

- Final Report -

**Salmonellosis Outbreak:
El Sombrero
Fox River Grove, Illinois**

September 2021

**Investigated by:
McHenry County Department of Health
2200 North Seminary Avenue
Woodstock, Illinois 60098**

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INTRODUCTION

On August 30, 2021, the McHenry County Department of Health (MCDH), after receiving positive *Salmonella* lab report in the Illinois-National Electronic Disease Surveillance System (I-NEDSS), first identified a case of salmonellosis who had dined at El Sombrero located at 314 Lincoln Ave, Fox River Grove, IL 60021 via interview with Communicable Disease (CD) Program staff. The Division of Environmental Health received a complaint on August 31, 2021 alleging seven (7) individuals who had eaten at El Sombrero on August 25, 2021 were experiencing gastrointestinal symptoms.

MCDH opened an outbreak investigation into the cluster of illnesses linked to El Sombrero on August 31, 2021. The investigation conducted by MCDH identified four (4) staff and eighty-one (81) patrons of El Sombrero who were either diagnosed with salmonellosis or experienced vomiting and/or diarrhea after working at or eating food from El Sombrero. Of the eighty-five (85) ill individuals identified over the course of the outbreak investigation, twenty-one (21) were considered confirmed cases of salmonellosis and sixty-four (64) were considered probable cases of salmonellosis. A confirmed case of salmonellosis is defined as an individual who had a *Salmonella* species (serotypes other than Typhi; Paratyphi A, B, or C; or serotype unknown) isolated from a clinical specimen. A probable case of salmonellosis is defined as an individual with clinically compatible illness epidemiologically linked to a case that meets supportive or confirmed laboratory criteria for diagnosis.

MCDH was notified by the Illinois Department of Public Health (IDPH) on September 21st and September 23, 2021 that all twenty-one (21) confirmed cases associated with El Sombrero were linked to a multistate outbreak of *Salmonella Oranienburg* (*S. Oranienburg*) by whole genome sequencing (WGS).

On October 22, the Centers for Disease Control and Prevention (CDC) released that illness in the multistate outbreak of *S. Oranienburg* was linked to whole red, white, and yellow onions distributed by ProSource Produce LLC and Keeler Family Farms that were imported from the State of Chihuahua, Mexico. Details on the CDC's investigation of the multistate outbreak can be accessed at <https://www.cdc.gov/salmonella/oranienburg-09-21/index.html>.

This report will review the methodology utilized in this investigation, the final findings, and a discussion of those findings and recommendations to prevent future illness. The appendices include graphs and tables depicting data from the epidemiological and environmental

investigations, along with various forms used to conduct and organize the data/information received in the field.

METHODOLOGY

A foodborne illness investigation includes obtaining case histories of those ill and those who are well, but still potentially at risk because of a shared exposure with the ill. It is also necessary to obtain clinical specimens to identify an etiologic agent of the illness. From these preliminary efforts, a case definition is developed to appropriately classify individuals interviewed as either a case or a non-case.

Statistical analyses are used to determine what food exposures could be related to disease. The most common statistical test used in the outbreak setting is the chi-square test for association. It is important to note that the chi-square test for association is more reliable when a large sample size is available. The statistical power of the chi-square test declines as sample size decreases, making it difficult to establish a single food item as the source of the outbreak. Fisher's Exact Test can be used with smaller sample sizes to better identify associations between food exposures and illness. A relative risk (RR) or odds ratio (OR) is also used to identify potentially implicated food items. Traditionally, a RR or OR greater than or equal to two signifies a food item requiring further exploration.

Paralleling this epidemiological investigation is an environmental health investigation. This includes the physical and procedural examination of pertinent operations and the collection of food samples of implicated food items.

The next stage of this investigation includes the development of hypotheses about the contributing factors to the illness and examination of associations that develop from the data that have accumulated from the environmental, epidemiological, and laboratory findings. Following this, recommendations and control procedures are developed to prevent future illness.

On August 30, 2021, CD Program staff interviewed an individual who tested positive for salmonella after being hospitalized with symptoms of gastrointestinal illness. The case reported eating at El Sombrero located in Fox River Grove, IL. CD Program staff notified the Division of Environmental Health of this report that same day.

On August 31, 2021, the Division of Environmental Health received a complaint of gastrointestinal illness, including severe diarrhea, abdominal cramps, and body aches, among

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seven (7) co-workers who dined at El Sombrero on August 25, 2021. The Division of Environmental Health conducted a full inspection of El Sombrero that same day. Two Environmental Health Practitioners evaluated and reviewed food handling procedures and practices. During the inspection, the Environmental Health staff were advised of a food establishment employee that reported being ill that same day and did not report to work.

On September 2, 2021, the Division of Environmental Health contacted the management of El Sombrero and requested a complete list of all employees present at the facility on August 25, 2021 and a corresponding list of food handling responsibilities for each staff member. At that time, the Division of Environmental Health staff obtained the name and contact information for the ill food establishment employees. The Division of Public Health Nursing CD Program staff contacted the list of ten (10) employees and instructed all employees to submit stool specimens for testing to be cleared for work as food handlers.

Between August 30 and September 2, 2021, MCDH received reports of an additional six (6) cases of salmonellosis who dined at El Sombrero. Symptoms reported by cases included abdominal cramps, diarrhea, body aches, fever, headache, and fatigue.

On September 3, 2021, two Environmental Health Practitioners re-visited El Sombrero to observe food handling procedures and to collect food and water samples. At that time, the owner of El Sombrero voluntarily closed the food establishment pending the results of the ongoing illness investigation.

Additionally, MCDH issued a press release on September 3, 2021 (Appendix A) requesting that patrons who had dined at El Sombrero from August 23rd through September 3, 2021 complete a questionnaire to assist MCDH in conducting case history interviews, regardless of whether they developed symptoms. The questionnaire consisted of an online outbreak investigation form created in REDCap (Appendix B). REDCap allows data to be collected online in real-time and stores data in a secure, web-based portal. CD staff also contacted employees and patrons of El Sombrero via phone to conduct case history interviews. The outbreak investigation form was completed by employees and patrons of El Sombrero (on their own online or with CD staff) from September 3rd to September 7, 2021.

A case definition was also developed at that time to characterize ill persons. A case was defined as:

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1) An employee of El Sombrero who worked at the restaurant sometime during the timeframe of August 23rd through September 3, 2021 and met either of the conditions below:

- a. Employee was identified as a confirmed case of salmonellosis **OR**
- b. Employee became ill after working at El Sombrero with symptoms including two or more episodes of vomiting or three or more episodes of diarrhea

OR

2) An individual who ate food from El Sombrero sometime during the timeframe of August 23rd through September 3, 2021 and met either of the conditions below:

- a. Individual was identified as a confirmed case of salmonellosis **OR**
- b. Individual became ill after eating food from El Sombrero with symptoms including two or more episodes of vomiting or three or more episodes of diarrhea

MCDH was in consultation with IDPH throughout the investigation. Between the dates of September 7th and September 30, 2021, the Environmental Health Division, Food Program Coordinator contacted the food establishment owner on multiple occasions to obtain specific information regarding food product invoices, food ingredients, and food suppliers at the request of the Illinois Department of Public Health.

After consultation with IDPH on September 9, 2021, two Environmental Health Practitioners re-visited the food establishment and collected additional food samples. In addition, a follow-up questionnaire was distributed by the Nursing Division, Epidemiology and CD Programs to individuals who had completed the first questionnaire to garner additional information on dairy and produce products eaten from El Sombrero (Appendix C). The follow-up questionnaire was completed by these individuals on September 9th and September 10, 2021. On September 13, 2021, all collected food samples were shipped overnight to the Illinois Department of Public Health laboratory in Springfield, IL for analysis.

Eighty-five (85) ill individuals (i.e., cases) and one hundred forty-one (141) well individuals (i.e., non-cases) were either interviewed by MCDH CD staff or completed the outbreak questionnaire form from September 3rd to September 7, 2021. An additional six (6) individuals who completed the questionnaire form were excluded from the investigation as they had been experiencing gastrointestinal symptoms prior to eating food from El Sombrero.

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Fifty-two (52) ill and ninety (90) well individuals completed the follow-up questionnaire on September 9th and September 10, 2021. An additional four (4) individuals completed the follow-up questionnaire and were excluded from the investigation either because they did not complete the initial outbreak investigation form or reported illness prior to eating food from El Sombrero on the initial outbreak investigation form. Of the eighty-five (85) ill individuals, clinical specimens were collected from seventeen (17) patrons and four (4) employees of El Sombrero for testing over the course of the outbreak investigation. Additionally, clinical specimens were collected from six (6) non-ill employees.

Periodic analysis of the expanding picture of the outbreak helped to focus the epidemiological, sample collection, and environmental investigations. A thorough analysis was conducted of all interview data utilizing SAS 9.4 software. This examination included cross tabulations of exposure information versus illness status (i.e., well or ill). Statistically significant associations were determined via the chi-square test for association or Fisher's Exact Test (depending on which was appropriate based on expected cell counts) and an OR was calculated. An epi curve was created, and median incubation period between exposure and illness and median duration of the symptoms were calculated (Appendix D).

An initial analysis was performed on September 7, 2021 using the information collected via the outbreak investigation form. Food items were analyzed both as individual menu items and based on the type of meat used in the menu item. Findings found no statistically significant associations between illness and the food items served at El Sombrero. A follow-up analysis was performed on September 10, 2021 using the information collected via the follow-up questionnaire, dairy and produce items were found to be significantly associated with illness and the analysis was provided to IDPH on September 10, 2021.

MCDH was notified by IDPH on September 21 and 23, 2021 that cases associated with the El Sombrero Salmonellosis Outbreak were linked to a multistate outbreak of *S. Oranienburg* by WGS. As the El Sombrero Salmonellosis Outbreak is considered a cluster of the larger multistate outbreak of *S. Oranienburg*, the outbreak investigation was turned over to IDPH after this notification. Any issues associated with the retail food establishment continued to be addressed by the Division of Environmental Health.

FINDINGS

Two hundred thirty-two (232) people who either worked for or ate food from El Sombrero during the timeframe of August 23rd to September 3, 2021 were interviewed either by CD staff or via the outbreak investigation form. Eighty-five (85) cases were identified, consisting of twenty-one (21) confirmed cases and sixty-four (64) probable cases. (Appendix D, Table 1).

