

***Salmonella* Saintpaul Infections Associated with a Thanksgiving Dinner**

November

St. Louis County

On July 3, 2014, the Minnesota Department of Health (MDH) Public Health Laboratory (PHL) determined that two clinical *Salmonella* Saintpaul isolates submitted through routine surveillance had indistinguishable pulsed-field gel electrophoresis (PFGE) patterns (STP92). Initial interviews revealed that both cases had eaten at the same private Thanksgiving dinner, and an investigation was initiated.

A case was defined as a person from whom *S. Saintpaul* with PFGE pattern STP92 was isolated. Minnesota cases were interviewed with a broad-based exposure questionnaire, and about the implicated meal.

Two cases were identified, with illness onsets on November 23 and November 25. The cases were 38 and 51 years old, and one case was female. Both cases reported diarrhea and fever, one case reported cramps, and neither case reported bloody stools or vomiting. Neither case was hospitalized. The cases reported incubation periods of 30 hours, and 72 hours and illness durations of 5 and 9 days.

Both cases reported eating at a private home in Chisholm, Minnesota for Thanksgiving on November 22. Smoked turkey, oven-roasted turkey, stuffing, shrimp, deviled eggs, cheesy potatoes, summer sausage, cranberry sauce, sweet potatoes, carrots, broccoli, tomatoes, olives, dinner rolls, and cake were served. No other family members reported becoming ill. The small number of cases precluded a meaningful analysis of food exposures.

One of the cases reported purchasing a whole turkey from a grocery in International Falls. He smoked the turkey at home on November 21 before bringing it to the dinner on November 22. Specific details regarding how the turkey was smoked, stored, and reheated were not available.

This was an outbreak of *S. Saintpaul* infections associated with a dinner in a private home. While a vehicle was not identified, the preparation of the smoked turkey may have represented an opportunity for inadequate initial cooking or time/temperature abuse, resulting in the survival and proliferation of *Salmonella*. However, this could not be confirmed.