

**An Outbreak of *Salmonella*
Enteritidis Associated with a
Farm-to-Table Restaurant, 2024**

LOCAL BOH PERSPECTIVE

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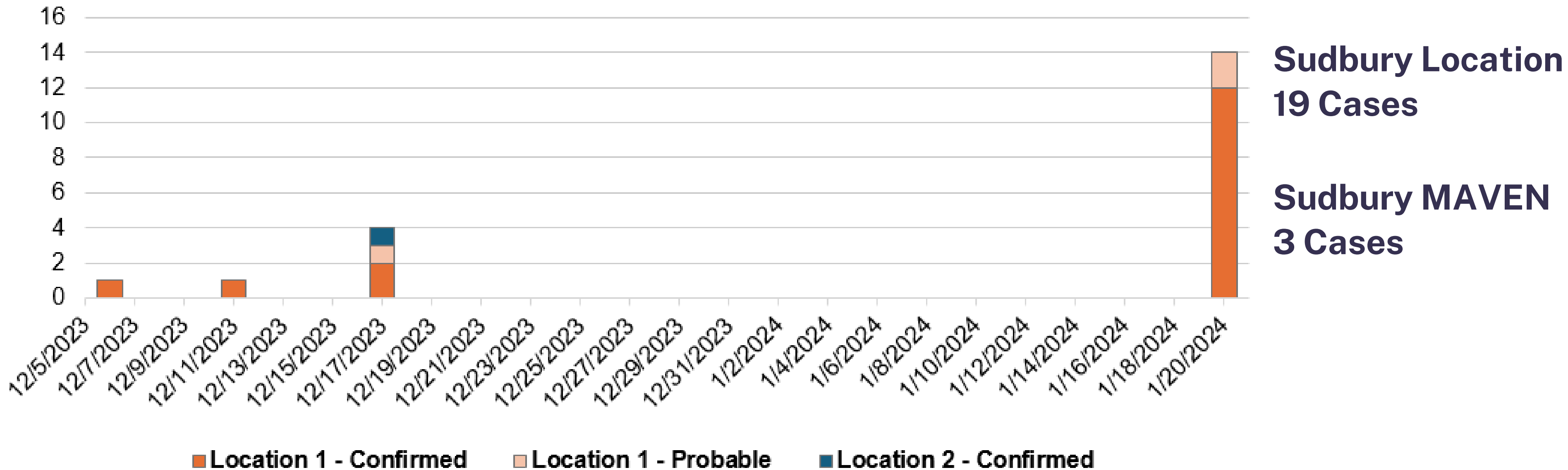
Sudbury Location

- Facility: New (<4 years old), first food operator in space, custom-built
- Chef-owner, very actively involved
- 20 food workers (18 with Servsafe Manager training)
- Employee sick policy: Paid sick days
- Orders about 3000 eggs per week
- Generally good inspection reports

