

## NEWS

**Date:** June 13, 2015

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### Health Department Investigating Recent Salmonella Cases

**Boise** — Nearly 30 individuals testing positive for Salmonella have been reported to the Central District Health Department (CDHD) since Monday, June 8.

CDHD is currently investigating each reported Salmonella case to help determine the exact source of the illness. So far, there is a possible link to the Boise Co-op. However, other cases not associated with the food establishment have also been detected.

CDHD is working closely with the Boise Co-op to identify how Salmonella may have entered a food source. Multiple food samples have been sent to the state public health laboratory for testing and results are pending. Additionally, lab tests have not yet confirmed whether those involved contracted the same strain of Salmonella. More information regarding the food samples and strain(s) is expected by late next week.

Salmonella is a bacteria that lives in the intestines of people, animals and birds. It generally causes symptoms of diarrhea, fever, abdominal pain, and sometimes vomiting. For the elderly, children, and those with compromised immune systems, symptoms can be more serious. Symptoms often begin 12-72 hours after consuming contaminated food. Commonly infected foods can include raw meat, poultry and seafood, raw eggs, fruits and vegetables.

#### **If You Have Symptoms**

CDHD encourages anyone who is experiencing symptoms of fever, diarrhea, abdominal pain and/or vomiting they believe could be related to something they ate, to talk to their health care provider. Anyone who is ill with these symptoms should stay home to help prevent the spread to others. In addition, they should fill out a foodborne illness report on the CDHD website, [cdhd.idaho.gov](http://cdhd.idaho.gov).

*(continued)*

**Preventing Salmonella**

Some tips to prevent Salmonella include:

- Cook poultry, ground beef and eggs thoroughly. Do not eat or drink foods containing raw eggs or raw, unpasteurized milk.
- Wash hands, kitchen work surfaces, and utensils with soap and water immediately after they have been in contact with raw meat or poultry.
- Be particularly careful with foods prepared for infants, the elderly, and the immunocompromised.
- Wash hands with soap after handling reptiles, birds, or baby chicks, and after contact with pet feces.
- Avoid direct or even indirect contact between reptiles (turtles, iguanas, other lizards, snakes) and infants or immunocompromised persons.
- Don't work with raw poultry or meat, and an infant (e.g., feed, change diaper) at the same time.

For more information on Salmonella, visit [cdc.gov/salmonella](http://cdc.gov/salmonella).

**Media Availability:** Interviews are available on Saturday, June 13, 2015 between 10 a.m. and 12 p.m. Please call Christine Myron, CDHD Public Information Officer at 871-1712, to arrange an interview during this timeframe.

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