

Table 3. 1988 FOODBORNE OUTBREAKS
(Virginia)

LOCALITY	ONSET DATE	# OF CASES	ETIOLOGIC AGENT	VEHICLE	PLACE WHERE OUTBREAK OCCURRED	FACTORS CONTRIBUTING TO OUTBREAK
NEWPORT NEWS	01/10/88	2	<u>S. aureus</u> (suspected)	beef nachos	restaurant	improper holding temperature; poor personal hygiene of food handler
VIRGINIA BEACH	01/15/88	63	hepatitis A virus	unknown	restaurant	poor personal hygiene of food handler
NEWPORT NEWS	02/14/88	2	<u>S. aureus</u> (suspected)	eggs	restaurant	improper holding temperature
ARLINGTON	02/24/88	10+	unknown	beef stroganoff	restaurant	unknown
HAMPTON	04/21/88	68+	<u>C. perfringens</u>	beef tips	restaurant	improper storage and inadequate cooking
SHENANDOAH	06/12/88	11	<u>S. enteritidis</u>	homemade ice cream	picnic	use of raw eggs
PRINCE WILLIAM	06/24/88	5	<u>B. cereus</u>	rice	construction site	improper holding temperature
ROANOKE COUNTY	07/15/88	35	<u>S. enteritidis</u>	homemade ice cream	private residence	use of raw eggs
RICHMOND CITY	07/24/88	70+	<u>C. perfringens</u>	barbecue pork	picnic	inadequate cooking
PRINCE WILLIAM	07/28/88	3	<u>B. cereus</u>	unknown	restaurant	improper storage or holding temperature
HENRICO	08/01/88	10	<u>S. enteritidis</u>	homemade ice cream	private residence	use of raw eggs
PATRICK	08/04/88	33	<u>S. enteritidis</u>	eggs	cafeteria	inadequate cooking; improper holding temperature
FAIRFAX	08/28/88	17	<u>S. enteritidis</u>	no one food item	restaurant	inadequate cooking
HENRICO	08/30/88	50+	<u>S. ohio</u>	crab salad & deviled eggs	wedding reception	poor personal hygiene of food handler
FAIRFAX	09/02/88	31	<u>Salmonella</u> unspecified	crab cakes	restaurant	inadequate cooking

