

# 2011 WA State Report

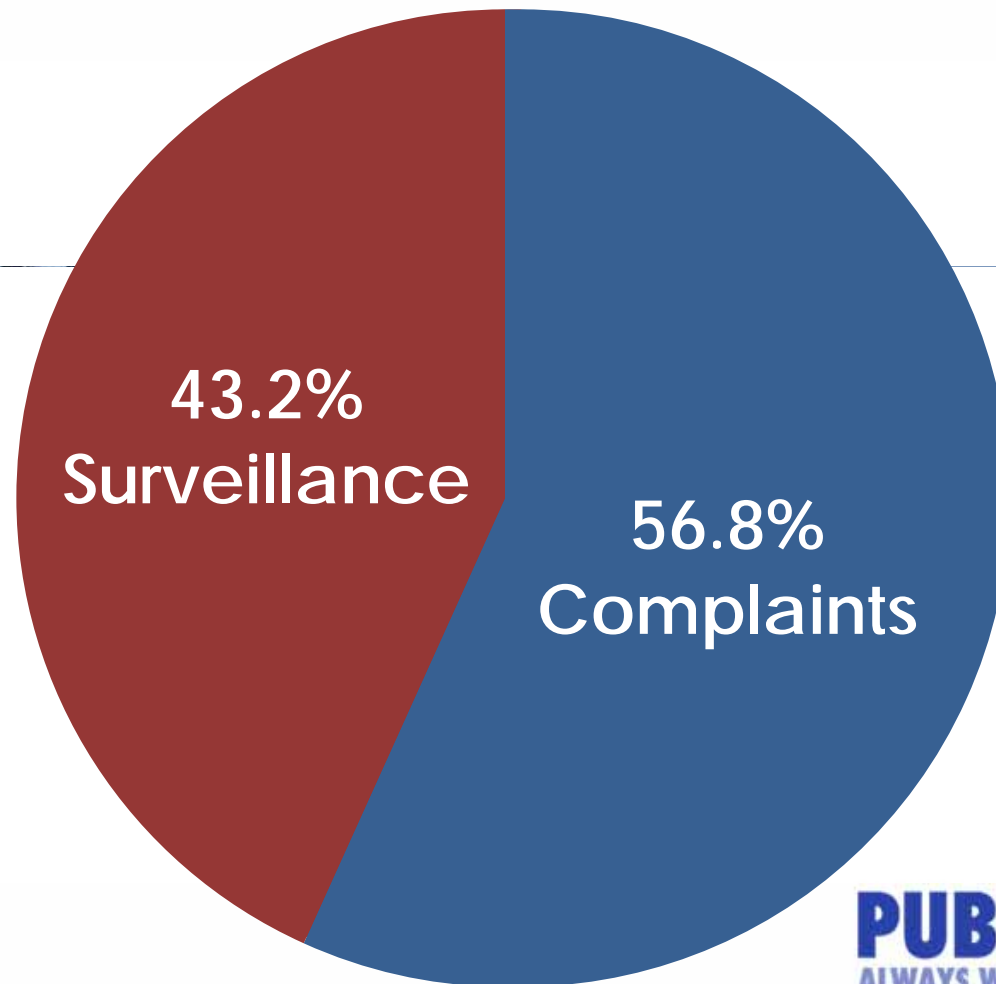
Joe Graham

WA State Department of Health





