

# Salmonella Paratyphi Type B Outbreak Investigation

## Food Service Control Measures

### Personal Hygiene

Hands should be washed after visiting the restroom, before working with food, between working with different types of food (e.g. raw foods, ready-to-eat foods, uncooked produce and vegetables, and raw species such as pork, chicken, beef, seafood), and after engaging in other activities that contaminate hands. Food service employees should clean their hands and exposed portions of arms for at least 20 seconds using antibacterial soap in a handwashing sink. The following cleaning procedure should be used for hands:

- rinse under clean running warm water;
- apply soap;
- rub together for 10-15 seconds, paying attention to removing soil from fingernails and between fingers;
- thoroughly rinse under clean running warm water; and
- dry with a disposable towel or approved hand drying device.

### Employee Exclusion

Exclude employees from food service establishments per Buncombe County Health Department's "Control Measures for Persons with Paratyphoid Fever."

### Cross Contamination Prevention

Food contact surfaces should be cleaned and sanitized between each food-related task to prevent cross contamination. For prolonged tasks, cleaning and sanitizing should be performed every four hours. Extra care should be taken to separate raw and ready-to-eat products.

Sanitizing solutions should meet the requirements of 15A NCAC 18A .2619:

- For chlorine products, a solution containing at least 50 ppm of available chlorine
- For iodophor products, a solution containing at least 12.5 ppm of available iodine and having a pH not higher than 5.0
- For quaternary ammonium products, a solution containing at least 200 ppm
- Other equivalent products and procedures approved in 21 CFR 178.1010 "Sanitizing solutions" from the "Food Service Sanitation Manual" published by the US Food and Drug Administration. 21 CFR 178.1010 is adopted by reference in accordance with G.S. 150B-14(c).

Use the appropriate test strips to ensure the proper strength of the sanitizing solution is maintained.

### No Bare Hand Contact with Ready-to-Eat Food

To help control foodborne illnesses transmitted via the fecal-oral route, employees should not handle foods that are ready-to-eat (require no further cooking, or "kill step") with their bare hands. Instead, employees should use single-use gloves, deli tissue, or utensils, such as spatulas, tongs, or dispensing equipment.