



# ***E. coli* 0175:H7 Multi-state Outbreak Linked to Matador Restaurant, Seattle**

**1609WAEXH-1**

**PUBLIC HEALTH**  
ALWAYS WORKING FOR A SAFER AND  
HEALTHIER COMMUNITY

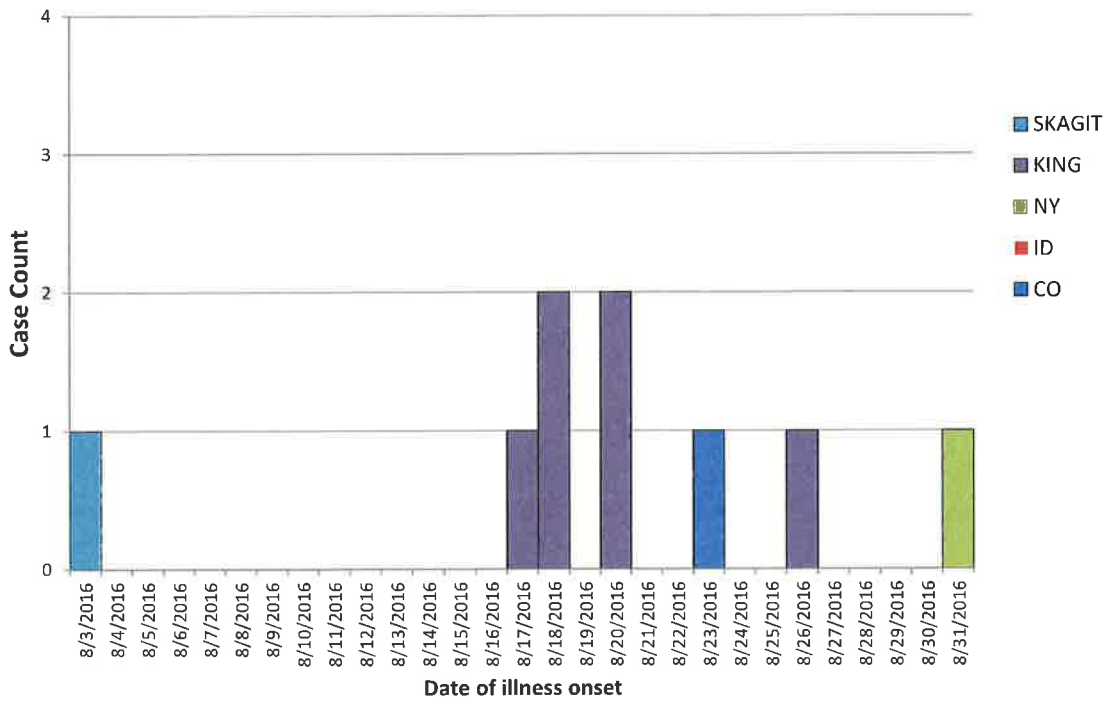


## Cases of *E. coli* O157 infections

County/State	Total
CO	1
ID	1
NY	1
King County, WA	6
Skagit County, WA	1
Total	10

- Total case count n = **10**
- Any case with symptoms consistent with STEC, with an onset on or after August 1, 2016 and:
  - Confirmed (10):
    - Culture positive *E. coli* O157 with PFGE XbaI/BlnI pattern **EXHX01.0042/EXHA26.0536**
- Estimated and reported illness onset dates range from August 17-August 26, 2016
- Ages range from 1 to 33 years (median 20 years)
- 8 (80%) female
- 6 (60%) hospitalized
- 2 with HUS / No deaths reported

