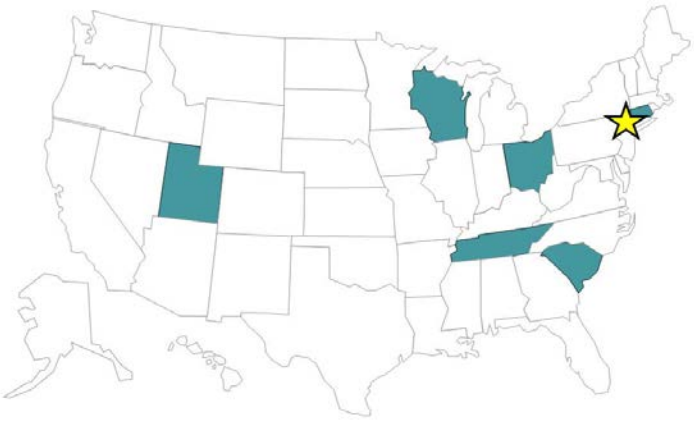
FoodCORE Highlights

New York City's "Team *Salmonella*" Successful in Solving an Outbreak

FOODBORNE DISEASES
food
CORE
CENTERS FOR OUTBREAK RESPONSE ENHANCEMENT



In August 2011, public health officials began an investigation into a *Salmonella* outbreak in which many cases resided in New York. An in-depth investigation was conducted by the New York City Department of Mental Health and Hygiene (NYCDOHMH), who is a partner in the FoodCORE project. With FoodCORE funding, NYCDOHMH is able to maintain a staff of trained student interviewers, aptly named "Team *Salmonella*." These students helped conduct the enhanced epidemiologic investigation among the *Salmonella* cases in New York City.

While the investigation was a team effort, it would not have been solved without the dedication of two students in particular, who were discussing the outbreak and the results of their interviews. These students came up with the theory that chicken livers, not specifically asked on the questionnaire, might be the cause of the outbreak. Students, FoodCORE staff, and other NYCDOHMH staff visited specialty stores where cases shopped in order to learn more about the food items available, and specifically how chicken livers were being prepared.

Suspect food items were collected for testing and the outbreak strain was found in "kosher broiled chicken liver" products. As a result, the contaminated products were recalled from grocery stores on November 8, 2011 and additional illnesses were prevented.

"Without the support that "Team *Salmonella*" provides to help us conduct timely interviews, we would not have been able to crack this outbreak."

–Marcelle Layton, Assistant Commissioner

For more information about FoodCORE, please visit:
http://www.cdc.gov/ncezid/dfwed/orpb/foodcore/index.html

National Center for Emerging and Zoonotic Infectious Diseases
Division of Foodborne, Waterborne, and Environmental Diseases