

## Salmonella associated with Miller's Guild in Seattle

**Posted November 22, 2017**

### Highlights

- Public Health is currently investigating an outbreak of salmonellosis (caused by *Salmonella* bacteria) associated with Miller's Guild restaurant.
- Six persons from four separate meal parties became ill after eating at the restaurant on different dates during 8/15/17 –11/3/17; one of the ill persons was hospitalized and has since recovered.
- Laboratory testing has indicated that three of the ill persons were infected with the same strain of *Salmonella* bacteria, called *Salmonella* Braenderup by genetic "fingerprint", suggesting they have a common source of infection; the other three ill persons were not tested. In past years, fewer than five cases of this strain of *Salmonella* Braenderup were reported in King County.

### About salmonellosis

Salmonellosis is a bacterial infection that is often spread through the fecal-oral route, through contaminated food and water, or through contact with animals and their environments. Symptoms of salmonellosis include nausea, vomiting, diarrhea, headache, fever, chills, and abdominal cramping. Illness typically lasts several days and people can spread infection to others even after symptoms resolve.

### Prevention

General advice for reducing risk of contracting salmonella:

1. Wash hands with soap and water after going to the bathroom, changing diapers, touching animals, and before eating or preparing food.
2. Cook all meats thoroughly, especially poultry.
3. Wash cutting boards and counters used for meat or poultry preparation immediately after use to avoid cross contaminating other foods.

### More information about salmonellosis

1. [Salmonella facts](#), Public Health — Seattle & King County
2. [Salmonella facts](#), Foodsafety.gov

### AT-A-GLANCE

**Confirmed cases:** 3

**Probable cases:** 3

**Hospitalizations:** 1

**Deaths:** 0

**Status:** Ongoing

## **PUBLIC HEALTH ACTIONS**

November 22, 2017

- As part of the Public Health investigation, Environmental Health investigators visited and closed the restaurant on 11/21/17. During the field inspection, potential risk factors, such as practices that contribute to the risk of cross contamination, were identified and discussed with the owner. During the visit, several environmental samples were collected for laboratory testing to potentially identify the source of *Salmonella* contamination.
- The restaurant is working cooperatively with Public Health to do a thorough cleaning and sanitation.
- To prevent additional illnesses, several public health interventions were identified and the owners were instructed to implement them as a precondition to reopening.
- Environmental Health investigators plan to revisit the restaurant on Wednesday, November 22, 2017 prior to reopening to ensure all of the identified risk factors have been addressed and all public health interventions were implemented to prevent further *Salmonella* infections.

## **LOCATION**

**Miller's Guild**  
612 Stewart St  
Seattle, WA 98101