The first ill individual's symptoms began on August 22, 2021. Most cases first experienced symptoms on August 26 (14 cases, 16.5%) or August 27 (17 cases, 20.0%) (Appendix D, Figure 1). The illness was characterized by diarrhea (92.9% of cases), abdominal cramps (82.4% of cases), and fatigue (64.7% of cases) (Appendix D, Figure 2). Illness was severe enough in some cases to require treatment in the emergency department (14 cases) and even hospitalization (10 cases, with a mean duration of stay of 3.1 days). The median incubation period was 34.25 hours, with a range of 1-156.5 hours (Appendix D, Figure 3). The median duration of symptoms was 72 hours, with a range of 4 -150 hours (Appendix D, Figure 4). The symptoms, incubation period, and duration are typical of several foodborne pathogens including Norovirus, *Shigella*, *Salmonella*, and *Campylobacter*. An examination of possible foodborne pathogens is provided in Appendix D, Table 2.

Statistical analysis of the food items served at El Sombrero indicated that the guacamole had a statistically significant association with illness at $\alpha < 0.05$ (Chi-Square Test for Association $p = 0.019$, OR = 2.352 [95% CI = 1.146, 4.830]). Avocado was also found to have a statistically significant association with illness at $\alpha < 0.05$ (Chi-Square Test for Association $p = 0.029$, OR = 2.294 [95% CI = 1.080, 4.874]). The analysis also found that the poblano pepper had a statistically significant association with illness at $\alpha < 0.1$ (Chi-Square Test for Association $p = 0.066$, OR = 2.415 [95% CI = 0.927, 6.292]). Lastly, sour cream was found to have a statistically significant association with illness at $\alpha < 0.05$, but it was correlated with decreased odds of becoming ill (Chi-Square Test for Association $p = 0.037$, OR = 0.478 [95% CI = 0.238, 0.960]) (Appendix D, Tables 3 – 5).

Clinical specimens from seventeen (17) patrons and four (4) employees of El Sombrero were positive for *Salmonella*. All 21 individuals were linked to the multistate outbreak of *S. Oranienburg* by WGS. Environmental water and ice samples were satisfactory for total coliform

and *E.coli* bacteria and all-food samples submitted to IDPH were found to be negative for *Salmonella* spp.

During the food establishment inspections associated with the foodborne illness outbreak investigation, multiple Priority and Priority Foundation violations were documented. Priority and Priority Foundation items are those that most directly relate to the control of hazards that most frequently contribute to foodborne illness. (See Inspection, HACCP Review and Observations in Appendix E).

After staff clinical clearance specimens were received, corrective actions implemented, and control measures discussed with management, the Division of Environmental Health gave the owner of El Sombrero approval to resume operations on September 24, 2021.

DISCUSSION

The pathogen identified for this outbreak was *Salmonella* (specifically *S. Oranienburg*). According to IDPH, *Salmonella* causes much of the food poisoning in the world. Per the CDC, it is estimated that 1.35 million cases of salmonellosis occur in the United States each year. Salmonellosis is an illness of variable severity commonly manifested by diarrhea, abdominal pain, nausea, and sometimes vomiting.

S. Oranienburg was identified as the pathogen of this outbreak based on the epidemiological and laboratory findings. Four main findings support this conclusion. First, the incubation period for *Salmonella* is typically 5 -72 hours, which is consistent with the median incubation period of cases in this outbreak (34.25 hours). Second, the duration for *Salmonella* is typically several days, which is consistent with the median duration of illness in this outbreak (72 hours). Third, the most common symptoms experienced (diarrhea, abdominal cramps, and fatigue) are consistent with *Salmonella*. Last, clinical specimens from four (4) employees and seventeen (17) patrons of El Sombrero were positive for *S. Oranienburg*.

The epi curve (Appendix A, Figure 1) is suggestive of a single point source. Based on the food item analysis, it is likely that guacamole prepared by El Sombrero staff during the timeframe of August 23 through September 3, 2021 contributed to the cluster of salmonellosis associated with El Sombrero. The statistical analysis of food items found that guacamole was significantly associated with illness. The odds of becoming ill among those who ate guacamole

were 2.35 times the odds of becoming ill among those who did not eat guacamole (95% CI = 1.146, 4.830).

Though avocado was found to be associated with increased illness, it is MCDH's opinion that eating avocado did not cause illness. Those who responded to the follow-up survey that reported that they ate guacamole were included when analyzing the data for avocados (as some individuals said they ate guacamole but said they did not eat avocados). The association found between illness and avocados was likely a result of including responses from those who ate guacamole in the analysis. This is based on the fact that guacamole was found to be statistically significant when analyzed alone.

Poblano peppers were also found to be significantly associated with illness at a lower significance level ($\alpha < 0.1$ instead of $\alpha < 0.05$). However, very few individuals reported eating poblano peppers, and it is MCDH's opinion that this association was likely coincidental and poblano peppers were not a cause of illness in this outbreak.

It is MCDH's hypothesis that *S. Oranienburg* was introduced into the establishment in two possible scenarios. The first scenario is an ingredient used in the preparation of guacamole was the potential source of *Salmonella* in this outbreak. Ingredients of El Sombrero's guacamole include avocado, lime, white onion, cilantro, tomato, and salt. Though no food items collected in MCDH's environmental investigation tested positive for *Salmonella*, CDC's finding that illness in the multistate outbreak of *S. Oranienburg* was linked to whole red, white, and yellow onions suggests that uncooked white onion used in the preparation of guacamole by El Sombrero was the likely source of *Salmonella* in this cluster of illness. The Department recognizes that it is very difficult to prevent foodborne illness when a ready-to-eat food, such as an onion, is received at the food establishment already contaminated with a foodborne pathogen that is not removed by washing of the food product through typical food handling techniques.

A second possible scenario is that an ill employee that consumed contaminated food product associated with the national *S. Oranienburg* outbreak brought the pathogen into the facility by working when infectious. The investigation confirmed that four (4) employees were positive for *S. Oranienburg*. The Division of Environmental Health determined that at least one employee failed to disclose symptoms to the Person-in-Charge, and that the Person-in-Charge failed to ask the appropriate questions to evaluate whether the ill employee's symptoms were consistent with a foodborne pathogen. If these required actions had taken place, the Person-in-Charge could have implemented steps to reduce the chance of foodborne illness.

Regardless of the way that *S. Oranienburg* was introduced into the food establishment, the Division of Environmental Health identified multiple breakdowns in Priority and Priority Foundation food handling procedures that are required in order to prevent foodborne illness. These included the following:

- A malfunctioning dish machine that was not sanitizing equipment and utensils properly.
- Failure to quick chill prepared time/temperature control for safety (TCS) foods in a manner to prevent the growth of bacterial foodborne pathogens.
- Failure of foodservice personnel to wash hands properly between tasks.
- Failure of foodservice personnel to provide a barrier when handling ready-to-eat foods
- Failure to hold cold TCS foods at 41 degrees F or below in storage.
- Failure to provide test kits to ensure that sanitizer levels at the dish machine and in sanitation buckets were at effective and safe levels.

CONTROL MEASURES

All of the corrective actions listed in the summary of Inspection, HACCP Review and Observations must be implemented by the food establishment. In addition, the Department recommends the following:

- Appropriate management strategies must be put in place to ensure adherence by all food staff to food protection principles and practices to minimize the potential for future foodborne illness outbreaks.
- Additional staff of El Sombrero should become Certified Food Protection Managers to oversee all food handling procedures. It is recommended that certified personnel include front line staff as well as management.
- A self-inspection system should be developed by the operators of El Sombrero. The self-inspection system should incorporate necessary, immediate interventions when critical problems are identified.
- A complete Hazard Analysis and Critical Control Point program should be developed and implemented at the food establishment.
- The food establishment operator should continually monitor available information regarding food suppliers to identify any potential problems in the supply chain that could

result in the introduction into the food establishment of a foodborne pathogen in ready-to-eat (i.e. produce).

Appendix A

Press Release



FOR IMMEDIATE RELEASE

2200 N. Seminary Ave.
Woodstock, IL 60098

(815) 334-4510 Fax: (815) 334-4635

Media Contact:

Lindsey Salvatelli

Office: (815) 334-4456

Cell: (815) 236-3238

MCDH.info

September 3, 2021

Salmonella outbreak linked to Fox River Grove restaurant

McHENRY COUNTY — The McHenry County Department of Health (MCDH) is reporting a foodborne illness outbreak of a gastrointestinal illness caused by *Salmonella*. The illness has been linked to El Sombrero, 314 Lincoln Ave, Fox River Grove.

The business has voluntarily closed and is cooperating with McHenry County health officials during the investigation.

Those who ate at the food establishment from August 23 to September 3, regardless if they develop symptoms or remain well, are asked to [complete a survey](#) to assist MCDH in collecting data to conduct a comprehensive investigation of this illness outbreak to eliminate the public health risk. The survey is a secure webform that is HIPAA compliant, no personal and/or medical information will be released.

The MCDH is advising anyone who ate food prepared at the food establishment to seek medical attention and testing if they experience or develop symptoms.

[Salmonella](#) is a food-borne bacterium that cannot be detected by sight, taste or smell. Once consumed it can result in symptoms of illness including nausea, vomiting, abdominal cramping, chills, fever or blood in the stool. Symptoms usually start within 6 hours to 6 days after infection and last 4 to 7 days.

Most individuals can recover on their own in 3 to 5 days, but the infection can be more severe in children, the elderly, and those with compromised immune systems.

Those with questions or who are unable to access the survey can call (815) 334-4500.

###

Appendix B

Epidemiological Questionnaire

Foodborne Outbreak Self Administered

Please complete the survey below.

Thank you!

The McHenry County Department of Health is investigating illnesses that occurred after eating food from El Sombrero restaurant (located at 314 Lincoln Ave, Fox River Grove, IL 60021) on or after 8/23/2021. We are asking persons who ate at El Sombrero restaurant to complete this survey whether you became ill or not.

The survey will only take a few minutes to complete and includes questions about symptoms, illness onset, doctor's visits, and foods eaten from the restaurant. This information will help us to try and understand what happened to cause illnesses.

Please answer each question, even if it's answering "Unknown". Once you have started the survey, please complete it and do not start a new survey by clicking on the link again. If you need to change an answer, you can contact McHenry County Department of Health at 815-334-4500.

