

RESULTS

Discrepancies noted during the field investigation of the facility which have possible health consequences included the following items:

COLD FOOD TEMPERATURES, WITH MAX. TEMP. OF 51 DEGREES F.

REFRIGERATION EQUIPMENT TEMP., WITH MAX. TEMP. OF 53 DEGREES F.

TEMPERATURE CHECKS ARE NOT ROUTINELY PERFORMED IN FACILITY.
TOXIC ITEM USE OR STORAGE DEFICIENCIES.

CONTAMINATED EQUIPMENT WAS NOTED.
EMPLOYEE HYGIENE DEFICIENCIES NOTED.

DEFICIENCIES WERE NOTED IN THE WATER SUPPLY SYSTEM.

INVESTIGATION CONCLUSIONS

Walk in cooler was not maintaining proper temperature. Unable to determine agent responsible for reported illnesses. Facility was unlicensed at time of outbreak and had not been inspected previously.

The etiologic agent SUSPECTED as being responsible for the illnesses epidemiologically linked to this incident was Unknown. This incident has been classified as a SUSPECTED OUTBREAK. The investigation by this office was completed on 07/22/2002.

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