



Case study on a large outbreak in Western Australia associated with raw egg sauce.

This case study describes a large food poisoning outbreak at a popular Perth takeaway in early 2020.

The food that caused the Salmonella food poisoning outbreak was a sauce prepared at the cafe which contained raw eggs.

Salmonella is a bacteria which can be present on raw eggs. When not handled safely, the food and kitchen can be cross-contaminated with the harmful bacteria.

The risk of foodborne outbreaks is greatly reduced by handling eggs safely and by switching to pasteurised eggs when preparing raw egg sauces.

To find out more on how best to safely handle eggs and products containing eggs go to:

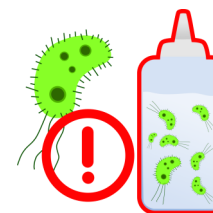
<https://bit.ly/SalmonellaES>



What went wrong?



Differing from normal practice, **fresh eggs were used to prepare raw egg sauce** (instead of pasteurised eggs).



Eggs were not handled safely causing **cross-contamination of raw egg sauce and Ready-To-Eat foods.**



Raw egg sauce **NOT discarded after 24 hours of manufacture** and used in Ready-To-Eat foods.



pH of raw egg sauce was **more than 4.2, allowing Salmonella to grow in raw egg sauce.**

Impact on consumers and business



More than 100 customers suffered from food poisoning with several requiring hospitalisation.

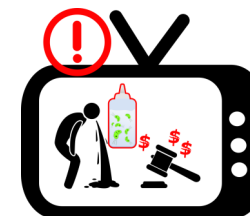


Social media and consumer review pages were **bombarded with negative reviews.**



for 2 MONTHS

Closure of business for 2 months to allow for remedial actions and investigations.



Damage of business reputation, loss of customers and negative media attention.



Thousands of dollars spent on comprehensive cleaning of the premises and remedial actions.



Liable to fines up to **\$100,000** under the *Food Act 2008* for handling food in unsafe manner.