All information provided is confidential and is for public health use only. If you have any questions about the survey, please contact McHenry County Department of Health at 815-334-4500.

We thank you for your time and participation in this important survey.

Who is completing this survey?

- ☐ Self
☐ Parent
☐ Spouse
☐ Other

Following are demographic questions about the person who ate food from El Sombrero.

First Name of Person

* must provide value

Last Name of Person

* must provide value

Date of birth

M-D-Y

Age

* must provide value

e.g. 22

Sex

* must provide value

- ☐ Male
☐ Female

Phone #

* must provide value

###-###-####

E-mail Address

Home Address

* must provide value

City

* must provide value

Zip

* must provide value

County

* must provide value

State * must provide value		
Occupation		
Do you handle food as part of your job? * must provide value	☐ Yes ☐ No	
Did you eat or drink anything from El Sombrero on or after 8/23/2021? * must provide value	☐ Yes ☐ No	
Breakfast		
	Yes	No
Huevos Rancheros <i>Eggs over easy topped with our mild tomato sauce</i> * must provide value	☐	☐
Huevos con Jamon <i>Scrambled eggs with ham</i> * must provide value	☐	☐
Omellette de Tres Huevos <i>3 eggs stuff with onions, tomato, cheese and your choice of meat.</i> * must provide value	☐	☐
Huevos con Chorizo <i>Scrambled eggs with Mexican sausage</i> * must provide value	☐	☐
Huevos a la Mexicana <i>Scrambled eggs with tomatoes, onions, green pepper and with our mild tomato sauce</i> * must provide value	☐	☐
Chilaquiles <i>Tortilla chips served with your choice of salsa and topped with melted cheese, sour cream, and your choice protein</i> * must provide value	☐	☐
Appetizers		
	Yes	No
Nachos <i>Crispy corn tortilla chips topped with beans, onions, cilantro, tomato, sour cream and guacamole</i> * must provide value	☐	☐
Cheese Quesadillas <i>3 flour tortillas filled with cheese and your choice of meat. Served with a side of sour cream and guacamole</i> * must provide value	☐	☐
Chicken Quesadillas <i>3 flour tortillas filled with cheese and your choice of meat. Served with a side of sour cream and guacamole</i> * must provide value	☐	☐
Beef Quesadillas <i>3 flour tortillas filled with cheese and your choice of meat. Served with a side of sour cream and guacamole</i> * must provide value	☐	☐
Sausage Quesadillas <i>3 flour tortillas filled with cheese and your choice of meat. Served with a side of sour cream and guacamole</i> * must provide value	☐	☐
Steak Quesadillas <i>3 flour tortillas filled with cheese and your choice of meat. Served with a side of sour cream and guacamole</i> * must provide value	☐	☐

Guacamole <i>Fresh avocado dip with tomatoes, onions, and cilantro. Served with chips</i> * must provide value	☐	☐
Chips and Salsa * must provide value	☐	☐
Chicken Nachos <i>Crispy corn tortilla chips topped with beans, onions, cilantro, tomato, sour cream, and guacamole with your choice of meat</i> * must provide value	☐	☐
Beef Nachos <i>Crispy corn tortilla chips topped with beans, onions, cilantro, tomato, sour cream, and guacamole with your choice of meat</i> * must provide value	☐	☐
Sausage Nachos <i>Crispy corn tortilla chips topped with beans, onions, cilantro, tomato, sour cream, and guacamole with your choice of meat</i> * must provide value	☐	☐
Steak Nachos <i>Crispy corn tortilla chips topped with beans, onions, cilantro, tomato, sour cream, and guacamole with your choice of meat</i> * must provide value	☐	☐
Queso Fundido <i>Melted Chihuahua cheese with Mexican sausage</i> * must provide value	☐	☐
Queso Fundido with Shrimp <i>Melted Chihuahua cheese with Mexican sausage and shrimp</i> * must provide value	☐	☐
Soup		
	Yes	No
Caldo de Pollo <i>Chicken drumstick soup with carrot, celery and potatoes</i> * must provide value	☐	☐
Siete Mares <i>Seafood soup served with shrimp, octopus, fish, clams, calamari, and crab</i> * must provide value	☐	☐
Caldo de Camaron <i>Shrimp soup with carrot, celery and potatoes</i> * must provide value	☐	☐
Dinner		
	Yes	No
El Sombrero Combination <i>Grilled skirt steak and 4 butterflied shrimp</i> * must provide value	☐	☐
Bistec a la Tampiquena <i>Grilled skirt steak served with 1 enchilada with your choice of filling</i> * must provide value	☐	☐
Bistec a la Chipotle <i>Tender strips of skirt steak served with green pepper, onions, tomato, and our special chipotle sauce. Hot</i> * must provide value	☐	☐
Lomo de Res <i>Ribeye steak served with grilled onions in your choice of green sauce or spicy chile de arbol sauce. Hot</i> * must provide value	☐	☐

Chicken Fajitas <i>Your choice of meat served with green peppers, onions, tomatoes and avocado</i> <i>* must provide value</i>	☐	☐
Steak Fajitas <i>Your choice of meat served with green peppers, onions, tomatoes and avocado</i> <i>* must provide value</i>	☐	☐
Chicken, Steak, and Shrimp Fajitas <i>Your choice of meat served with green peppers, onions, tomatoes and avocado</i> <i>* must provide value</i>	☐	☐
Chiles Rellenos <i>2 poblano peppers stuffed with cheese and topped with our mild tomato sauce, melted cheese and sour cream</i> <i>* must provide value</i>	☐	☐
Chiles Rellenos with Chicken <i>2 poblano peppers stuffed with cheese and topped with our mild tomato sauce, melted cheese, sour cream, and chicken</i> <i>* must provide value</i>	☐	☐
Chiles Rellenos with Beef <i>2 poblano peppers stuffed with cheese and topped with our mild tomato sauce, melted cheese, sour cream, and beef</i> <i>* must provide value</i>	☐	☐
Chiles Rellenos with Steak <i>2 poblano peppers stuffed with cheese and topped with our mild tomato sauce, melted cheese, sour cream, and steak</i> <i>* must provide value</i>	☐	☐
Chicken Chimichanga <i>Large, fried flour tortilla stuffed with beans, cheese and your choice of meat, topped with sour cream and guacamole</i> <i>* must provide value</i>	☐	☐
Beef Chimichanga <i>Large, fried flour tortilla stuffed with beans, cheese and your choice of meat, topped with sour cream and guacamole</i> <i>* must provide value</i>	☐	☐
Sausage Chimichanga <i>Large, fried flour tortilla stuffed with beans, cheese and your choice of meat, topped with sour cream and guacamole</i> <i>* must provide value</i>	☐	☐
Pork Chimichanga <i>Large, fried flour tortilla stuffed with beans, cheese and your choice of meat, topped with sour cream and guacamole</i> <i>* must provide value</i>	☐	☐
Chicken Burrito <i>1 big flour tortilla stuffed with beans, lettuce, tomato, onions, cilantro, cheese, sour cream, and your choice of meat, and topped with our mild tomato sauce and cheese</i> <i>* must provide value</i>	☐	☐
Beef Burrito <i>1 big flour tortilla stuffed with beans, lettuce, tomato, onions, cilantro, cheese, sour cream, and your choice of meat, and topped with our mild tomato sauce and cheese</i> <i>* must provide value</i>	☐	☐
Sausage Burrito <i>1 big flour tortilla stuffed with beans, lettuce, tomato, onions, cilantro, cheese, sour cream, and your choice of meat, and topped with our mild tomato sauce and cheese</i> <i>* must provide value</i>	☐	☐

Pork Burrito 1 big flour tortilla stuffed with beans, lettuce, tomato, onions, cilantro, cheese, sour cream, and your choice of meat, and topped with our mild tomato sauce and cheese * must provide value	☐	☐
Vegetarian (Cheese) Burrito 1 big flour tortilla stuffed with beans, lettuce, tomato, onions, cilantro, cheese, sour cream, and your choice of meat, and topped with our mild tomato sauce and cheese * must provide value	☐	☐
Steak Burrito 1 big flour tortilla stuffed with beans, lettuce, tomato, onions, cilantro, cheese, sour cream, and your choice of meat, and topped with our mild tomato sauce and cheese * must provide value	☐	☐
Chicken Flautas 3 crispy corn tortillas, rolled and stuffed with your choice of meat, topped with sour cream and guacamole * must provide value	☐	☐
Beef Flautas 3 crispy corn tortillas, rolled and stuffed with your choice of meat, topped with sour cream and guacamole * must provide value	☐	☐
Sausage Flautas 3 crispy corn tortillas, rolled and stuffed with your choice of meat, topped with sour cream and guacamole * must provide value	☐	☐
Pork Flautas 3 crispy corn tortillas, rolled and stuffed with your choice of meat, topped with sour cream and guacamole * must provide value	☐	☐
Steak Flautas 3 crispy corn tortillas, rolled and stuffed with your choice of meat, topped with sour cream and guacamole * must provide value	☐	☐
Shrimp Flautas 3 crispy corn tortillas, rolled and stuffed with your choice of meat, topped with sour cream and guacamole * must provide value	☐	☐
Chicken Tacos A tortilla shell with beans, lettuce, tomato, onions, cilantro, sour cream, guacamole, cheese, and your choice of meat * must provide value	☐	☐
Beef Tacos A tortilla shell with beans, lettuce, tomato, onions, cilantro, sour cream, guacamole, cheese, and your choice of meat * must provide value	☐	☐
Sausage Tacos A tortilla shell with beans, lettuce, tomato, onions, cilantro, sour cream, guacamole, cheese, and your choice of meat * must provide value	☐	☐
Pork Tacos A tortilla shell with beans, lettuce, tomato, onions, cilantro, sour cream, guacamole, cheese, and your choice of meat * must provide value	☐	☐
Vegetarian (Bean) Tacos A tortilla shell with beans, lettuce, tomato, onions, cilantro, sour cream, guacamole, cheese, and your choice of meat * must provide value	☐	☐

