Salmonella Javiana infections linked to a restaurant in Maricopa County, Arizona --2016

Mackenzie Tewell – Foodborne Epidemiologist – Arizona Department of Health Services
“You don’t eat seafood in a landlocked state.”
(We’re pretending this is halibut)
August 26

August 30

(Still pretending)
“Just for the halibut” jokes abound.
55% consumed food at Restaurant A.
67% of cases ate shrimp.
Acquitted of causing *Salmonella* infections

August 26 - September 1
August 30

(Keep pretending)

September 1

(Part 2)
(Part 2)

September 1

September 2
USDA Recommended Safe Minimum Internal Temperatures

- Beef, Pork, Veal, Lamb Steaks, Roasts & Chops: 145 °F with a 3-minute rest time
- Fish: 145 °F
- Beef, Pork, Veal, Lamb Ground: 160 °F
- Egg Dishes: 160 °F
- Turkey, Chicken & Duck Whole, Pieces & Ground: 165 °F
Censea, Inc. Recalls Shrimp Product Because of Possible Health Risk

For Immediate Release
September 19, 2016

Contact
Consumers
Recall Hotline
aaron@censea.com
Those who ate unfried shrimp were almost 6.5 times more likely to become ill than those who did not eat unfried shrimp.

For the #Phnerds: (OR 6.47, 95% CI= 1.6-33.01, p-value=.01)
September 19

October 3
50 cases
40 confirmed
10 probable
Two thirds consumed food from Restaurant A.
22 visited an ED. 14 were hospitalized.
Thank you!