

# Five students ill from outbreak linked to *Campylobacter* at school in UK

Environmental health officers focus on cross-contamination practices of food handlers



Cumnor House School in South Croydon (UK), has been hit by an outbreak of caused by *Campylobacter* - a bacteria that can lead to foodborne illness. Five students between the ages of four and 13 were ill in late September.

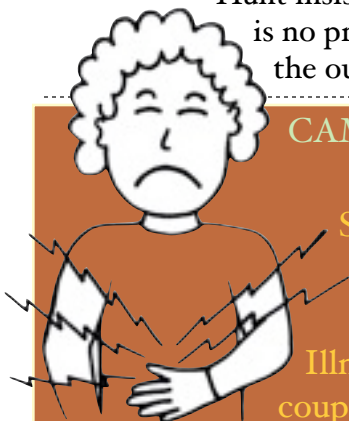
Administrator Peter Clare-Hunt insists there is no proof that the outbreak

came from the school kitchen, but after an inspection, environmental health officers felt they needed to remind kitchen staff about good hygiene practices.

Environmental health officers recommended changes in food handling practices (including addressing the potential for cross-contamination) and food storage.

## What you can do to reduce cross-contamination

- Clean and sanitize all surfaces (cutting boards, counters) between raw and ready-to-eat food preparation.
- Use different utensils such as knives, tongs and lifters for raw and ready-to-eat foods, if cleaning and sanitizing between use isn't practical.
- Wash and dry hands after handling raw food items. Hands contaminated with meat juices can be great vehicles for cross-contamination.



## CAMPYLOBACTERIOSIS IS THE MOST COMMON FOODBORNE ILLNESS LINKED TO BACTERIA

Symptoms can include stomach cramps and severe diarrhea.

Illness usually lasts from a couple of days to a week.

Infections often are a result of cross-contamination, cooking to unsafe temperatures or contact with animals.

*Campylobacter* is not often passed person-to-person.