Steak Tacos <i>A tortilla shell with beans, lettuce, tomato, onions, cilantro, sour cream, guacamole, cheese, and your choice of meat</i> <i>* must provide value</i>	☐	☐
Carne Asada <i>Grilled skirt steak</i> <i>* must provide value</i>	☐	☐
Alambre <i>Grilled skirt steak mixed with bacon, poblano pepper, onions and melted cheese</i> <i>* must provide value</i>	☐	☐
Carne Estilo Morelos <i>Skirt steak topped with melted cheese and served with slices of poblano peppers, onion, and grilled chorizo</i> <i>* must provide value</i>	☐	☐
Pollo a la Diabla <i>Tender strips of chicken served with green pepper, onions, tomato, and our spicy chile de arbol sauce. Hot.</i> <i>* must provide value</i>	☐	☐
Cheese Enchiladas <i>3 tortillas stuffed with your choice of meat and topped with your choice of sauce, sour cream, and melted cheese</i> <i>* must provide value</i>	☐	☐
Chicken Enchiladas <i>3 tortillas stuffed with your choice of meat and topped with your choice of sauce, sour cream, and melted cheese</i> <i>* must provide value</i>	☐	☐
Beef Enchiladas <i>3 tortillas stuffed with your choice of meat and topped with your choice of sauce, sour cream, and melted cheese</i> <i>* must provide value</i>	☐	☐
Sausage Enchiladas <i>3 tortillas stuffed with your choice of meat and topped with your choice of sauce, sour cream, and melted cheese</i> <i>* must provide value</i>	☐	☐
Steak Enchiladas <i>3 tortillas stuffed with your choice of meat and topped with your choice of sauce, sour cream, and melted cheese</i> <i>* must provide value</i>	☐	☐
Chicken Tamales <i>3 tamales, your choice of meat, topped with our mild tomato sauce, melted cheese, and sour cream</i> <i>* must provide value</i>	☐	☐
Pork Tamales <i>3 tamales, your choice of meat, topped with our mild tomato sauce, melted cheese, and sour cream</i> <i>* must provide value</i>	☐	☐
Chicken Tostadas <i>2 tostadas with beans, lettuce, tomato, onions, cilantro, sour cream, cheese and your choice of meat</i> <i>* must provide value</i>	☐	☐
Beef Tostadas <i>2 tostadas with beans, lettuce, tomato, onions, cilantro, sour cream, cheese and your choice of meat</i> <i>* must provide value</i>	☐	☐
Sausage Tostadas <i>2 tostadas with beans, lettuce, tomato, onions, cilantro, sour cream, cheese and your choice of meat</i> <i>* must provide value</i>	☐	☐
Pork Tostadas <i>2 tostadas with beans, lettuce, tomato, onions, cilantro, sour cream, cheese and your choice of meat</i> <i>* must provide value</i>	☐	☐

Steak Tostadas 2 tostadas with beans, lettuce, tomato, onions, cilantro, sour cream, cheese and your choice of meat * must provide value	☐	☐
Shrimp Tostadas 2 tostadas with beans, lettuce, tomato, onions, cilantro, sour cream, cheese and your choice of meat * must provide value	☐	☐
Seafood		
	Yes	No
Filet de Pescado Fish tilapia filet * must provide value	☐	☐
Camorones a la Plancha Grilled butterfly shrimp * must provide value	☐	☐
Camarones a la Diabla Shrimp sautéed in a special chile de Arbol sauce, green pepper, onions and tomato * must provide value	☐	☐
Fajitas de Camaron Grilled shrimp fajitas * must provide value	☐	☐
Tacos de Camaron Shrimp tacos * must provide value	☐	☐
Tacos de Pescado Tilapia tacos * must provide value	☐	☐
Coctel de Camaron Shrimp cocktail * must provide value	☐	☐
Tostada de Camaron Shrimp tostada * must provide value	☐	☐
Other Lunch/Dinner Items		
	Yes	No
Guacamole tostada * must provide value	☐	☐
Tortas - Mexican Sandwiches * must provide value	☐	☐
Side Orders		
	Yes	No
Queso Shredded cheese * must provide value	☐	☐
Arroz Rice * must provide value	☐	☐
Crema Sour Cream * must provide value	☐	☐
Papas Fritas French Fries * must provide value	☐	☐
Frijoles Beans * must provide value	☐	☐
Pico de Gallo * must provide value	☐	☐
Beverages		
	Yes	No
Jarritos Mexican Soft Drink - Tamarind * must provide value	☐	☐
Jarritos Mexican Soft Drink - Mandarin * must provide value	☐	☐

Jarritos Mexican Soft Drink - Pineapple * must provide value	☐	☐
Jarritos Mexican Soft Drink - Fruit Punch * must provide value	☐	☐
Jarritos Mexican Soft Drink - Grapefruit * must provide value	☐	☐
Jarritos Mexican Soft Drink - Strawberry * must provide value	☐	☐
Jarritos Mexican Soft Drink - Lime * must provide value	☐	☐
Jarritos Mexican Soft Drink - Mango * must provide value	☐	☐
Horchata * must provide value	☐	☐
Bottled Coke * must provide value	☐	☐
Canned Coke * must provide value	☐	☐
Sidral * must provide value	☐	☐
Sangria * must provide value	☐	☐
Fountain Drink - Coke * must provide value	☐	☐
Fountain Drink - Diet Coke * must provide value	☐	☐
Fountain Drink - Iced Tea * must provide value	☐	☐
Fountain Drink - Orange Fanta * must provide value	☐	☐
Fountain Drink - Sprite * must provide value	☐	☐
Fountain Drink - Lemonade * must provide value	☐	☐
Have you been sick with vomiting or diarrhea since 8/23/2021? * must provide value	☐ Yes ☐ No	
Were you ill with gastrointestinal illness (diarrhea or vomiting) in the week prior to or while eating at El Sombrero? * must provide value	☐ Yes ☐ No	
Do you know of anyone else who ate food from El Sombrero that became ill? Give name, age, and telephone numbers.		
What other foods or exposures did we not ask about? Other comments?		
This marks the end of our survey. Thank you for your time! If we need additional information, may we contact you again?	☐ Yes ☐ No	
Submit		

Appendix C
Follow-Up Questionnaire



Foodborne Outbreak Self Administered

The McHenry County Department of Health (MCDH) is conducting a follow-up investigation for individuals who completed our previous survey for El Sombrero restaurant (located at 314 Lincoln Ave, Fox River Grove, IL 60021).

Thank you so much for completing our previous survey form. We have a few follow-up questions regarding produce and dairy items eaten with your meal from El Sombrero restaurant. Please answer these questions based on the meal you submitted in our previous form.

This survey should only take a few minutes to complete. We appreciate your assistance with our investigation. This information will help us to try and understand what happened to cause illnesses.

Survey Instructions

Please answer each question, even if it's answering "Unknown". Once you have started the survey, please complete it and do not start a new survey by clicking on the link again. If you need to change an answer, you can contact McHenry County Department of Health at 815-334-4500.

All information provided is confidential and is for public health use only. If you have any questions about the survey, please contact McHenry County Department of Health at 815-334-4500.

We thank you for your time and participation in this important survey.

Who is completing this survey?

- ☐ Self
☐ Parent
☐ Spouse
☐ Other

Following are demographic questions about the person who ate food from El Sombrero.

First Name of Person

* must provide value

Last Name of Person

* must provide value

Date of birth

M-D-Y

Age

* must provide value

e.g. 22

Phone #

* must provide value

###-###-####

E-mail Address

* must provide value

Did you taste or eat any of the following items from El Sombrero? (If you are not sure, answer if you would have **LIKELY ate/drank the item.)**

Please include all produce and dairy items that you consumed with your meal, whether they were in the dish or on the side. Please include items even if you marked them on our previous form.

Yes

No

Tomato	☐	☐
Onion	☐	☐
Green Pepper	☐	☐
Cilantro	☐	☐
Lime	☐	☐
Carrot	☐	☐
Celery	☐	☐
Potato	☐	☐
Poblano Pepper	☐	☐
Lettuce	☐	☐
Avocado	☐	☐
Guacamole	☐	☐
Refried Beans	☐	☐
Sour Cream	☐	☐
Cheese	☐	☐
Chili de Arbol Sauce	☐	☐
Green Sauce	☐	☐
Mild Tomato Sauce	☐	☐
This marks the end of our survey. Thank you for your time! If we need additional information, may we contact you again?		
		☐ Yes ☐ No
Submit		

