

Gastrointestinal illnesses associated with Outsider BBQ & Beer Garden at Ravenna Brewing Company in Seattle

AT-A-GLANCE	
Cases	3
Hospitalizations	0
Deaths	0
Status	Investigation is ongoing
Location	Outsider BBQ & Beer Garden - Pop-up food stand: 5408 26th Ave NE, Seattle, WA 98105 - Restaurant: 4010 NW Leary Wy, Seattle, WA 98107
Meal Date Range	June 28, 2026
Illness Onset Date Range	June 28, 2026, and June 29, 2026

AT-A-GLANCE

Current Inspection Rating Good

KEY RESOURCES

- **[Report a possible foodborne illness](#)**

If you or others got sick after eating food prepared by a King County food business, you can report in either of the below ways:

- **Online:** [Foodborne Illness Notification System \(FINS\)](#). Available in English or Spanish
- **Phone:** [206-296-4774](#) or [1-800-325-6165](#), ext. 6-4774. Phones are open Monday to Friday, 8 am to 5 pm. Interpreters available.

- **[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.

Summary

Public Health is investigating an outbreak of gastrointestinal (stomach) illness associated with Outsider BBQ & Beer Garden's pop-up food stand operating at Ravenna Brewing Company in Seattle. We did not find a specific food or drink item that caused this outbreak. However, the illnesses matched what we see with bacterial toxins. These are poisons made by certain bacteria that can grow quickly when food is left at room temperature. When that happens, the food can become contaminated and make people sick.

The outbreak appears to be over, and our investigation is ongoing.

Illnesses

Since June 29, 2026, three people reported becoming sick after eating at Outsider BBQ & Beer Garden's pop-up operating at Ravenna Brewing on June 28, 2026. They reported one or more symptoms including diarrhea, stomach pains, feeling queasy (nausea), and chills.

We did not find any sick restaurant workers with signs of gastrointestinal (stomach) illness.

Public Health actions

We interviewed three people who became sick to learn more about their symptoms and what they ate.

On July 12, 2026, we visited and closed the pop-up because it was not permitted or approved by Public Health. We also found food safety problems during our visit that could make people sick:

- No available handwashing station for employees to wash their hands.
- Some foods were being kept between 41°F and 135°F, which is the "danger zone". When some foods are kept too long in this temperatures range, bacteria can grow and produce toxins that can make people sick.

Because the food served at the pop-up is prepared at Outsider BBQ's Seattle restaurant, we visited the restaurant on July 16, 2026. We found additional food safety problems at the restaurant that could make people sick:

- A lack of adequate refrigeration space to safely service all locations including the restaurant, food truck, and the pop-up operating at Ravenna Brewing.
- Some foods were being kept between 41°F and 135°F, which is the "danger zone".

We provided the restaurant education on how to correct the observed food safety problems.

We will return to the restaurant within two weeks to check that all food safety problems have been fixed.

Laboratory testing

We do not have laboratory testing for the people who got sick. Sickness from bacterial toxins often starts and ends soon after eating. By the time people see a doctor, it is usually too late to test.

Source: [Gastrointestinal illnesses associated with Outsider BBQ & Beer Garden at Ravenna Brewing Company in Seattle - King County, Washington](#)