

NEWS

Date: June 19, 2015

Contact: Christine Myron, Public Information Officer
(208) 327-8639 | Cell: (208) 871-1712

CDHD Gives Boise Co-op Go-Ahead to Re-open Deli

Boise — This afternoon, the Central District Health Department (CDHD) gave the Boise Co-op permission to resume deli operations. The deli closed earlier this week amidst a Salmonella outbreak associated with the food establishment. Today's on-site inspection allowed health department inspectors to see the operational changes laid out by the food establishment during a meeting with CDHD earlier this week.

To further reduce the risk of foodborne illness, the Co-op has adjusted the flow of its deli area to keep various foods separate, added additional sinks, has performed a thorough cleaning and sanitization, and will implement additional procedures on the front and back end of their operations.

Investigation Status

To date, approximately 250 people who ate food from the Co-op deli after June 1 are associated with the outbreak, which is believed to be one of the largest foodborne illness outbreaks in state history. New illness reports have slowed, however it is possible that additional reports could be received by CDHD in the coming weeks.

While raw turkey, tomatoes, and onion used in the deli after June 1 have tested positive for Salmonella, the exact means of how the bacteria got into the food remains unknown and the outbreak investigation is ongoing. CDHD anticipates laboratory results of additional food samples in the coming week.

Reporting Foodborne Illness

CDHD would like to hear from those who ate food from the Co-op after June 1 and have not yet reported their symptoms, either online or by phone. Additionally, those who have been ill and work in childcare, food service or health care should talk with the health department for important information on returning to work.

Anyone who saw their medical provider and tested positive for Salmonella does not need to submit a report, as positive Salmonella laboratory results are shared with CDHD. CDHD will only follow up with persons they deem necessary. Reports can be made by calling (208) 321-2222 or online at cdhd.idaho.gov.

Preventing Salmonella

Some tips to prevent Salmonella include:

- Cook poultry, ground beef and eggs thoroughly. Do not eat or drink foods containing raw eggs or raw, unpasteurized milk.
- Wash hands, kitchen work surfaces, and utensils with soap and water immediately after they have been in contact with raw meat or poultry.
- Be particularly careful with foods prepared for infants, the elderly, and the immunocompromised.
- Wash hands with soap after handling reptiles, birds, or baby chicks, and after contact with pet feces.
- Avoid direct or even indirect contact between reptiles (turtles, iguanas, other lizards, snakes) and infants or immunocompromised persons.
- Don't work with raw poultry or meat, and an infant (e.g., feed, change diaper) at the same time.

For more information on Salmonella, visit [cdc.gov/salmonella](https://www.cdc.gov/salmonella).

###