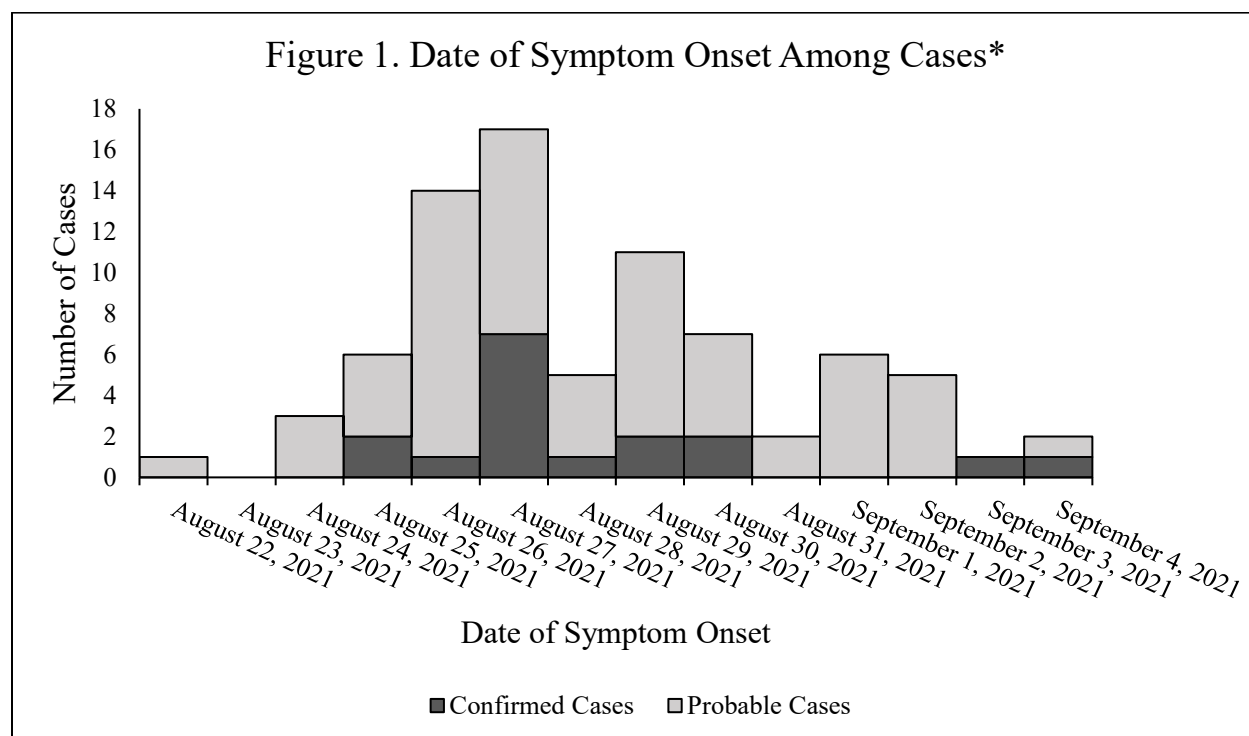
Appendix D

Epidemiological Findings

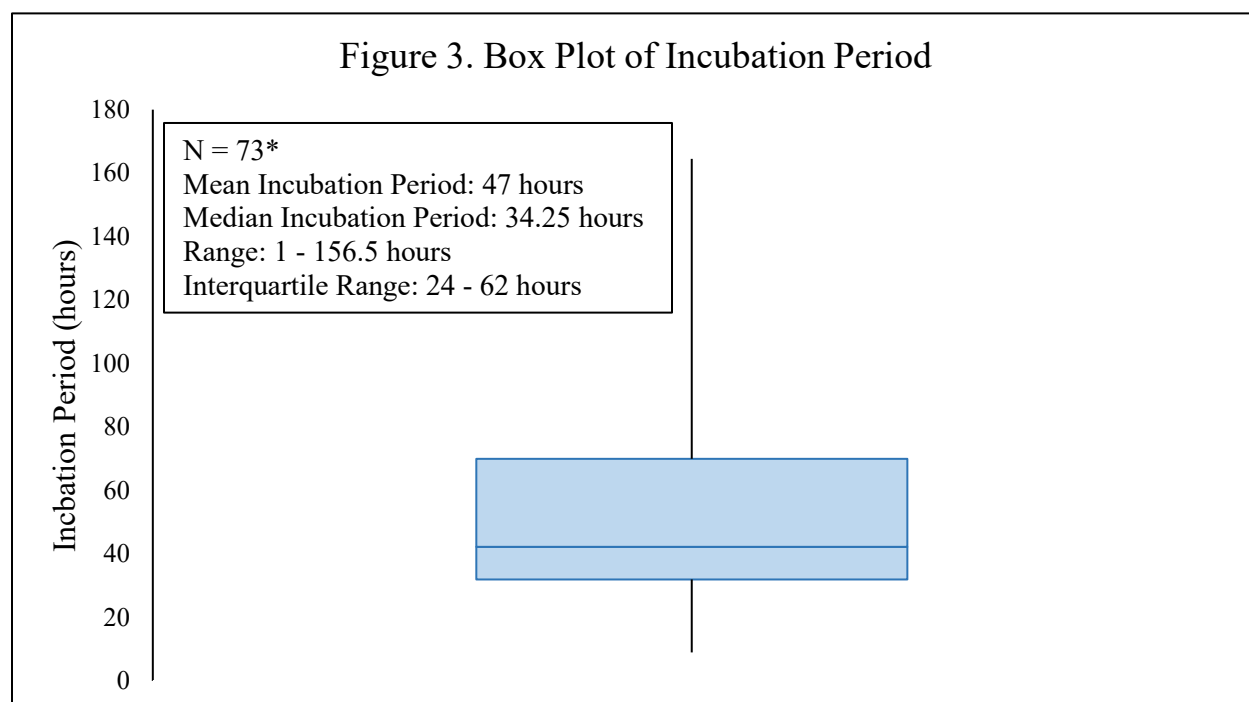
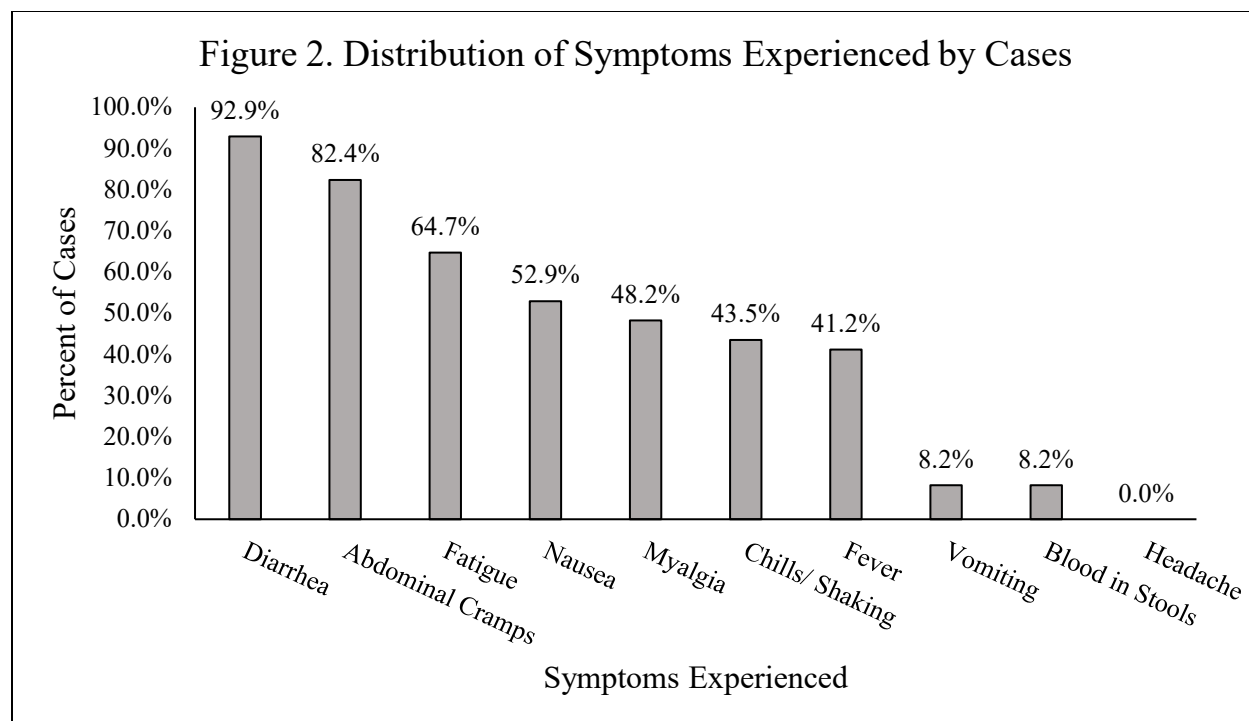
Table 1. Number of People Completing Case History Interview

Category	Number	Percent
Ill (i.e., case)	85	37.6%
Confirmed Case	21	9.3%
Probable Case	64	28.3%
Well (i.e., non-case)	141	62.4%
Excluded*	6	-

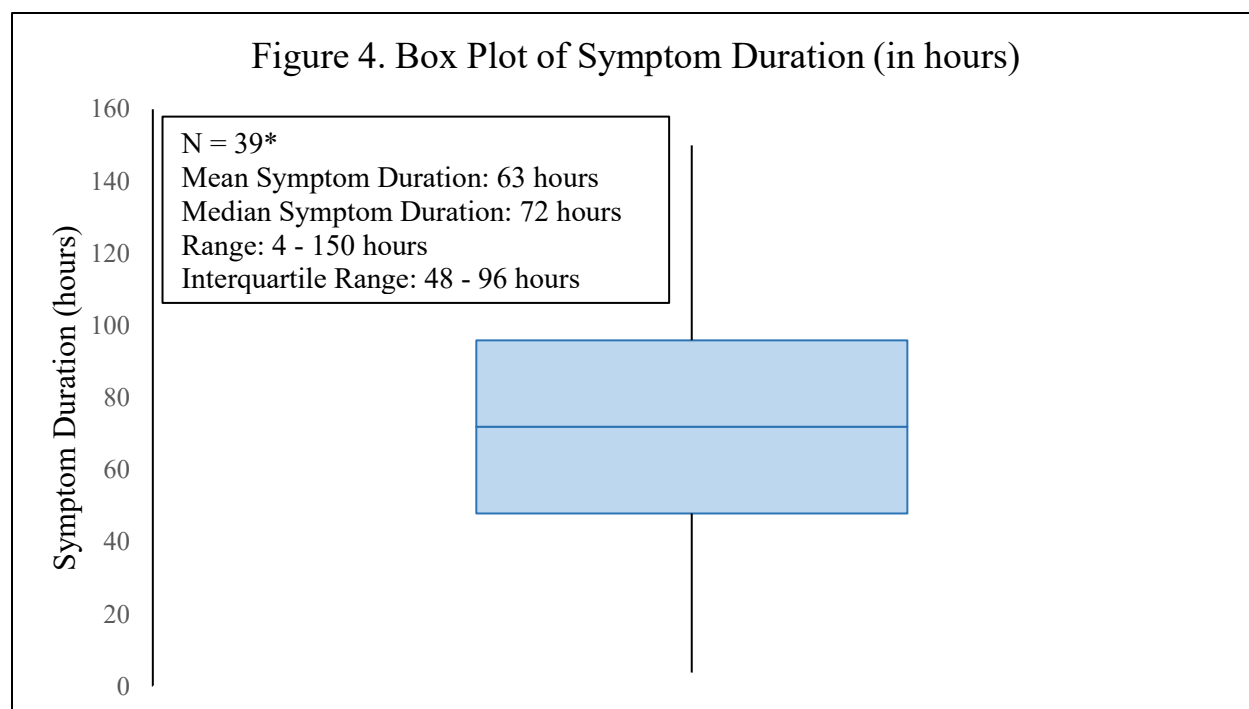
*Excluded from the investigation because they experienced gastrointestinal symptoms prior to eating food from El Sombrero



*4 confirmed cases were asymptomatic and do not have a symptom onset date; 1 probable case did not report a symptom onset date