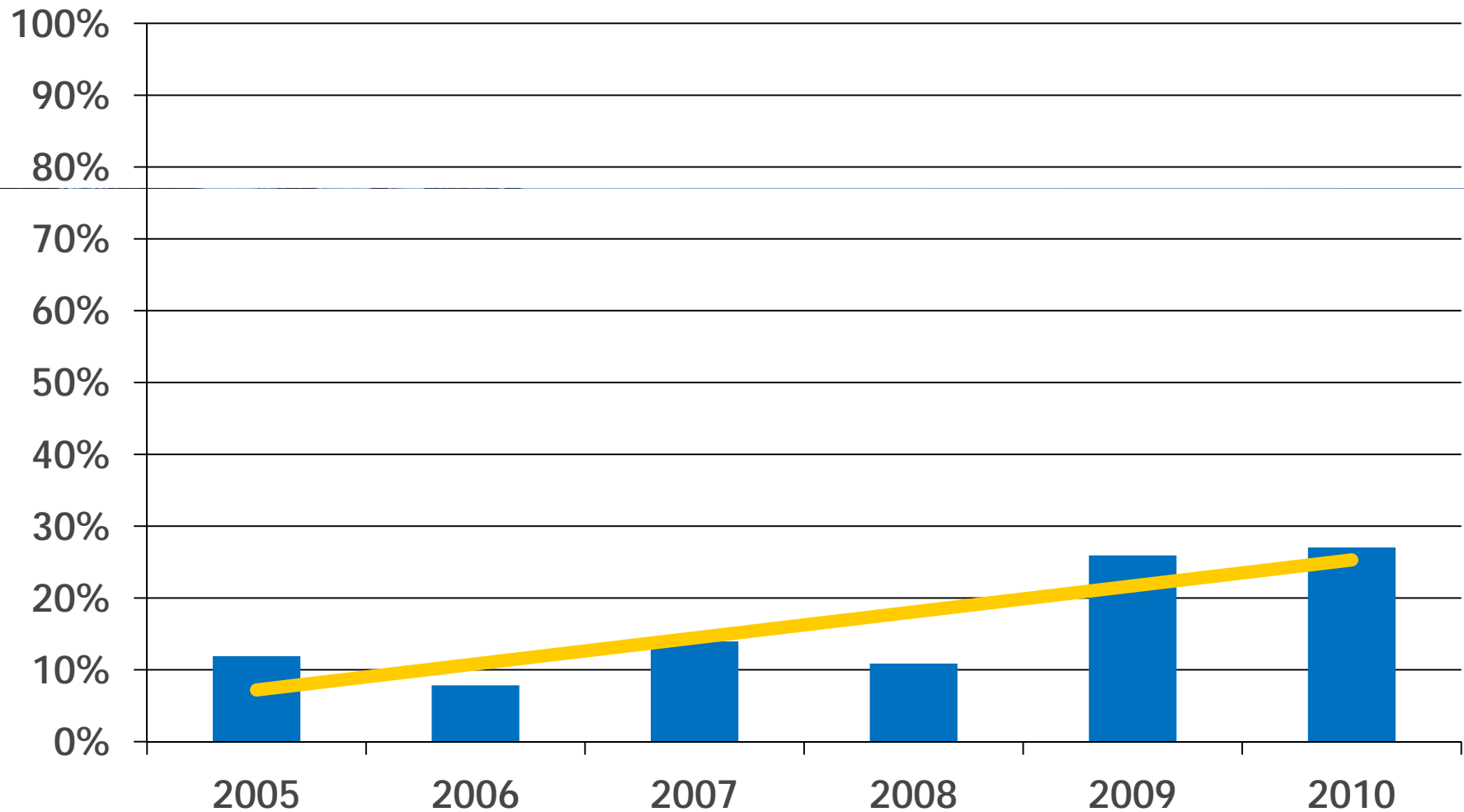
## Method of Detection of Foodborne Disease Outbreaks in Washington - 2010 (N=37)



