

Table 9. Foodborne Outbreaks Confirmed in Virginia, 1994

Locality	Onset Date	Number of Cases	Etiologic Agent	Vehicle	Place Where Outbreak Occurred	Factors Contributing to Outbreak
Albemarle	6/10/94	7	<i>Clostridium perfringens</i>	ground beef	restaurant	improper storage or holding temperature; inadequate cooking
Rockingham	7/29/94	18	<i>E. coli</i> 0157:H7	ground beef	camp	inadequate cooking
Washington	8/21/94	17	<i>Staph. aureus</i>	ham	restaurant	improper storage
Accomack	8/29/94	7	<i>Salm. enteritidis</i>	crabcakes	restaurant	poor personal hygiene of food handler
Arlington	10/9/94	19	undetermined	barbeque ribs and pulled pork (implicated)	picnic	improper storage or holding temperature