*Incubation period could not be determined for 12 cases



*Symptom duration could not be determined for 46 cases

Table 2. Possible Etiologic Agents Responsible for Foodborne Illness at El Sombrero				
Agent	Incubation Period	Duration	Symptoms	Food Involved
Norovirus	24 – 48 hours	24 – 48 hours	Nausea; abdominal cramps; diarrhea (primarily in adults); headache; myalgia; low-grade fever; vomiting (primarily in children)	Any food contaminated with fecal material
<i>Shigella</i>	1 – 3 days	4 – 7 days	Fever; abdominal cramps; bloody diarrhea	Water; milk
<i>Salmonella</i>	5 – 72 hours	Several days	Diarrhea; abdominal pain; headache; chills; fever; vomiting; anorexia; malaise	Meat; poultry; eggs; coconut; yeast; smoked fish; melon; milk
<i>Campylobacter</i>	2 – 5 days	2 – 10 days	Diarrhea (may be bloody); cramps; fever; vomiting	Milk; contaminated water

Table 3. Food Item Analysis Results - Dairy and Produce

Food Item	Test for Association	p-value	Ate Item	# Ill	# Well	Odds Ratio (OR)	95% CI
Guacamole**	Chi-Square	0.019	Yes	36	44	2.352	(1.146, 4.830)
			No	16	46		
Avocado (includes Guacamole)**	Chi-Square	0.029	Yes	39	51	2.294	(1.080, 4.874)
			No	13	39		
Sour Cream**	Chi-Square	0.037	Yes	20	51	0.478	(0.238, 0.960)
			No	32	39		
Poblano Pepper*	Chi-Square	0.066	Yes	11	9	2.415	(0.927, 6.292)
			No	41	81		
Onion	Fisher's Exact Test	0.503	Yes	49	82	1.594	(0.404, 6.292)
			No	3	8		
Chili de Arbol	Chi-Square	0.323	Yes	27	39	1.412	(0.712, 2.803)
			No	25	51		
Red Salsa	Chi-Square	0.506	Yes	22	33	1.267	(0.631, 2.544)
			No	30	57		
Salsa Diabla	Chi-Square	0.699	Yes	10	15	1.191	(0.491, 2.884)
			No	42	75		
Celery	Fisher's Exact Test	1.000	Yes	2	3	1.160	(0.187, 7.179)
			No	50	87		
Refried Beans	Chi-Square	0.683	Yes	33	54	1.158	(0.572, 2.342)
			No	19	36		
Tomato	Chi-Square	0.842	Yes	44	75	1.100	(0.432, 2.803)
			No	8	15		
Lime	Chi-Square	0.805	Yes	30	50	1.091	(0.547, 2.174)
			No	22	40		
Green Pepper	Chi-Square	0.765	Yes	11	21	0.882	(0.386, 2.012)
			No	41	69		
Lettuce	Chi-Square	0.451	Yes	32	61	0.761	(0.373, 1.551)
			No	20	29		
Cilantro	Chi-Square	0.530	Yes	45	81	0.714	(0.249, 2.047)
			No	7	9		
Green Salsa	Chi-Square	0.307	Yes	18	39	0.692	(0.341, 1.404)
			No	34	51		

**Significant at $\alpha < 0.05$ *Significant at $\alpha < 0.1$

Table 3 continued. Food Item Analysis Results - Dairy and Produce

Food Item	Test for Association	p-value	Ate Item	# Ill	# Well	Odds Ratio (OR)	95% CI
Cheese	Chi-Square	0.461	Yes	44	80	0.688	(0.253, 1.869)
			No	8	10		
Potato	Fisher's Exact Test	1.000	Yes	1	3	0.569	(0.058, 5.612)
			No	51	87		
Carrot	Fisher's Exact Test	0.486	Yes	2	7	0.474	(0.095, 2.373)
			No	50	83		

No food items significant at $\alpha < 0.05$ or $\alpha < 0.1$

Table 4. Food Item Analysis Results - Meat (combined from multiple menu items)

Food Item	Test for Association	p-value	Ate Item	# Ill	# Well	Odds Ratio (OR)	95% CI
Fish	Fisher's Exact Test	0.411	Yes	3	3	1.986	(0.391, 10.093)
			No	70	139		
Pork	Chi-Square	0.523	Yes	11	17	1.305	(0.576, 2.954)
			No	62	125		
Shrimp	Chi-Square	0.673	Yes	8	13	1.221	(0.482, 3.095)
			No	65	129		
Steak	Chi-Square	0.800	Yes	28	57	0.928	(0.520, 1.655)
			No	45	85		
Ground beef	Chi-Square	0.739	Yes	17	36	0.894	(0.461, 1.732)
			No	56	106		
Chicken	Chi-Square	0.148	Yes	21	55	0.639	(0.348, 1.174)
			No	52	87		
Sausage	Fisher's Exact Test	0.346	Yes	2	10	0.372	(0.079, 1.744)
			No	71	132		
Ham	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		

No food items significant at $\alpha < 0.05$ or $\alpha < 0.1$

Table 5. Food Item Analysis Results - Individual Menu Items

Food Item	Test for Association	p-value	Ate Item	# Ill	# Well	Odds Ratio (OR)	95% CI
Huevos Rancheros	Fisher's Exact Test	0.549	Yes	0	2	OR cannot be calculated	OR cannot be calculated
			No	73	140		
Eggs with Ham	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Eggs with Sausage	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Chilaquiles	Fisher's Exact Test	0.664	Yes	1	4	0.479	(0.053, 4.367)
			No	72	138		
Nachos	Fisher's Exact Test	0.411	Yes	3	3	1.986	(0.391, 10.093)
			No	70	139		
Cheese Quesadilla	Fisher's Exact Test	0.229	Yes	6	6	2.030	(0.631, 6.532)
			No	67	136		
Chicken Quesadilla	Fisher's Exact Test	0.777	Yes	4	10	0.765	(0.232, 2.529)
			No	69	132		
Beef Quesadilla	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Sausage Quesadilla	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Steak Quesadilla	Fisher's Exact Test	1.000	Yes	1	3	0.644	(0.066, 6.298)
			No	72	139		
Chips and Salsa	Chi-Square	0.210	Yes	33	77	0.696	(0.395, 1.228)
			No	40	65		
Chicken Nachos	Fisher's Exact Test	1.000	Yes	1	3	0.644	(0.066, 6.298)
			No	72	139		
Beef Nachos	Fisher's Exact Test	0.340	Yes	1	0	OR cannot be calculated	OR cannot be calculated
			No	72	142		
Sausage Nachos	Fisher's Exact Test	0.606	Yes	2	2	1.972	(0.272, 14.291)
			No	71	140		
Queso Fundido	Fisher's Exact Test	0.112	Yes	7	5	2.906	(0.889, 9.501)
			No	66	137		
Queso Fundido with Shrimp	Fisher's Exact Test	0.549	Yes	0	2	OR cannot be calculated	OR cannot be calculated
			No	73	140		
Sombrero Combo	Fisher's Exact Test	1.000	Yes	1	1	1.958	(0.121, 31.766)
			No	72	141		
Bistek Tampiquena	Fisher's Exact Test	1.000	Yes	1	1	1.958	(0.121, 31.766)
			No	72	141		

Table 5 continued. Food Item Analysis Results – Individual Menu Items

Food Item	Test for Association	p-value	Ate Item	# Ill	# Well	Odds Ratio (OR)	95% CI
Bistek Chipotle	Fisher's Exact Test	0.549	Yes	0	2	OR cannot be calculated	OR cannot be calculated
			No	73	140		
Chicken Fajitas	Fisher's Exact Test	1.000	Yes	3	6	0.971	(0.236, 4.001)
			No	70	136		
Steak Fajitas	Fisher's Exact Test	1.000	Yes	1	1	1.958	(0.121, 31.766)
			No	72	141		
Fajita Combo	Fisher's Exact Test	1.000	Yes	2	5	0.772	(0.146, 4.078)
			No	71	137		
Chiles Rellenos	Fisher's Exact Test	0.229	Yes	6	6	2.030	(0.631, 6.532)
			No	67	136		
Chiles Rellenos with Chicken	Fisher's Exact Test	0.340	Yes	1	0	OR cannot be calculated	OR cannot be calculated
			No	72	142		
Chiles Rellenos with Beef	Fisher's Exact Test	1.000	Yes	1	1	1.958	(0.121, 31.766)
			No	72	141		
Chiles Rellenos with Steak	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Chicken Chimichanga	Fisher's Exact Test	0.302	Yes	0	4	OR cannot be calculated	OR cannot be calculated
			No	73	138		
Beef Chimichanga	Fisher's Exact Test	1.000	Yes	2	5	0.772	(0.146, 4.078)
			No	71	137		
Sausage Chimichanga	Fisher's Exact Test	0.549	Yes	0	2	OR cannot be calculated	OR cannot be calculated
			No	73	140		
Chicken Burrito	Fisher's Exact Test	0.098	Yes	0	7	OR cannot be calculated	OR cannot be calculated
			No	73	135		
Beef Burrito	Fisher's Exact Test	0.721	Yes	2	7	0.543	(0.110, 2.684)
			No	71	135		
Sausage Burrito	Fisher's Exact Test	0.267	Yes	2	1	3.972	(0.354, 44.548)
			No	71	141		
Pork Burrito	Fisher's Exact Test	1.000	Yes	2	5	0.772	(0.146, 4.078)
			No	71	137		
Vegetarian Burrito	Fisher's Exact Test	0.411	Yes	3	3	1.986	(0.391, 10.093)
			No	70	139		
Steak Burrito	Chi-Square	0.326	Yes	6	18	0.617	(0.234, 1.628)
			No	67	124		
Chicken Flautas	Fisher's Exact Test	0.549	Yes	0	2	OR cannot be calculated	OR cannot be calculated
			No	73	140		

