

Salmonella Outbreak Response Guide

Salmonella is a group of bacteria that causes an illness called *Salmonellosis*. *Salmonella* bacteria are found in the stool of sick and healthy people and animals. It is a major cause of diarrheal illness in the United States.



What are common signs and symptoms?

Signs and symptoms usually start 6 to 72 hours after exposure to the bacteria and can last up to a week. Do not return to work until you are symptom-free for 24-72 hours without use of medications.



Diarrhea



Nausea & vomiting



Stomach pain



Fever

How can *Salmonella* spread in the kitchen?



Inadequate cooking or reheating of foods



Foods from unapproved sources



Improper temperatures



Cross contamination



Not washing hands with soap & hot water for 10-20 seconds

What foods are commonly associated with *Salmonella*?



Eggs/egg products



Poultry



Meat/meat products



Milk/dairy products



Any foods an infected food handler touched

What to do if you think your restaurant has an outbreak?



Notify SNHD at outbreakresponse@snhd.org



Do not work while sick. Screen workers for illness before they clock in & send sick employees home immediately.



Track & log employee illness, including vomiting & diarrheal incidents.



Deep clean & disinfect the kitchen & high-touch surfaces including door handles & restrooms.



Consider reducing menu or temporarily closing until the source of the illnesses is eliminated.