



Gastrointestinal illness outbreak associated with Saigon Vietnam Deli

- **Cases:** 8
- **Hospitalizations:** 0
- **Deaths:** 0
- **Status:** Investigation is ongoing
- **Locations:** Saigon Vietnam Deli, 1200 S Jackson Street, Seattle, WA 98144
- **Meal dates:** July 25, 2020
- **Current food safety rating:** [GOOD](#)

Highlights

Updated August 13, 2020

Summary

Public Health is investigating an outbreak of gastrointestinal illness with diarrhea, vomiting, body aches, headaches and fevers associated with a takeout meal from Saigon Vietnam Deli on July 25, 2020. A specific food or drink item that might have caused the illnesses has not been identified.

Illnesses

Since August 3, 2020, Public Health learned about 8 people with a gastrointestinal illness who reported eating takeout food together from Saigon Vietnam Deli on July 25, 2020. Other food was also ordered for takeout from another food establishment, but since only half of the ill people ate the food from the second restaurant, it is unlikely the source of illnesses.

We have not yet identified any ill employees.

Public Health actions

Initial outreach to the restaurant was conducted over the telephone in an effort to follow COVID Safe Start guidelines to minimize contact with others. Environmental Health investigators held a teleconference with restaurant management on August 5, 2020. Investigators reviewed food handling practices, illness policies, employee schedules, employee health, food sources, and facility cleaning, sanitizing, and disinfection procedures with the restaurant management to identify possible risk factors for the spread of a gastrointestinal illness.

An Environmental Health investigator visited the restaurant on August 6, 2020, to review food handling practices at the establishment and conduct an onsite inspection. The investigator's inspection identified potential risk factors, including inadequate hand

washing, improper cleaning and sanitizing of food contact surfaces, inadequate cold holding of foods, and food handling practices that could lead to cross contamination of bacteria; corrective actions were discussed with restaurant management.

Laboratory testing

We do not have laboratory results for the people who got sick. Symptoms among those who got sick are suggestive of a bacterial illness.

About bacterial infections

Many different disease-causing germs can contaminate foods, so there are many different foodborne infections, but most are caused by bacteria, viruses, or parasites. Common bacterial causes of foodborne illness include *Salmonella*, *Campylobacter*, and shiga toxin-producing *E. coli* (STEC).

Anyone who has a gastrointestinal illness should not work in food handling, patient care, or childcare while having vomiting or diarrhea.

To prevent *bacterial* infections:

- Wash hands with soap and water after going to the bathroom, changing diapers, touching animals, and before eating or preparing food.
- Wash cutting boards and counters used for meat or poultry preparation immediately after use to avoid cross contaminating other foods.
- Cook all meats thoroughly.
- Use a food thermometer to make sure that meats have reached a safe internal temperature.
- Bacteria can multiply rapidly if left at room temperature or in the “Danger Zone” between 40°F and 140°F.
 - Never leave perishable food out for more than 2 hours (or 1 hour if it's hotter than 90°F outside).
 - Keep your refrigerator at 40°F or below and know when to throw food out.
- Avoid eating high-risk foods, especially undercooked ground beef and other beef products, unpasteurized (raw) milk or juice or cheese, and raw sprouts.

Thoroughly wash fresh produce before eating.

More information about norovirus:

- Last Updated August 13, 2020