Table 5 continued. Food Item Analysis Results – Individual Menu Items

Food Item	Test for Association	p-value	Ate Item	# Ill	# Well	Odds Ratio (OR)	95% CI
Beef Flautas	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Steak Flautas	Fisher's Exact Test	0.340	Yes	1	0	OR cannot be calculated	OR cannot be calculated
			No	72	142		
Chicken Tacos	Chi-Square	0.818	Yes	9	16	1.107	(0.464, 2.644)
			No	64	126		
Beef Tacos	Chi-Square	0.939	Yes	9	17	1.034	(0.437, 2.449)
			No	64	125		
Sausage Tacos	Fisher's Exact Test	0.549	Yes	0	2	OR cannot be calculated	OR cannot be calculated
			No	73	140		
Pork Tacos	Chi-Square	0.112	Yes	10	10	2.095	(0.830, 5.292)
			No	63	132		
Vegetarian Tacos	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Steak Tacos	Chi-Square	0.735	Yes	11	19	1.149	(0.515, 2.564)
			No	62	123		
Carne Asada	Fisher's Exact Test	1.000	Yes	1	2	0.972	(0.087, 10.903)
			No	72	140		
Alambre	Fisher's Exact Test	1.000	Yes	2	5	0.772	(0.146, 4.078)
			No	71	137		
Carne Estilo Morelos	Fisher's Exact Test	0.340	Yes	1	0	OR cannot be calculated	OR cannot be calculated
			No	72	142		
Cheese Enchiladas	Fisher's Exact Test	0.664	Yes	1	4	0.479	(0.053, 4.367)
			No	72	138		
Chicken Enchiladas	Fisher's Exact Test	0.340	Yes	2	9	0.416	(0.088, 1.979)
			No	71	133		
Beef Enchiladas	Fisher's Exact Test	1.000	Yes	2	5	0.772	(0.146, 4.078)
			No	71	137		
Sausage Enchiladas	Fisher's Exact Test	0.549	Yes	0	2	OR cannot be calculated	OR cannot be calculated
			No	73	140		
Steak Enchiladas	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Chicken Tamales	Fisher's Exact Test	0.115	Yes	3	1	6.043	(0.617, 59.153)
			No	70	141		
Beef Tostadas	Fisher's Exact Test	1.000	Yes	2	3	1.305	(0.213, 7.990)
			No	71	139		

Table 5 continued. Food Item Analysis Results – Individual Menu Items

Food Item	Test for Association	p-value	Ate Item	# Ill	# Well	Odds Ratio (OR)	95% CI
Pork Tostadas	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Steak Tostadas	Fisher's Exact Test	0.549	Yes	0	2	OR cannot be calculated	OR cannot be calculated
			No	73	140		
Shrimp Tostada	Fisher's Exact Test	1.000	Yes	1	1	1.986	(0.122, 32.218)
			No	71	141		
Camarones a la Plancha	Fisher's Exact Test	1.000	Yes	1	1	1.986	(0.121, 31.766)
			No	72	141		
Shrimp Fajitas	Fisher's Exact Test	1.000	Yes	1	1	1.944	(0.120, 31.542)
			No	72	140		
Shrimp Tacos	Fisher's Exact Test	1.000	Yes	1	2	0.972	(0.087, 10.903)
			No	72	140		
Fish Tacos	Fisher's Exact Test	0.411	Yes	3	3	1.986	(0.391, 10.093)
			No	70	139		
Shrimp Cocktail	Fisher's Exact Test	1.000	Yes	1	2	0.972	(0.087, 10.903)
			No	72	140		
Tostada de Camaron	Fisher's Exact Test	0.115	Yes	3	1	6.043	(0.617, 59.153)
			No	70	141		
Guacamole Tostada	Fisher's Exact Test	0.046	Yes	4	1	8.174	(0.897, 74.522)
			No	69	141		
Tortas (mexican sandwiches)	Fisher's Exact Test	1.000	Yes	0	1	OR cannot be calculated	OR cannot be calculated
			No	73	141		
Rice	Chi-Square	0.932	Yes	22	42	1.027	(0.555, 1.902)
			No	51	100		
French Fries	Fisher's Exact Test	0.550	Yes	0	2	OR cannot be calculated	OR cannot be calculated
			No	73	140		
Pico de Gallo	Fisher's Exact Test	0.190	Yes	6	5	2.454	(0.723, 8.330)
			No	67	137		

No food items significant at $\alpha < 0.05$ or $\alpha < 0.1$

Appendix E

Environmental Health Findings and Recommendations

ILLINOIS DEPARTMENT OF PUBLIC HEALTH

Division of Laboratories
 Environmental Microbiology Laboratory
 825 N Rutledge St.
 Springfield IL 62702

FOOD SAMPLE REPORT FORM

The collection information is supplied by the customer/collector and can affect the validity of results. The laboratory has not been responsible for sample collections, the results reported apply to the sample as received.

INCIDENT/COMPLAINT/OUTBREAK#: IL2021-2100 El Sombrero Restaurant Collection Date 9/3/21 and 9/9/21
Analysis 9/14/2021 Analysis Complete 9/17/2021

Comments: **Final Report**

Sample Id/ Number/ Sample Description	Lab Sample#	Analysis Requested	Test(s) Performed	Result	Comments
SALSA 9/3/2021	00734	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
JALOPENO PEPPER 9/9/2021	00735	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
GREEN PEPPER 9/9/2021	00736	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
LETTUCE 9/9/2021	00737	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
ONION 9/9/2021	00738	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
CILANTRO 9/9/2021	00739	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
GREEN ONION 9/9/2021	00740	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
LIME 9/9/2021	00741	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	

TOMATE PEELED 9/9/2021	00742	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
TOMATE PEELED 9/9/2021	00743	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
POBLANO 9/9/2021	00744	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR	Salmonella species Not Detected	
GUACAMOLE 9/3/2021	00745	Salmonella	SEM006 Salmonella VIDAS SEO004 Salmonella PCR SEM010 Salmonella Culture	Salmonella species Not Detected	

Date entered onto Report Form 9/22/21 by Kit M Date Validated 9/22/21 by AS



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Lake in the Hills, Illinois

Lori Parrish
County Liaison
Crystal Lake, Illinois

Melissa H. Adamson
Public Health Administrator

Source Address:

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

Date/Time Collected:

09/03/21 12:45 PM

Collected By:

C JENSEN

Date/Time Received:

09/03/21 2:15 PM

EL SOMBRERO RESTAURANT

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

LAB NO - 106761

ANALYTICAL REPORT

ILLINOIS DEPARTMENT OF PUBLIC HEALTH REGISTRY NUMBER 17539

BACTERIAL ANALYSIS

Parameter	Result	Opinion	Date/Time Analyzed	Method	Sample Volume mL
TOTAL COLIFORM	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100
E COLI	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100

CHEMICAL ANALYSIS

Parameter	Result	Unit	OPINION	Date Analyzed	Method
-----------	--------	------	---------	---------------	--------

Remarks

KITCHEN HANDSINK

FOR LAB USE ONLY

SR - FB - - - (ATY - TYP) - RNKW - RDKW

REPORTED OUT BY:

Kathi Walkington, Laboratory Specialist

Date Reported Out: 9/4/2021



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Lori Parrish
County Liaison
Crystal Lake, Illinois

Melissa H. Adamson
Public Health Administrator

Source Address:

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

Date/Time Collected:

09/03/21 12:50 PM

Collected By:

C JENSEN

Date/Time Received:

09/03/21 2:15 PM

EL SOMBRERO RESTAURANT

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

LAB NO - 106762

ANALYTICAL REPORT

ILLINOIS DEPARTMENT OF PUBLIC HEALTH REGISTRY NUMBER 17539

BACTERIAL ANALYSIS

Parameter	Result	Opinion	Date/Time Analyzed	Method	Sample Volume mL
TOTAL COLIFORM	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100
E COLI	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100

CHEMICAL ANALYSIS

Parameter	Result	Unit	OPINION	Date Analyzed	Method
-----------	--------	------	---------	---------------	--------

Remarks

WOMENS RESTROOM HANDSINK

FOR LAB USE ONLY

SR - FB - - - (ATY - TYP) - RNKW - RDKW

REPORTED OUT BY:

Kathi Walkington, Laboratory Specialist

Date Reported Out: 9/4/2021



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Lori Parrish
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Crystal Lake, Illinois

Melissa H. Adamson
Public Health Administrator

Source Address:

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

Date/Time Collected:

09/03/21 1:00 PM

Collected By:

ELIOT KMIIEC

Date/Time Received:

09/03/21 2:15 PM

EL SOMBRERO RESTAURANT

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

LAB NO - 106763

ANALYTICAL REPORT

ILLINOIS DEPARTMENT OF PUBLIC HEALTH REGISTRY NUMBER 17539

BACTERIAL ANALYSIS

Parameter	Result	Opinion	Date/Time Analyzed	Method	Sample Volume mL
TOTAL COLIFORM	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100
E COLI	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100

CHEMICAL ANALYSIS

Parameter	Result	Unit	OPINION	Date Analyzed	Method
-----------	--------	------	---------	---------------	--------

Remarks

SODA MACHINE - TOP (ICE)

FOR LAB USE ONLY

SR - FB - - - (ATY - TYP) - RNKW - RDKW

REPORTED OUT BY:

Kathi Walkington
Kathi Walkington, Laboratory Specialist

Date Reported Out: 9/4/2021



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Melissa H. Adamson
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Source Address:

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

Date/Time Collected:

09/03/21 12:48 PM

Collected By:

ELIOT KMIEC

Date/Time Received:

09/03/21 2:15 PM

EL SOMBRERO RESTAURANT

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

LAB NO - 106764

ANALYTICAL REPORT

ILLINOIS DEPARTMENT OF PUBLIC HEALTH REGISTRY NUMBER 17539

BACTERIAL ANALYSIS

Parameter	Result	Opinion	Date/Time Analyzed	Method	Sample Volume mL
TOTAL COLIFORM	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100
E COLI	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100

CHEMICAL ANALYSIS

Parameter	Result	Unit	OPINION	Date Analyzed	Method
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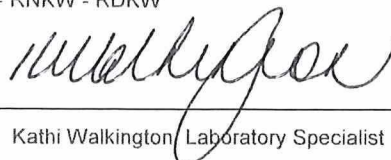
Remarks

SODA MACHINE - BOTTOM (ICE)

FOR LAB USE ONLY

SR - FB - - - (ATY - TYP) - RNKW - RDKW

REPORTED OUT BY:


Kathi Walkington Laboratory Specialist

Date Reported Out: 9/4/2021



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Source Address:

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

Date/Time Collected:

09/03/21 12:45 PM

Collected By:

ELIOT KMIEC

Date/Time Received:

09/03/21 2:15 PM

EL SOMBRERO RESTAURANT

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

LAB NO - 106765

ANALYTICAL REPORT

ILLINOIS DEPARTMENT OF PUBLIC HEALTH REGISTRY NUMBER 17539

BACTERIAL ANALYSIS

Parameter	Result	Opinion	Date/Time Analyzed	Method	Sample Volume mL
TOTAL COLIFORM	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100
E COLI	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100

