



FATAL E. COLI CASE LINKED TO FAMILY THANKSGIVING DINNER

A 51-year old Carthage, Missouri woman died recently from an *E. coli* O157:H7 infection after a family gathering. The woman fell ill along with at least 10 of the 24 family members who attended a Thanksgiving gathering. Although additional cases have not been as severe, three other family members have tested positive for the pathogen as well.

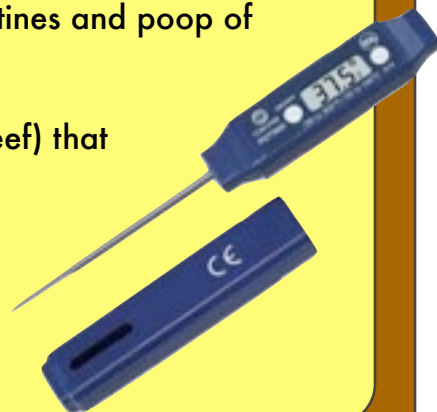
According to health department reports, all cases were linked to a turkey dinner served on November 27th. It is unclear exactly whether the source of *E. coli* O157:H7 was a food, beverage or food handler. Health department officials are investigating sources by testing samples of food prepared.

E. coli O157:H7 infection often results in bloody diarrhea, cramping, vomiting, and fever. In some cases, infections can result in dehydration and a severe disease which affects the kidneys, hemolytic-uremic syndrome.

E. coli O157:H7 is found in the intestines and poop of ruminants and other mammals.

Past outbreaks have been linked to:

- raw meat products (particularly beef) that have been undercooked or have contaminated ready-to-eat foods;
- fresh produce;
- infected food handlers;
- contaminated water; and,
- petting zoos



WHAT YOU CAN DO:

- Wash hands and practice good hygiene.
- Clean and sanitize utensils and equipment between use with raw foods and cooked foods.
- Use a tip-sensitive digital thermometer to determine when meats have reached a safe temperature (165°F for poultry).



FOR MORE INFORMATION CONTACT BEN CHAPMAN, BENJAMIN_CHAPMAN@NCSTATE.EDU