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Public Health

2/22/2013

Restaurant working with Public Health to ensure customer safety

Vancouver, WA – The manager and staff of Billygan's Roadhouse are cooperating with Clark County Public Health to ensure conditions at the Salmon Creek-area restaurant meet state and local health standards while Public Health staff work to determine what sickened nearly two dozen patrons.

Contact

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County health officials suspect viral gastroenteritis made 22 people ill after they ate at the restaurant last weekend. Their symptoms included nausea, vomiting and diarrhea.

Acting Health Officer Dr. Diana Yu, in consultation with the Washington Department of Health Food Safety Program, closed the restaurant Friday for at least 48 hours so all surfaces and equipment can be sanitized and potentially contaminated food discarded.

Public Health is working with restaurant staff to be sure other standard controls, such as frequent hand-washing and proper food storage, are in place. "Restaurant management and staff are following all our recommendations," Dr. Yu said.

People who reported illness recovered in an average of 27 hours and without needing medical care. However, viral gastroenteritis illnesses can cause dehydration in infants, young children, the elderly and people with compromised immune systems or other underlying health conditions. These people are advised to contact their health care providers for advice in managing symptoms.

Viral gastroenteritis illnesses, such as Norovirus, are common this time of year and highly contagious. Symptoms include diarrhea, vomiting, and stomach pain.

Food contamination can occur when people fail to properly wash their hands after using the bathroom. To prevent disease from spreading within households, make sure everyone washes their hands with soap and water after using the bathroom and before eating.

Alcohol-based hand sanitizers do not kill some viruses.

Lineas de Lenguaje

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When sanitizing surfaces, the best disinfectants are those containing bleach.

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