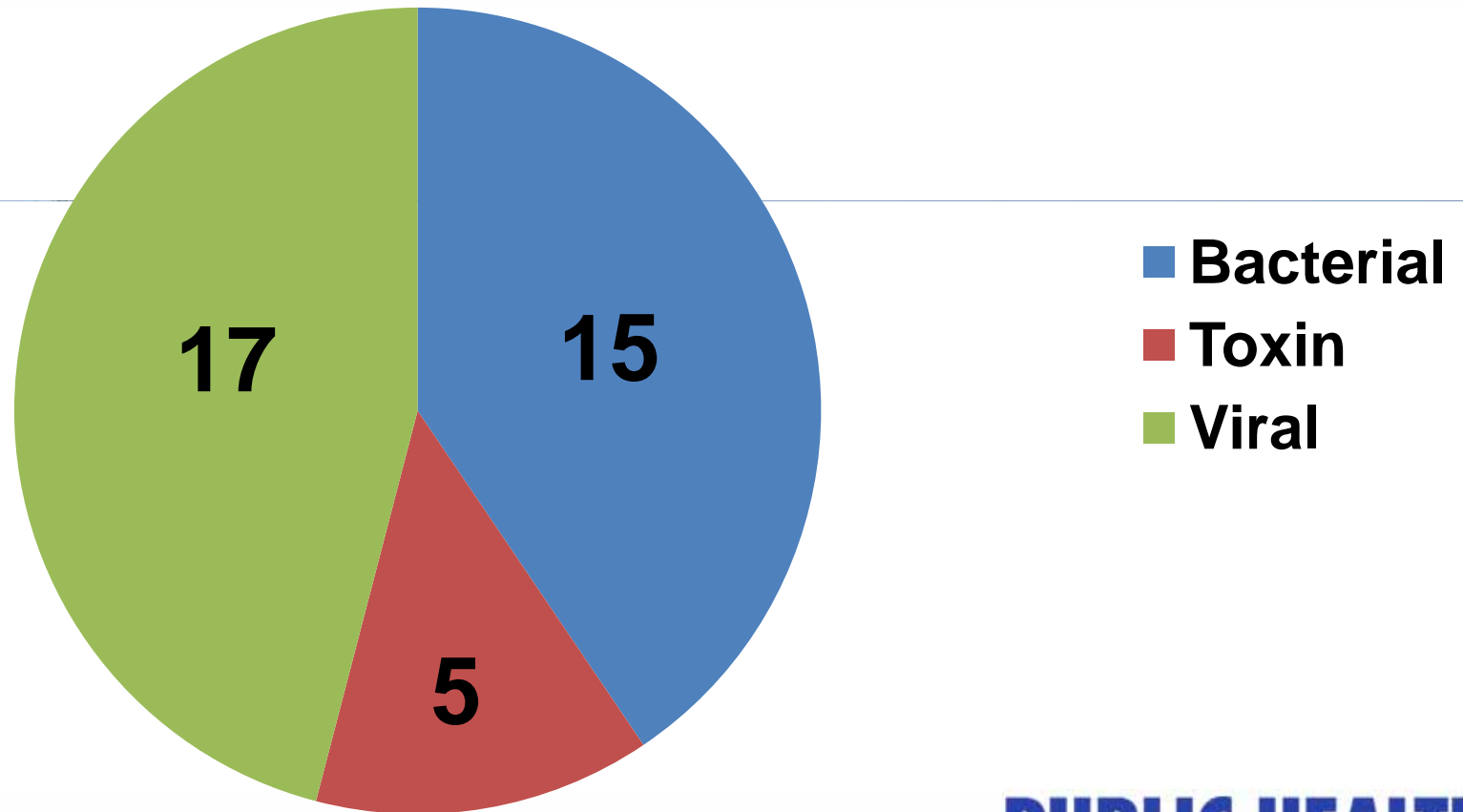
**PUBLIC HEALTH**  
ALWAYS WORKING FOR A SAFER AND  
HEALTHIER WASHINGTON



## % Foodborne Disease Outbreaks Reported in WA Involving Multiple Counties, 2005 to 2010



## Number of Outbreaks by Agent Class – 2010 (N=37)



## Agents - 2010

### Toxins

- *C. perfringens* (3)
- Scrombrotoxin (1)
- Bacterial toxin\* (1)

