }	<i>Salmonella</i> Newport	18	18	Tomatoes	Commercial product	Contaminated raw product
19	May	King	Virus	4	--	Buffet meal	Restaurant	Bare hand contact by infectious worker, Glove hand contact by infectious worker
20	May	King	Scrombrotoxin	2	--	Tuna	Market	Toxin substance part of tissue, Improper cold holding



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21	Jun	{ Multiple }	<i>Salmonella</i> Enteritidis	9	9	Chicken	Concession stands	Contaminated raw product, Insufficient kill step
22	Jun	{ Multiple }	<i>Salmonella</i> Chester	4	4	Frozen poultry dinners	Commercial product	Insufficient time or temperature control during cooking and reheating
23	Jun	{ Multiple }	<i>Listeria monocytogenes</i>	2	2	Sushi	Market/deli	Cross-contamination of ingredients, Food handling practices, Insufficient pathogen destruction,
24	Jun	Kitsap	Virus	4	--	Vegetable garnish	Restaurant	Contact by infectious worker
25	Jun	Spokane	<i>Vibrio mimicus</i>	4	3	Crayfish	Commercial product	Toxin substance part of tissue, Storage in contaminated environment, Insufficient pathogen destruction
26	Jul	King	<i>Clostridium perfringens</i>	9	2	Beef enchilada	Restaurant	Insufficient temperature control, Insufficient reheating, Improper hot holding,
27	Jul	King	<i>Vibrio parahaemolyticus</i>	5	2	Oysters	Restaurant	Contaminated product eaten raw
28	Aug	King	<i>Vibrio parahaemolyticus</i>	4	1	Oysters	Restaurant	Contaminated product eaten raw
29	Sep	{ Multiple }	STEC O157:H7	4	4	Cheese	Commercial product	Contaminated raw product
30	Sep	King	<i>Salmonella</i> Uganda	13	13	Unknown	Commercial product	Unknown
31	Sep	Kitsap	Virus	30	--	Salad	Catered reception	Bare hand contact by infectious worker
32	Sep	King	<i>Clostridium perfringens</i>	22	1	Gumbo	Catered group meal	Food handling practices, Improper cold holding, hot holding, and cooling, Insufficient time or temperature control during cooking and reheating
33	Oct	Walla Walla	Virus	11	--	Sandwiches/Salad	Restaurant	Contact by infectious worker
34	Dec	{ Multiple }	<i>Salmonella</i> Newport	6	6	Sprouts	Commercial product	Contaminated raw product
35	Dec	King	<i>Listeria monocytogenes</i>	4	2	Hospital meals	Hospital	Unknown
36	Dec	King	Virus	2	--	Restaurant meal	Restaurant	Bare hand contact by infectious worker, Glove hand contact by infectious worker, Inadequate handwashing
37	Dec	King	Virus	11	--	Oysters	Restaurant	Contaminated product eaten raw