

Salmonella outbreak associated with IHOP in Bellevue

Cases	6
Hospitalizations	2
Deaths	0
Status	Investigation is ongoing
Location	IHOP 14747 NE 20th St, Bellevue, WA 98007
Illness Onset Date Range	October 23, 2023 - June 13, 2024
Meal Date Range	October 16, 2023 - June 8, 2024
Current Inspection Rating	NEEDS TO IMPROVE

Highlights, updated June 28, 2024

- After being notified of three people who became sick after eating at the IHOP in Bellevue in October and November 2023, Public Health investigators requested source information and food receipts from the restaurant on January 11, 2024. Investigators visited the restaurant on January 16, 2024. Investigators reviewed the restaurant's food preparation processes and did not identify factors that may have contributed to illnesses.
- On March 18, 2024, Public Health learned of someone who became sick after eating at this IHOP in Bellevue on February 26, 2024. Laboratory testing confirmed that this person had the same strain of Salmonella as the other people who became sick in this outbreak. In response, we re-opened this outbreak investigation.
- On April 2, 2024, Public Health visited the restaurant to take environmental samples. This means we tested various surfaces looking for Salmonella. We sent the samples to the Washington State Public Health Lab for testing.
- On April 10, 2024, one of the environmental samples came back positive for Salmonella which also matched the outbreak strain. That same day, Public Health ordered IHOP to close and conduct a thorough cleaning and disinfection.
- On April 12, 2024, Public Health visited the restaurant to confirm the deep cleaning was done appropriately, and the facility opened the same day.
- On May 24, 2024, Public Health learned of someone who became sick after likely eating at the IHOP in Bellevue on May 7, 2024. Laboratory testing confirmed that this person had the same strain of Salmonella as the other people who became sick in this outbreak. In response, Public Health ordered the IHOP in Bellevue to close until further notice.
- On Friday, June 7, 2024, the IHOP in Bellevue reopened after Public Health verified the facility had conducted extensive cleaning.
- On Thursday, June 27, 2024, Public Health ordered the IHOP in Bellevue to close again. This came after Public Health learned of another person who became sick after eating at this location. This person ate there on June 8, 2024, one day after the restaurant reopened after Public Health verified the facility had conducted extensive cleaning. Public Health will conduct environmental sampling of the location, to test various surfaces for Salmonella, before the facility is able to reopen.
- This investigation is ongoing and we will continue to monitor the situation and provide further updates.

KEY RESOURCES

- [Report a possible foodborne illness](#)
Did you or others in your party get sick after eating food prepared by a King County food business? Call [206-296-4774](tel:206-296-4774) or toll-free, 1-800-325-6165, ext. 6-4774. Open Monday - Friday, 8 am to 5 pm.

- [File a food safety complaint](#)
If you witnessed a possible food safety violation, file a complaint with our investigative team.
- [Food business closures](#)
A list of temporary food business closures in King County.

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.

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

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

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

Summary

Public Health is investigating an outbreak of salmonellosis (caused by *Salmonella* bacteria) associated with IHOP in Bellevue. The people who became sick reported eating a wide variety of breakfast foods at IHOP.

Illnesses

Six people have reported becoming sick with salmonellosis after eating food from IHOP in Bellevue. They ranged in age from 16 to 70 years old. Everyone developed one or more symptoms consistent with salmonellosis, including nausea, vomiting, abdominal cramps, diarrhea, bloody stool, and fever. We did not identify any ill employees of the IHOP in Bellevue.

Public Health actions

Public Health conducted interviews with the people who became sick to identify potential common exposures and identified that they all became sick after eating at IHOP in Bellevue. No specific food was identified.

Environmental Health Investigators requested source information and food receipts from the restaurant on January 11, 2024. Investigators visited the restaurant on January 16, 2024. Investigators reviewed the restaurant's food preparation processes and did not identify factors that may have contributed to the outbreak. The facility conducted a thorough deep cleaning and reinforced food safety training with staff. Public Health ordered the restaurant to close until further notice on May 24, 2024.

Laboratory testing

All five cases had testing that identified *Salmonella* infections via culture. Further testing found all four people had the same strain of *Salmonella* based on genetic fingerprinting (whole genome sequencing or WGS) at the Washington State Public Health Laboratory.