CHEMICAL ANALYSIS

Parameter	Result	Unit	OPINION	Date Analyzed	Method
-----------	--------	------	---------	---------------	--------

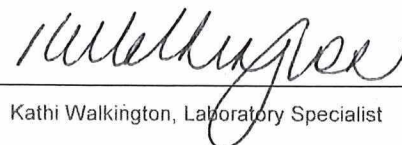
Remarks

BAR COOLER - TOP (ICE)

FOR LAB USE ONLY

SR - FB - - - (ATY - TYP) - RNKW - RDKW

REPORTED OUT BY:


Kathi Walkington, Laboratory Specialist

Date Reported Out: 9/4/2021



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Melissa H. Adamson
Public Health Administrator

Source Address:

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

Date/Time Collected:

09/03/21 12:55 PM

Collected By:

ELIOT KMIIEC

EL SOMBRERO RESTAURANT

314 LINCOLN AVE
FOX RIVER GROVE IL 60021

Date/Time Received:

09/03/21 2:15 PM

LAB NO - 106766

ANALYTICAL REPORT

ILLINOIS DEPARTMENT OF PUBLIC HEALTH REGISTRY NUMBER 17539

BACTERIAL ANALYSIS

Parameter	Result	Opinion	Date/Time Analyzed	Method	Sample Volume mL
TOTAL COLIFORM	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100
E COLI	NOT PRESENT	SATISFACTORY	09/03/21 2:30 PM	Colilert P/A	100

CHEMICAL ANALYSIS

Parameter	Result	Unit	OPINION	Date Analyzed	Method
-----------	--------	------	---------	---------------	--------

Remarks

BAR COOLER - BOTTOM (ICE)

FOR LAB USE ONLY

SR - FB - - - (ATY - TYP) - RNKW - RDKW

REPORTED OUT BY:

Kathi Walkington, Laboratory Specialist

Date Reported Out: 9/4/2021

EL SOMBRERO
INSPECTION, HACCP REVIEW AND OBSERVATIONS
AUGUST 31ST and SEPTEMBER 3rd

Problem 1:

Failure of employee to report the information (symptoms/diagnosis) about their health and activities as they relate to diseases that are transmissible through food to the person-in-charge. **This is a Priority Foundation item.**

Corrective Action:

An employee or conditional employee shall report the information within 24 hours and in a manner that allows the person in charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the employee or conditional employee is experiencing symptoms (vomiting, diarrhea, jaundice, sore throat with fever, a lesion containing puss or infected wound), diagnosed by a health practitioner (due to Norovirus, Hepatitis A virus, Shigella spp., Shiga Toxin-producing Escherichia Coli, Typhoid fever or Salmonella), a reportable past illness (Typhoid fever), or reportable history of exposure.

Reason:

Proper management of a food establishment operation begins with employing healthy people and instituting a system of identifying employees who present a risk of transmitting foodborne pathogens to food or to other employees. The person in charge is responsible for ensuring all food employees and conditional employees are knowledgeable and understand their responsibility to report listed symptoms, diagnosis with an illness from a listed pathogen, or exposure to a listed pathogen to the person in charge. The person in charge is also responsible for reporting to the regulatory official if a food employee reports a diagnosis with a listed pathogen.

This reporting requirement is an important component of any food safety program. A food employee who suffers from any of the illnesses or medical symptoms or has a history of exposure to a listed pathogen in this Code may transmit disease through the food being prepared. The person in charge must first be aware that a food employee or conditional employee is suffering from a disease or symptom listed in the 2017 FDA Retail Food Code before steps can be taken to reduce the chance of foodborne illness.

Problem 2:

The person in charge did not obtain the necessary information regarding symptoms from a food service employee that reported being ill. **This is a Priority Foundation item.**

Corrective Action:

When a food service employee reports being ill, the person in charge shall obtain information regarding specific symptoms as they relate to the transmission of foodborne pathogens and record that information on an employee illness log.

Reason:

The designated person in charge who is knowledgeable about foodborne disease prevention, Hazard Analysis and Critical Control Point (HACCP) principles, and 2017 FDA Retail Food Code requirements is prepared to recognize conditions that may contribute to foodborne illness or that otherwise fail to comply with 2017 FDA Retail Food Code requirements, and to take appropriate preventive and corrective actions.

EL SOMBRERO
INSPECTION, HACCP REVIEW AND OBSERVATIONS
AUGUST 31ST and SEPTEMBER 3rd

Problem 3:

Chlorine sanitizing rinse concentration at dish machine not dispensing at adequate measurement to assure proper sanitizing of equipment and utensils. **This is a Priority item.**

Corrective Action:

A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as follows: 25 to 49 ppm at temperature of at least 120 degrees F and pH of 10 or less; 50 to 99 at temperature of at least 100 degrees F and pH of 10 or less or at least 75 degrees F and pH of 8 or less; 100 ppm at temperature of at least 55 degrees F and pH of 10 or less.

Reason:

Maintaining and cleaning devices used for the on-site generation of sanitizing solutions in accordance with manufacturer's specifications will help to ensure that they continue to generate the sanitizer chemicals in the form and concentration for which their efficacy was assessed. Regular, effective cleaning and sanitizing of equipment and utensils minimize the probability of contaminating food during preparation storage, or service, and the transmission of disease organisms to consumers or employees.

Problem 4:

Failure to provide documentation (such as a cooling log or labels on food products) to confirm that proper cooling is taking place or to demonstrate that proper techniques are taken to cool foods down appropriately within the allowable timeframe. **This is a Priority Foundation item.**

Corrective Action:

The food establishment must demonstrate proper cooling is taking place through observation onsite, verbal instruction and through documentation of cooling times and temperatures by means of a quick chilling log.

Reason:

Safe cooling requires removing heat from food quickly enough to prevent microbial growth. Excessive time for cooling of time/temperature control for safety foods has been consistently identified as one of the leading contributing factors to foodborne illness. During slow cooling, time/temperature control for safety foods are subject to the growth of a variety of pathogenic microorganisms. A longer time near ideal bacterial incubation temperatures, 21°C - 52°C (70°F - 125°F), is to be avoided. If the food is not cooled in accordance with the 2017 Retail Food Code requirement, pathogens may grow to sufficient numbers to cause foodborne illness.

Problem 5:

Bag of ice stored inside of ice machine with bag exterior in direct contact with ice inside the machine. **This is a Priority item.**

Corrective Action:

Packaged food items may not be stored in ice to be used for consumption. Packaged food items must be stored separately (i.e. refrigeration unit or in ice that will not be used for consumption).

EL SOMBRERO
INSPECTION, HACCP REVIEW AND OBSERVATIONS
AUGUST 31ST and SEPTEMBER 3rd

Reason:

Ice that has been in contact with unsanitized surfaces may contain pathogens and other contaminants. Ice used to store packaged foods could become contaminated with microbes present on the packaging. If this ice is then used as a food ingredient, it could contaminate the final product.

Problem 6:

The food establishment does not have the appropriate sanitizer test kit(s) to confirm that the chemical sanitizing dish machine is dispensing the appropriate amount of sanitizer and that sanitation buckets contain the appropriate level of sanitizer. **This is a Priority Foundation item.**

Corrective Action:

The food facility is required to maintain a test kit with an adequate supply of equipment in order to test the chemical sanitation utilized.

Reason:

Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons: 1. The use of chemical sanitizers requires minimum concentrations of the sanitizer during the final rinse step to ensure sanitization; 2. Too much sanitizer in the final rinse water could be toxic.

Problem 7:

Failure of food employees to wash hands properly after changing tasks (collection of soiled dishes and then proceeding to food service). **This is a Priority item.**

Corrective Action:

Food employees must properly wash hands and exposed portions of their arms with soap and warm water before starting work, during work, when changing tasks, or as often as is necessary to keep them clean.

Reason:

The hands may become contaminated when the food employee engages in specific activities. The increased risk of contamination and the potential for transmission of foodborne pathogens requires handwashing immediately before, during, or after such activities.

Problem 8:

Failure of food employees to utilize a barrier when handling ready to eat foods (slicing limes). **This is a Priority item.**

Corrective Action:

Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, dispensing equipment, or single use gloves when handling ready to eat foods.

Reason:

The use of bare hand contact with ready-to-eat foods can contribute to the transmission of foodborne pathogens.

Problem 9:

Failure to properly quick chill time/temperature control for safety (TCS) foods that were prepared the previous afternoon (multiple items within the walk-in cooler above 41 degrees F). **This is a Priority item.**

EL SOMBRERO
INSPECTION, HACCP REVIEW AND OBSERVATIONS
AUGUST 31ST and SEPTEMBER 3rd

Corrective Action:

The food establishment must demonstrate proper cooling is taking place through observation onsite, verbal instruction and through documentation of cooling times and temperatures by means of a quick chilling log. Previously prepared TCS foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within an additional 4 hours.

Reason:

Safe cooling requires removing heat from food quickly enough to prevent microbial growth. Excessive time for cooling of time/temperature control for safety (TCS) foods has been consistently identified as one of the leading contributing factors to foodborne illness. During slow cooling, TCS foods are subject to the growth of a variety of pathogenic microorganisms. A longer time near ideal bacterial incubation temperatures, 21°C - 52°C (70°F - 125°F), is to be avoided. If the food is not cooled in accordance with the 2017 FDA Retail Food Code requirement, pathogens may grow to sufficient numbers to cause foodborne illness.

Problem 10:

Failure to maintain time/temperature control for safety (TCS) foods at 41°F or below (multiple items within the walk-in cooler). **This is a Priority item.**

Corrective Action:

All cold TCS foods are to be maintained at 41°F or below during storage.

Reason:

Holding foods at proper temperatures prevent the rapid and progressive growth of disease-causing organisms that are naturally present in foods as well as those introduced through incidental contamination in the operation of a food establishment. Operations requiring heating or cooling of food should be performed as rapidly as possible to avoid the possibility of bacterial growth.

Problem 11:

Failure to utilize approved equipment within the food establishment for storage/holding of food (igloo cooler utilized for ice in bar area). **This is a Core item.**

Corrective Action:

The facility is to utilize approved commercial food service equipment that meets the safe materials, cleanability and durability criteria designated in the 2017 FDA Retail Food Code.

Reason:

Food equipment shall meet the sanitation standards that have been established in order to ensure that the equipment will continue to operate as designed for the purposes of a commercial food establishment without compromising the wholesomeness of the food product.