

Post-Bulletin

Officials investigating salmonella outbreak at Denny's in Rochester

Jul 14, 2012, 8:22 am

By Jill Jensen

The Post-Bulletin, Rochester MN

The first salmonella outbreak in years is linked to Denny's Restaurant in Rochester.

Three confirmed cases and one suspected case of salmonella montevideo are being investigated by Olmsted County Public Health Services and the Minnesota Department of Health, according to a news release.

As of Friday, they had not found a specific food source, said Shaylene Baumbach, a public health educator for Olmsted County. They are investigating the possibility that a Denny's Restaurant patron or employee brought in the food-borne illness.

The confirmed cases all dined at Denny's Restaurant between June 27 and July 5 and were hospitalized for salmonella montevideo, which began between July 2 and 7.

However, Baumbach said, it is still safe to eat at Denny's Restaurant.

Baumbach said the restaurant has cooperated fully with the investigation. The county and state health departments have discarded potentially contaminated foods, cleaned and sanitized food surfaces, implemented strict glove use, and excluded ill or recently ill employees, according to the release.

"We did not close down Denny's specifically because we were able to get into the restaurant early enough to start the intervention right away," she said.

Baumbach said the number of cases and other details will change as more information is gathered.

Salmonella symptoms include diarrhea, abdominal pain, cramps and fever and usually develop 12 to 72 hours after exposure, according to the release. Infections usually last five to seven days, but about 20 percent require hospitalization.

Baumbach said it's been years since a salmonella outbreak has occurred, meaning the cases can be traced back to a particular source, but there are still cases throughout the year.

"A lot of people don't know they have it," she said.

Post-Bulletin Company, L.L.C.

www.postbulletin.com