

Salmonella outbreak associated with Al Basha Restaurant in Seattle

AT-A-GLANCE

- **Cases:** 3
- **Hospitalizations:** 1
- **Deaths:** 0
- **Status:** Investigation is complete
- **Locations:** Al Basha Restaurant, 2302 1st Ave, Seattle, WA 98121
- **Meal dates:** September 15, 22, and 23, 2019
- **Prior food safety inspections and current rating?**
 - EXCELLENT

Highlights

Updated November 5, 2019

Summary

Public Health investigated an outbreak of salmonellosis (caused by *Salmonella* bacteria) associated with Albasha Restaurant in Seattle. A specific food or drink item that might have caused the illnesses was not identified.

Illnesses

Since October 10, 2019, Public Health learned of three people from three separate meal parties becoming ill after consuming food from Albasha Restaurant in Seattle between September 15 and September 23, 2019.

No employees of the restaurant reported having symptoms consistent with salmonellosis.

Public Health actions

Public Health investigators visited the restaurant on October 10, 2019. The investigators' inspection identified potential risk factors, including inadequate hand washing and food handling practices that could lead to cross contamination; corrective actions were discussed with Albasha Restaurant management and were fixed at the time of the visit. The restaurant management was required to conduct a thorough cleaning and disinfection of the restaurant. Investigators revisited the restaurant on October 11 and confirmed that a thorough cleaning and disinfection had been completed.

Investigators revisited the restaurant on October 30 and ensured ongoing compliance with proper food handling practices.

Laboratory testing

Three people who got sick tested positive for *Salmonella* Enteritidis with the same genetic fingerprint, suggesting that they had a common source of infection.

About *Salmonella*

Salmonellosis is a bacterial infection that is often spread through the fecal-oral route, through contaminated food and water, or through contact with animals and their environments. Symptoms of salmonellosis include nausea, vomiting, diarrhea, headache, fever, chills, and abdominal cramping. Illness typically lasts several days and people can spread infection to others even after symptoms resolve.

Ill persons with a suspected *Salmonella* infection should not work in food handling, patient care, or childcare while having vomiting or diarrhea.

Prevention

To prevent *Salmonella* infection:

- Wash hands with soap and water after going to the bathroom, changing diapers, touching animals, and before eating or preparing food.
- Cook all meats thoroughly, especially poultry.
- Wash cutting boards and counters used for meat or poultry preparation immediately after use to avoid cross contaminating other foods.

More information about *Salmonellosis and food safety*

- [*Salmonella facts*](#), Public Health — Seattle & King County
- [*Salmonella facts*](#), foodsafety.gov