



DOUGLAS COUNTY
HEALTH AND SOCIAL SERVICES

FOR IMMEDIATE RELEASE

April 28, 2010

Douglas County Public Health Investigates Salmonellosis Illnesses

Douglas County Public Health officials and the Oregon Department of Human Services are investigating an outbreak of *Salmonellosis* that has been reported by local medical providers in the past week. Initial investigation results show that people who have become ill ate at Los Dos Amigos Restaurant on Jackson Street in downtown Roseburg between 04/09/2010 and 04/17/2010. "The restaurant is fully cooperative and working with our agencies to help identify the source and address any issues. At this point in time, no specific food item stands out as a likely source," said Dawnelle Marshall, Public Health Division Director.

"Our primary concern is to make sure anyone who may be ill with salmonellosis is identified and to prevent the spread of the disease to others," Marshall said. To date, there are 7 confirmed cases of salmonellosis.

Salmonellosis is an acute bacterial infection that can cause diarrhea, fever, abdominal cramping, and sometimes vomiting. Symptoms usually develop within one to five days after exposure, and typically last less than a week. Most cases resolve without the need for medical attention. Antibiotics are not recommended for people who experience uncomplicated diarrheal illness. The risk of severe illness is high among the elderly, people with suppressed immune systems, and very young children.

"We ask that anyone who has eaten at the Los Dos Restaurant on Jackson Street in downtown Roseburg between 04/09/2010 and 04/17/2010 and who have since developed diarrhea and a fever to call Douglas County Public Health at 541-440-3684," said Marshall. People with severe diarrhea, bloody diarrhea, or inability to keep fluids down should seek medical attention.

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Salmonella bacteria are widely distributed among animals and in the environment. Outbreaks have been traced to fruits and vegetables, sprouts, eggs, meat and poultry, and unpasteurized milk and cheese. Food may also become contaminated by the hands of an infected food handler who did not wash hands with soap after using the bathroom. *Salmonella* may also be found in the feces of some pets, especially those with diarrhea, and people can become infected if they do not wash their hands after contact with pets or pet feces. Salmonella in food can be killed by thorough cooking, but can survive undercooking or uneven cooking, as may happen in some microwave ovens.

For information about salmonellosis, go to <http://www.cdc.gov/salmonella/>.

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