

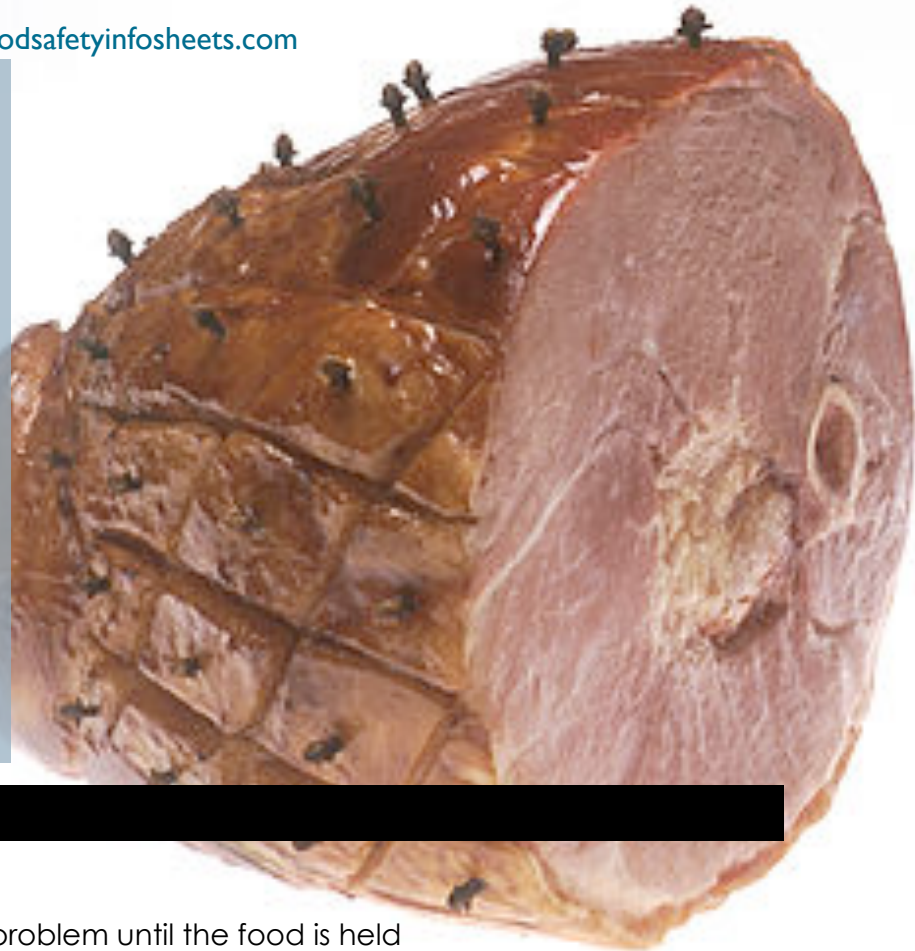
Unlicensed Las Vegas caterer a source of *Clostridium perfringens* intoxications

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21 ATTENDEES OF A CATERED LUNCH REPORTED DIARRHEA AND VOMITING

TOXIN ASSOCIATED WITH CLOSTRIDIUM PERFRINGENS WAS ISOLATED FROM SOME OF THE ATTENDEES

THE PATHOGEN WAS FOUND IN HAM AND A PLATE OF MIXED FOOD THAT WAS SERVED AT THE LUNCHEON



An amateur caterer operating without a license was implicated as the source of an outbreak of *Clostridium perfringens* enterotoxin intoxication. The caterer's food was linked to at least 21 illnesses.

Investigators think the outbreak was caused by improperly reheated food prepared in small microwave ovens.

Clostridium perfringens spores often survive cooking but are not

a problem until the food is held at an improper temperature.

The best practice is to reheat food to reheat to 165°F and hot-hold above 135°F if making food for large groups at one site and then transporting for service. This should kill any vegetative cells present and will prevent any remaining spores from germinating and outgrowing to form more cells.



Microwaves often heat foods unevenly; take the temperature with a tip-sensitive thermometer in multiple spots.

Use appropriate equipment (not small microwave ovens with inconsistent heating activity) and a tip sensitive digital thermometer to ensure food is cooked to and held at safe temperatures