

Table 9. Foodborne Outbreaks Confirmed in Virginia, 1995

Locality	Onset Date	Number of Cases	Etiologic Agent	Vehicle	Place Where Outbreak Occurred	Factors Contributing to Outbreak
Chesterfield	6/14/95	69	Enterotoxigenic <i>Escherichia coli</i> 06:H16	pork barbeque	restaurant	improper storage or holding temperature; inadequate cooking; poor personal hygiene of food handler
Henrico	7/31/95	31	<i>Salmonella enteritidis</i>	ice cream	private home	improper storage or holding temperature; inadequate cooking
Rockbridge	8/5/95	1	<i>Clostridium baratii</i>	unknown	unknown	unknown
Harrisonburg	10/17/95	8	Hepatitis A	ham sandwiches	grocery	poor personal hygiene of food handler
Alexandria	11/16/95	118	<i>Salmonella enteritidis</i>	rice pudding	detention center	improper storage or holding temperature; inadequate cooking
Page	12/10/95	45	<i>Clostridium perfringens</i>	roast beef	church	improper storage or holding temperature
Lynchburg	12/15/95	6	<i>Staphylococcus aureus</i> type A	turkey	private company	improper storage or holding temperature