# Onset Date (N = 9)

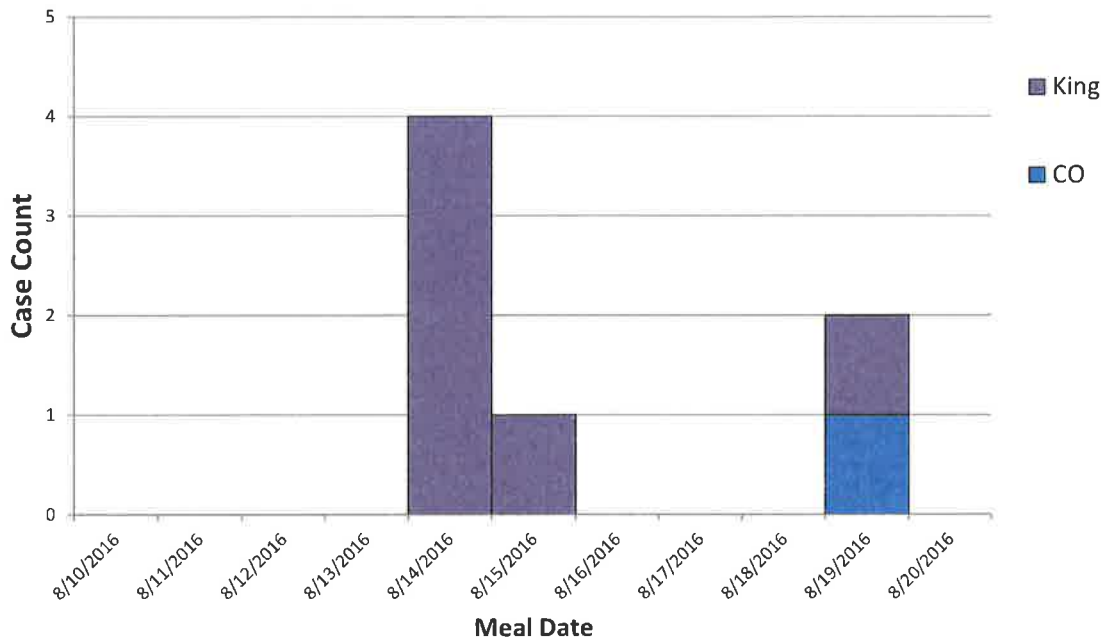


# Matador Exposure Data

- **7/10 (70%) ate at Matador**
  - Meal dates range from August 14- August 19, 2016
  - This includes CO case who travelled to WA and ate at Matador
- ID (1) and NY (1) cases did not travel to WA
  - Exposures: ID – frozen hamburgers, attended State fair in Boise; NY – played in cow bar at NY county fair, ground beef, lives on dairy farm
- Skagit county case (1) did not eat at Matador
  - Exposures: Very rare hamburger, tortillas, cheese, avocado, chicken with rice, salsa, queso fresco in home

SLK(1)

## Matador Meal Dates (N = 7)



**Slide 5**

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**SLK(1)** Took Idaho, Skagit and NY off the legend  
Stewart, Laurie K (DOH), 10/5/2016

## Controls

- 12 controls interviewed with focused questionnaire
  - 9 well dining companions
  - 3 identified through receipts from the Matador 8/14/16: used [Yellowpages.com or YP.com] to obtain phone numbers for people named on receipts, and conducted phone interview (after confirming that they ate at the Matador)

# Analysis

Step 1: Compared frequencies of menu item consumption for cases (7) vs controls

- No menu item stood out

Step 2: Compared frequencies and ORs of specific ingredients included in consumed menu items (gleaned from Matador recipes)



# Case-control study

Comparison of consumption of ingredients between cases and controls  
- Nothing significant

Ingredient	Frequency cases	Frequency controls	OR (95% CI)
Red salsa	6/7	8/12	3.00 (0.26, 34.2)
Monterey jack cheese	7/7	10/12	undefined
Pico de gallo	6/7	9/12	2.00 (0.17, 24.07)
Cilantro lime sour cream	7/7	9/12	undefined
Guacamole	7/7	11/12	undefined
Cilantro	7/7	9/12	undefined
Flour tortilla	3/7	5/12	1.05 (0.16, 6.92)
Jalapeno	2/7	7/12	0.29 (0.04, 2.11)
New Mexico chile	1/7	1/12	1.83 (0.10, 34.85)
Tomato	6/7	9/12	2.00 (0.17, 24.07)
Ancho	2/7	1/12	4.40 (0.32, 60.62)
White onion	6/7	9/12	2.00 (0.17, 24.07)
Green onion	5/7	5/12	3.50 (0.47, 25.90)
Serrano	1/7	2/12	0.83 (0.06, 11.28)
Habanero	1/7	0/12	undefined
Queso fresco	5/7	7/12	1.79 (0.24, 13.22)
Tomatillo	1/7	3/12	0.50 (0.04, 6.02)
Cotija	3/7	5/12	1.05 (0.16, 6.93)
Chips and salsa	5/7	6/12	2.50 (0.34, 18.33)