

# How Public Health Creates a Better Missouri

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## Private Kitchen + Pulled Pork + Salmonella = Church Festival Gone Wrong

**Summary:** On June 18, 2010, a local health department in Hamilton County, OH, confirmed an outbreak of Salmonella at a church festival. Sixty-four attendees were identified with gastroenteritis. The culprit was pulled pork prepared in a private home. Public health officials completed active surveillance, education about regulations and sanitation, trace back of the product, and notification to state health department. <http://www.cdc.gov/mmwr/pdf/wk/mm6251.pdf>

**Who:** 64 individuals attending a Church Festival

**What:** Salmonella outbreak from pulled pork

**Where:** Hamilton County, Ohio at a Church Festival

**When:** June 18, 2010

**Why:** Pulled-pork contaminated with salmonella prepared in a private home

## We need to keep strong food preparation and sanitation regulations in place to protect the people of Missouri from dangerous food outbreaks like this one

### What do we do?

- Public Health does active surveillance when cases of illness break out in communities
- We test foods and liquids for contamination and safety
- We consult with organizers and vendors to ensure culprit is located and stopped
- We educate individuals, communities, vendors, and the public on proper food sanitation and illness prevention
- We trace back the contaminated product to its source
- We provide health communication to the public about outbreaks and how to prevent foodborne illnesses
- We notify other health departments and organizations on what has happened and how to prevent it from happening again.
- We protect the population from foodborne illnesses and outbreaks with sanitation and food preparation regulations.

### The Facts

- 9,000 people attended the Church Festival which ran from June 11-13
- Fifteen vendors sold food at the church festival – NONE were licensed or inspected by the health department
- Cases were reported from June 13-18 – Hamilton County Health Department confirmed salmonella on June 24, 2010
- Conditional Logistic Regression was used to calculate exact odds ratios between all foods and illness
- Confirmed pulled pork was the culprit.
- Vendor was from Indiana
- Pulled Pork was prepared in a private residence
- Food was cooked to an internal temperature of 180 degrees
- Vendor could not confirm if meat ever reached proper cooled temperature before transportation to another location for reheating

**Public Health. Better Health, Better Missouri.**