### Viral

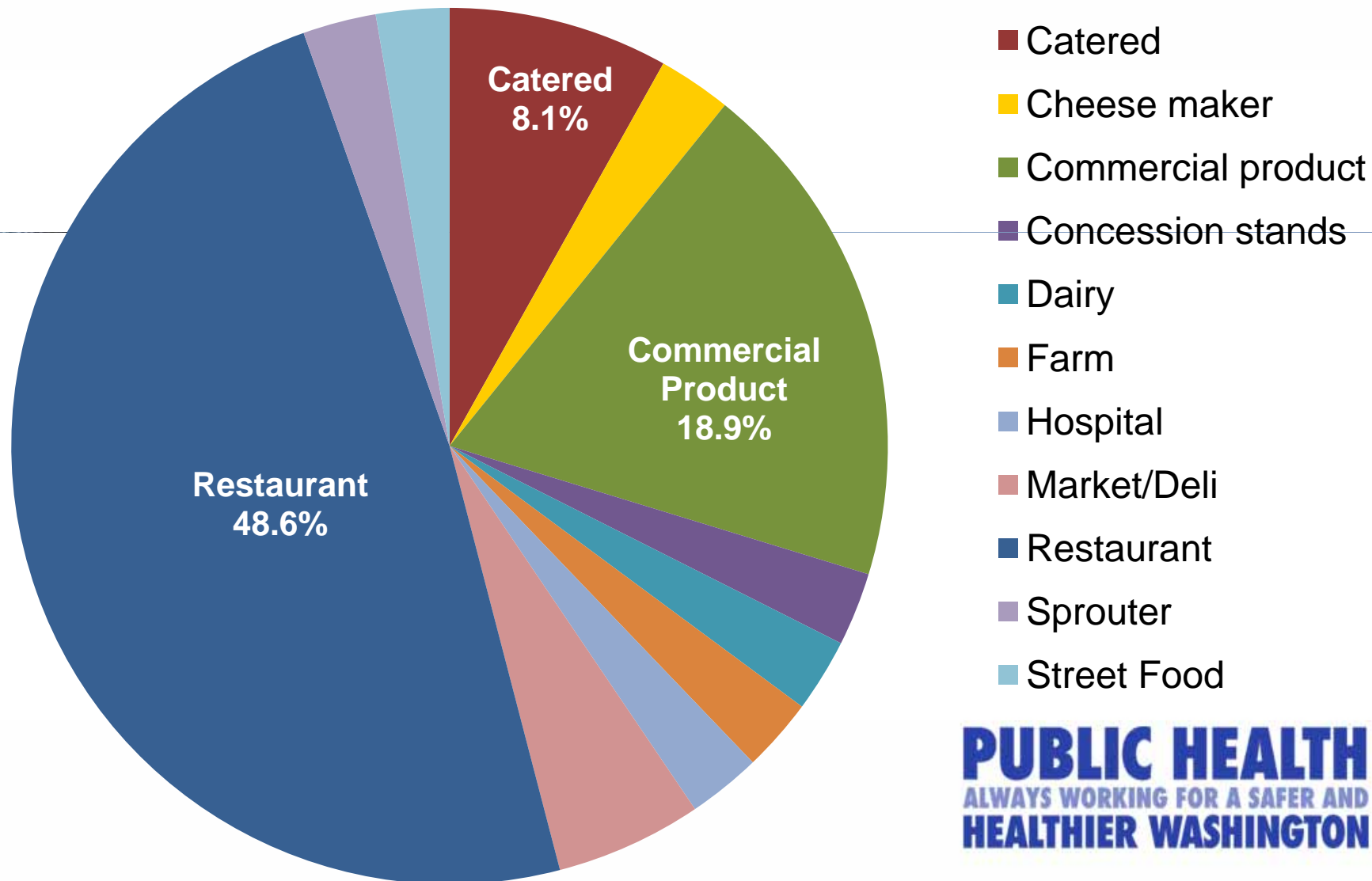
- Hepatitis A (1)
- Norovirus (2)
- Virus\* (14)

\* Not laboratory confirmed

### Bacterial

- STEC (2)
- *Vibrio parahaemolyticus* (2)
- *Vibrio mimicus* (1)
- *Listeria monocytogenes* (3)
- *Salmonella* (7)

## Foodborne Disease Outbreaks Reported by Setting, 2010 (N=37)





# Contributing Factors - 2010

**#1 Contaminated raw product –**  
Food was intended to be consumed  

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raw (9)

**Contributing Factor in  
Bacterial, Toxin and Viral Outbreaks**



## Contributing Factors - 2010

**#2 - Bare-hand contact** by a food handler  
who is suspected to be infectious (8)

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❖ **All these outbreaks were viral**

