

Salmonella Typhimurium Multistate Outbreak Investigation overview:

Ohio is participating (with the Centers for Disease Control and Prevention) in a nationwide investigation to try to identify the contaminated food vehicle for an outbreak of salmonellosis that has been going on since October 2008. Ohio is reporting 68 cases.

Breakdown of cases in Ohio:

Sixty-eight cases have been identified in Ohio residents. Date of onset ranges from 10/10/2008 to 1/8/2009; Age range: 2 months to 89 years (median 19 years); 35 of the cases are female and 33 are male. Number of hospitalizations reported is 20. There is one case where Salmonella infection may have contributed to the death of the individual.

Cases in Ohio are in the following counties:

County	Case Count
Belmont	1
Champaign	1
Cuyahoga	17
Delaware	1
Fairfield	2
Franklin	1
Geauga	2
Guernsey	1
Hamilton	3
Huron	2
Knox	1
Lake	4
Lorain	2
Lucas	1
Mahoning	3
Medina	2
Meigs	1
Montgomery	1
Morgan	2
Richland	2
Seneca	1
Stark	7
Summit	5
Trumbull	2
Tuscarawas	2
Wayne	1

How can the public protect itself from the illness?

There is no vaccine to prevent salmonellosis. Because foods of animal origin may be contaminated with *Salmonella*, people should not eat raw or undercooked eggs, poultry, or meat. Raw eggs may be unrecognized in some foods, such as homemade Hollandaise sauce, Caesar and other homemade salad dressings, tiramisu, homemade ice cream, homemade mayonnaise, cookie dough, and frostings. Poultry and meat, including hamburgers, should be well-cooked, not pink in the middle. Persons also should not consume raw or unpasteurized milk or other dairy products. Produce should be thoroughly washed.

Cross-contamination of foods should be avoided. Uncooked meats should be kept separate from produce, cooked foods, and ready-to-eat foods. Hands, cutting boards, counters, knives, and other utensils should be washed thoroughly after touching uncooked foods. Hands should be washed before handling food, and between handling different food items.

People who have salmonellosis should not prepare food or pour water for others until their diarrhea has resolved. In Ohio, health departments require that restaurant workers with *Salmonella* infection have a stool test showing that they are no longer carrying the *Salmonella* bacterium before they return to work.

People should wash their hands after contact with animal feces. Because reptiles are particularly likely to have *Salmonella*, and it can contaminate their skin, everyone should immediately wash their hands after handling reptiles. Reptiles (including turtles) are not appropriate pets for small children and should not be in the same house as an infant. *Salmonella* carried in the intestines of chicks and ducklings contaminates their environment and the entire surface of the animal. Children can be exposed to the bacteria by simply holding, cuddling, or kissing the birds. Children should not handle baby chicks or other young birds. Everyone should immediately wash their hands after touching birds, including baby chicks and ducklings, or their environment.

There have been several [food recalls](#) related to the outbreak.

See [Salmonella Typhimurium information from the Centers for Disease Control and Prevention](#).

Last Updated: 1/26/09