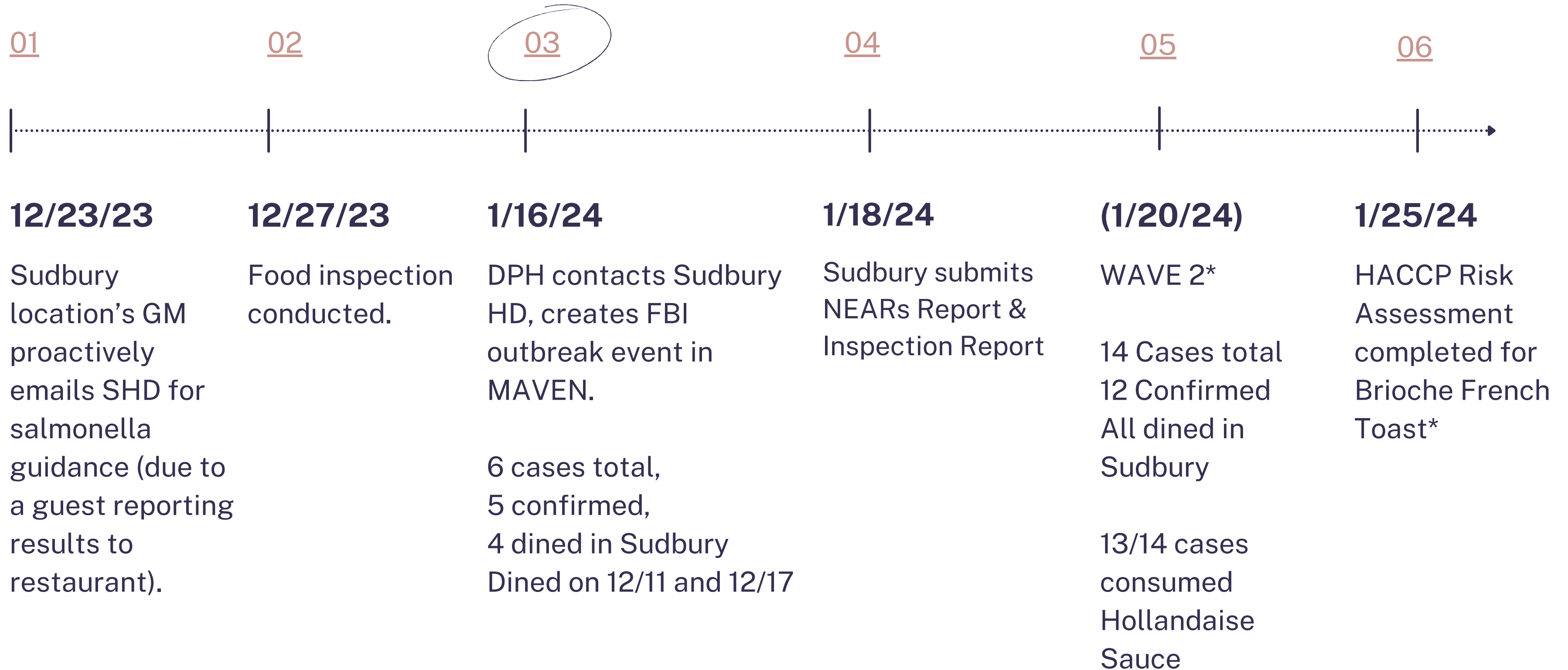
State Timeline Overview

Exposure Dates of Confirmed and Probable *Salmonella* Cases Associated with Restaurant A

Data as of 3/4/24 and are subject to change



LBOH Timeline Overview



LBOH Timeline Overview

07

08

9

10



1/26/24

Updated confirmed case interviews reveal hollandaise sauce as new suspect ingredient. All eggs ordered to source only pasteurized egg products for 3 months. **Egg supplier changes.**

1/26- 2/15

Additional salmonella enteritidis cases are confirmed, 10 new cases identified, WGS, to be linked to Wave 2 (1/20)

Meeting with DPH Epi team, confirm 15 confirmed cases total.

1/26 - 2/15 (cont'd)

Original egg farm supplier self-tests chicken coop environment and collects egg samples for Salmonella. 1/29, All negative.

Final 2 cases were out-of-state and resulted mid March, connected to Wave 2

4/9/24

After Action Report Interagency Meeting

4/22/24

FT PHN starts. Meeting with Original Egg Supplier, Restaurant owner and BOH



Challenges

- No FT PHN. Vacant for almost a year.
- Business Model
 - Farm-to-Table, rotating menu items eg. “seasonal veggies”
 - Breakfast/Brunch menu items
- Lab result timing, MAVEN isolation
- Local Egg Farmer FDA Exemption
- Outliers (confirmed cases)



“Seasonal Veggies” Omelet Du Jour

- 12/11: roasted fennel, chai spiced apple, cranberry, tuscan kale, goat cheese
- 12/12: bok choy, red pepper, vegetable sausage, roasted butternut squash, fontina cheese
 - Vegetable Sausage ingredients: Dried Great Northern Beans, Red Bell Pepper, Red Onion, Portobello Mushrooms, Garlic, Coriander Seed, Fenugreek Seed, Red Pepper Flakes, Allspice ground, Apple Cider Vinegar, Corn Starch, Kosher Salt, Textured vegetable protein, Dried Sage, Olive oil
- 12/13 + 12/14: brussels sprouts, pickled red cabbage + pear, roasted butternut squash, goat cheese
- 12/15: brussels sprouts, tuscan kale, seasonal salsa, red pepper, goat cheese
- 12/16: melted leeks, roasted daikon radish, baby bok choy, sesame chile glaze, cheddar
- 12/17: candied maple bacon, butternut squash, tuscan kale, cheddar

Outliers

Confirmed Cases

- Other restaurant location
- Initial December cases had different food exposures
- Non-customer case: infant child of professional cleaner
- Timing of symptom onset was before Wave 2 cases (1/20)
- Did not eat restaurant food





Lessons Learned

- Hollandaise sauce, hot-holding sacrifices quality, switch to pasteurized eggs
- Pasteurized vs. Pasture Raised order codes “PSTRZD” vs. “PSTRSD”
- French Toast HACCP Risk Assessment, NEARs Report, After Action Report
- Egg education, supply chain, sourcing
- Communication and Key Partnerships



Success = Key Partnerships

- **Sister restaurant location's LBOH**
- **Restaurant owner**
- **State agencies:**
 - Epi
 - Food Protection Program (FPP)
 - MA Department of Agriculture (MDAR)
- **Great Meadows Regional PH Collaborative, and neighboring LBOHs**
- **Internal Groups:**
 - BOH Chair
 - Town Leadership



THANK YOU!

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Egg puns helped us get through the 4+ month investigation.