# Recent Outbreaks

- Outbreaks
  - Evergreen Sprouts
  - Positive *Listeria* at a grocery store



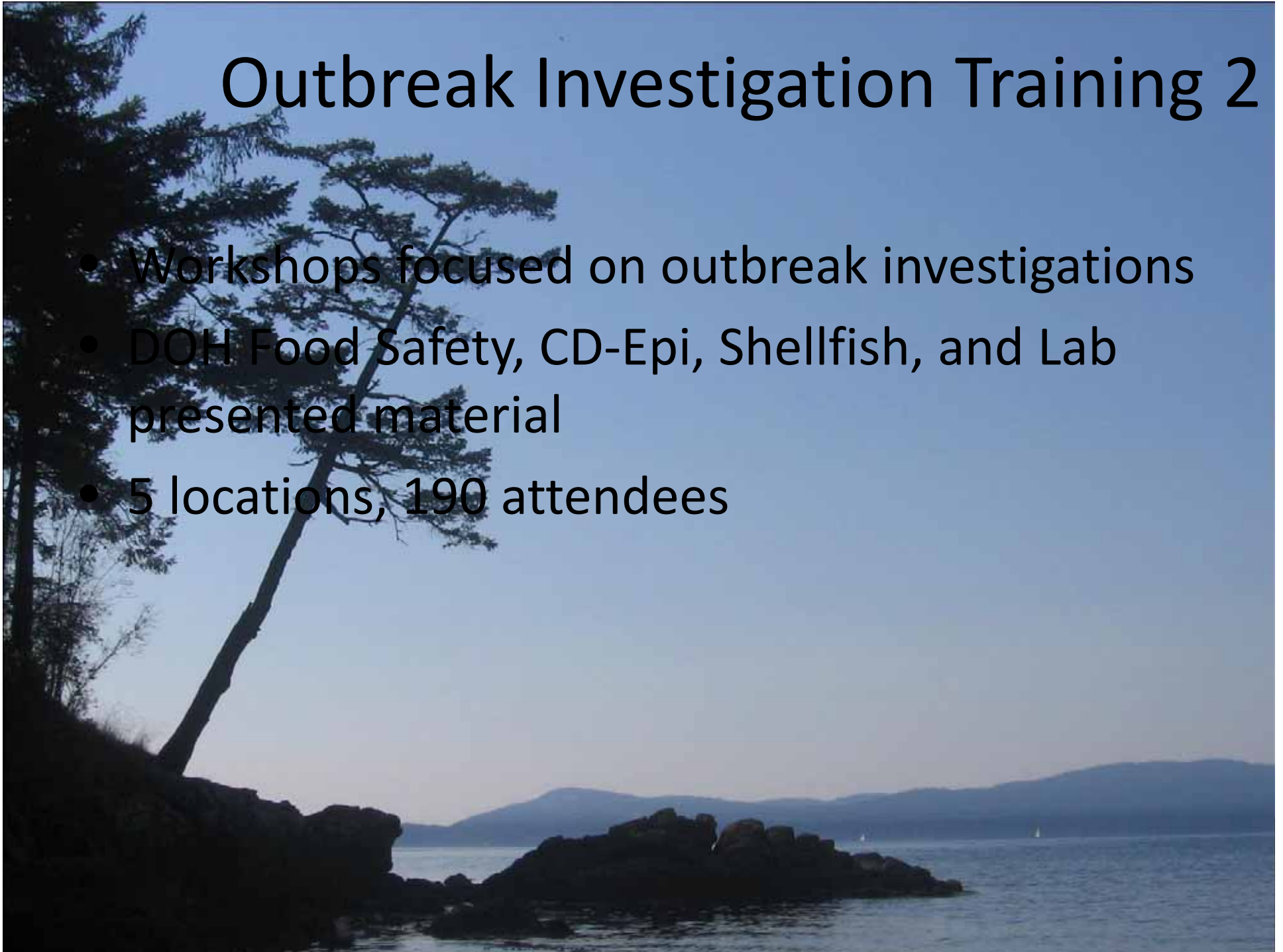


# Outbreak Investigation Training 1

- Statewide Epi Training for LHI using CIFOR materials
  - Small group meetings with CD-Epi and EH attending together
  - Hands-on scenarios
  - Attendees left with specific goals to improve outbreak investigation

# Outbreak Investigation Training 2

- Workshops focused on outbreak investigations
- DOH Food Safety, CD-Epi, Shellfish, and Lab presented material
- 5 locations, 190 attendees

