

***Clostridium perfringens* Outbreak**
Public Health – Seattle & King County

<http://www.kingcounty.gov/healthservices/health/communicable/diseases/FoodBorneIllness.aspx>

A notable FBI investigation in 2012 was an outbreak of *Clostridium perfringens* where over 200 people became ill following a catered picnic event in King County. *C. perfringens* bacteria multiply rapidly when cooked foods are cooled too slowly or reheated to insufficient temperatures to kill the bacteria. For this reason, outbreaks are often associated with large events where complex foods have been prepared in advance and must be reheated at the time of service. Both leftover food and stool from the ill attendees tested positive for the causal bacteria. The investigation of the caterer revealed evidence of temperature abuse including improper cooling, and insufficient hot and cold holding. The facility was closed temporarily to give time for staff to correct observed violations in food handling procedures