



Foodborne outbreak investigations

Summary of Western Australian food related outbreaks investigated between January to April 2021 by OzFoodNet, Environmental Health Directorate (Food) and Local Government enforcement agencies

8

Outbreaks investigated

All linked to
Salmonella Typhimurium



Enforcement action taken

3 Improvement notices

1 Prohibition order using
Regulatory Guideline 5



Suspect foods

Common foods implicated in causing the foodborne outbreaks



- Raw egg sauce
- Scrambled eggs



- Fried rice
- French toast

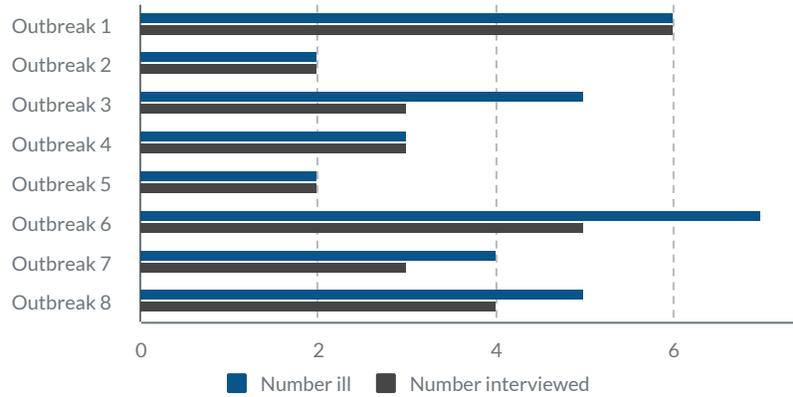


- Tiramisu
- Poached eggs

Type of food businesses implicated

4 Restaurant **4** Cafe

Number of cases per outbreak between January - April 2021



Food safety focus areas

- ✓ Correct cooking time and temperature of pooled egg mixture used to make fried rice and french toast
- ✓ Cleaning and disinfecting egg whisks and stick blenders correctly in between uses
- ✓ Washing hands after handling whole eggs before handling cooked products
- ✓ Pooled egg mixture used for scrambled eggs or omelettes is stored under 5 degrees and discarded at the end of the day
- ✓ Cleaning food surfaces with detergent then sanitiser following cracking eggs in bulk

Further information

Foodborne disease outbreak investigation - ww2.health.wa.gov.au/Articles/F_I/Food-borne-disease-outbreak-investigation

OzFoodNet WA Reports - ww2.health.wa.gov.au/Articles/F_I/Infectious-disease-data/Enteric-infection-reports-and-publications-OzFoodNet

Safe Handling of Eggs and Products Containing Eggs - https://ww2.health.wa.gov.au/Articles/S_T/Safe-Handling-of-Eggs-and-Products-Containing-Eggs