

OVER 100 ILL AFTER FOUR OUTBREAKS LINKED TO PASTRIES SERVED IN ILLINOIS



Bakery products such as cream-filled pastries like cream pies and chocolate eclairs are often implicated in *Staphylococcus aureus* outbreaks

Testing revealed *Staphylococcus aureus* in Rolf's Patisserie products

A Lincolnwood, Illinois bakery was the source of four outbreaks of staphylococcal food poisoning in November and December, 2010. These outbreaks at catered functions, resulted in at least 100 illnesses. Rolf's Patisserie, the implicated business, closed its doors and recalled a number of products sold at retail to limit further illnesses. Cases were linked to eating baked goods at a restaurant or function. Food

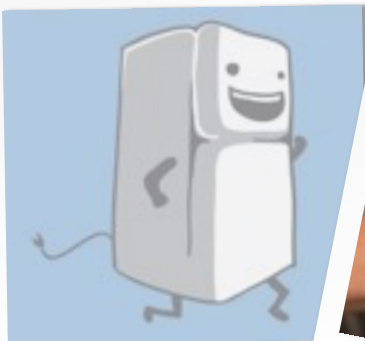
samples tested by local health authorities confirmed the presence of *Staphylococcus aureus* bacteria.

The bakery reopened after discarding all food ingredients; thoroughly cleaning and sanitizing the facility; and, retraining employees on proper hygienic practices.

Staphylococcus aureus can grow in protein-rich, low-acid foods (like cream-filled pastries) held at room

temperature. When the bacteria grows, they create toxins resulting in diarrhea, nausea, vomiting, and abdominal cramps when eaten. Onset of the symptoms can be as quick as an hour after consuming contaminated food.

Staphylococcus aureus is commonly found on human skin. Outbreaks at bakeries are often linked to poor personal hygiene, contaminated equipment and temperature abuse.



WHAT YOU CAN DO

- PRACTICE GOOD PERSONAL HYGIENE
- CLEAN AND SANITIZE EQUIPMENT BETWEEN USE TO LIMIT CONTAMINATION OF FOOD
- REFRIGERATE CREAM-FILLED PASTRIES DURING STORAGE AND TRANSPORTATION