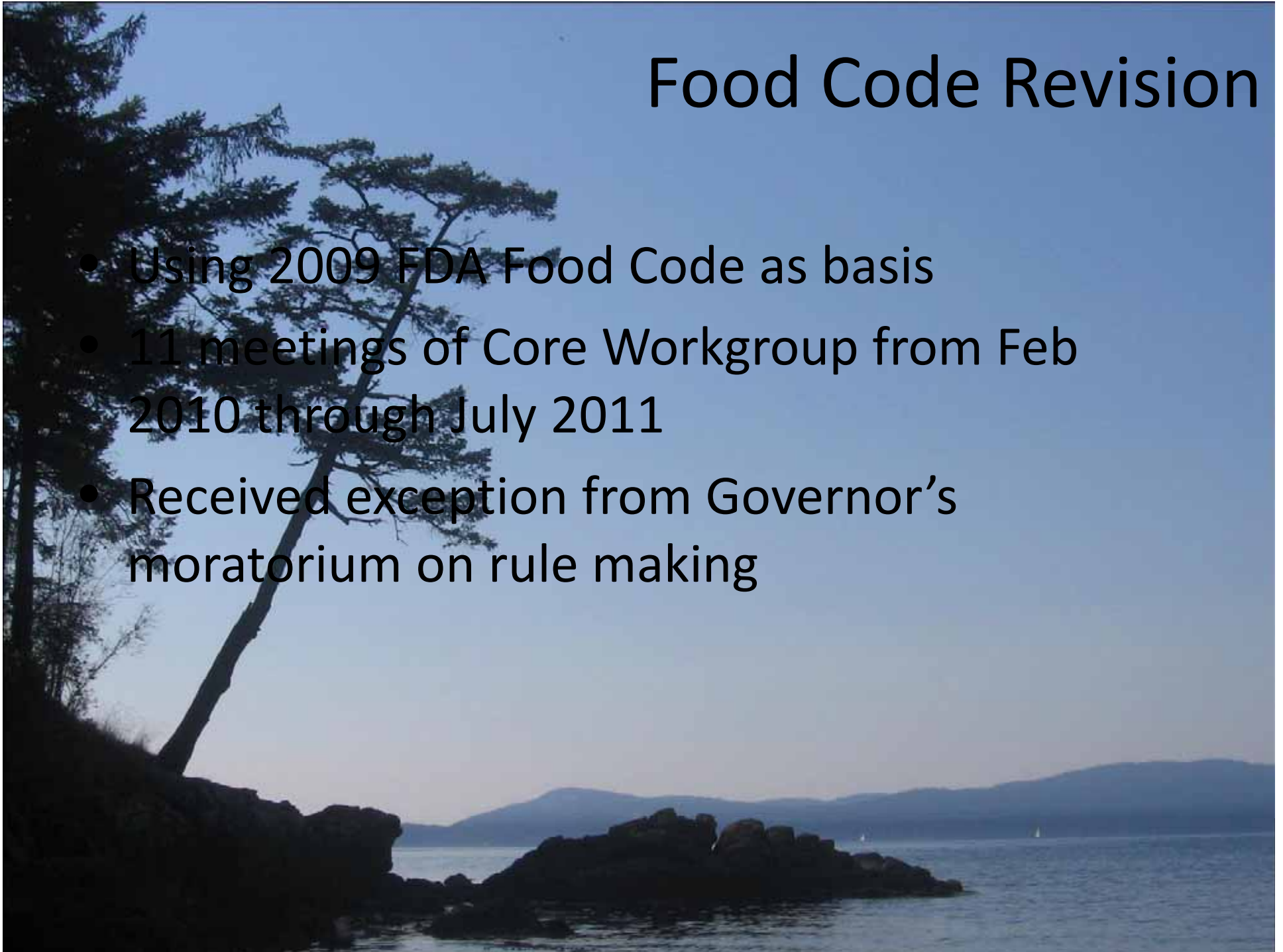


# Grocery Summit

- Meeting with grocery industry
- Discussed:
  - Slicers
  - Service animals
  - Food Code revision
- Plan to meet again

# Food Code Revision

- Using 2009 FDA Food Code as basis
- 11 meetings of Core Workgroup from Feb 2010 through July 2011
- Received exception from Governor's moratorium on rule making



# Food Code Revision

- Major changes:
  - Cut leafy greens and cut tomatoes as PHF
  - Modified rules for wild mushrooms
  - Modified non-continuous cooking provisions
  - Adopted date-marking
  - Added new section for food service in pre-schools

# Service Animal Law

- Legislature revised state law regarding service animals in food establishments
  - Now in line with recently amended ADA
  - Only dogs
    - Exception for trained miniature horses
  - Comfort animals specifically excluded as service animals

# Cottage Food Operations

- Legislature created law allowing for home preparation of food for direct retail sale
- Limited to non-PHF and jams/jellies
- Cannot exceed \$15,000 in gross sales
- Licensed and inspected by WSDA

