

***E. coli* O157:H7 Infections Associated with Jim-N-Jo's Northland Katering**

Carlton County

July 2014

Background

On July 17, 2014, a physician called the Minnesota Department of Health (MDH) to report that five individuals had been treated in the emergency department at Community Memorial Hospital in Cloquet for bloody diarrhea. All five cases had reported attending a picnic for Elders of the Fond du Lac Band of Lake Superior Chippewa on July 11 that was catered by Jim-N-Jo's Northland Katering. The caterer is licensed by the University of Minnesota (UMN) and operated out of a kitchen located at the Cloquet Forestry Center. MDH Environmental Health (EH), UMN EH, Fond du Lac Human Services, and MDH Tribal Relations were notified and an investigation was initiated.

Methods

Cases were identified through routine laboratory surveillance and interviews with event attendees identified through contact information provided by event hosts. A case was defined as an individual who attended an event catered by Jim-N-Jo's Northland Katering and subsequently developed diarrhea (≥ 3 loose stools in a 24-hour period) that was either bloody or at least 3 days in duration, or an individual who had *E. coli* O157:H7 isolated from a stool culture with a pulsed-field gel electrophoresis (PFGE) pattern indistinguishable from or within 3 bands of the main outbreak pattern by at least 1 enzyme (*XbaI* or *BlnI*). All Shiga toxin-producing *E. coli* cases reported to MDH are interviewed about potential exposures, including food consumption, as part of routine enteric disease surveillance. Event attendees identified through event hosts were interviewed about food consumption at the event and illness history.

Stool samples from consenting patrons and food workers were submitted to the MDH Public Health Laboratory (PHL) for bacterial and viral testing.

A UMN sanitarian visited the catering facility on July 18 to evaluate food preparation and handling procedures, interview employees, collect food invoices, and gather contact information and menus for catered events.

The Minnesota Department of Agriculture (MDA) conducted traceback investigations of food items of interest to determine the source and possible routes of contamination of those items. MDA also collected samples of suspected products from the caterer for *E. coli* O157:H7 testing by the MDA Laboratory. All *E. coli* O157:H7 isolates recovered from food were forwarded to the MDH PHL for PFGE subtyping.

Results

A total of 199 individuals from seven catered events were interviewed. Of these, 74 (37%) reported recent gastrointestinal illness, including 57 (29%) who met the case definition. Seventeen individuals were excluded from analysis; 16 attendees reported illness that did not meet the case definition, and 1 individual possibly represented a secondary infection to an ill household contact. The state of residence was reported as Minnesota for 48 cases, Wisconsin for 4, Alabama for 2, Illinois for 1, Indiana for 1, and Ohio for 1.

Thirty-seven (65%) of the cases were female; the median case age was 62 years (range, 4 to 85 years). All cases reported diarrhea, 55 (96%) cramps, 35 (61%) bloody stools, 21 (37%) vomiting, and 11 (19%) fever. The median incubation for cases was 91 hours (range, 9 to 174 hours); the median duration of illness was 157 hours (range, 52 to 288 hours) for the 11 cases who had recovered by the time of interview. Illness onset dates ranged from July 8 to July 23. Twenty-one (37%) cases sought medical care at a clinic, 18 (32%) were seen at an emergency department, and 9 (16%) were hospitalized. Hospitalizations ranged from 2 to 6 days. No cases were diagnosed with hemolytic uremic syndrome or died.

Twenty-seven laboratory-confirmed cases representing three different catered events were identified, including seven ill individuals who originally tested negative for Shiga toxin by Meridian ImmunoCard STAT! EHEC at a clinical laboratory. Multiple closely related *Xba*I and *Bln*I patterns were observed among attendees of each event. Nineteen (70%) isolates were indistinguishable by *Xba*I from the subtype designated EXHX01.0238 by the Centers for Disease Control and Prevention (CDC) (Minnesota pattern designation MN1393), five (19%) isolates were designated as EXHX01.0074 (Minnesota pattern designation WA1), and one isolate each was designated as EXHX01.0696, EXHX01.0344, and EXHX01.0248. Each of these patterns was two or fewer bands different from the main pattern *Xba*I with the exception of EXHX01.0344, which was four bands different from the main pattern and two bands different from WA1. By *Bln*I, 20 (74%) isolates were designated as EXHA26.1045, 6 (22%) isolates were designated as EXHA26.0621, and 1 isolate was designated as EXHA26.1577.

During the initial follow-up with the Fond du Lac Band, it was discovered that many of the attendees of the Elder Picnic also might have had attended a Veteran's powwow held July 12-13 on the reservation. The food for this event was provided by several licensed operators, but did not include Jim-N-Jo's Northland Katering. The powwow was ruled out as the source of illness because only two ill individuals reported only attending the Veteran's powwow. All other attendees of the powwow also attended an event catered by Jim-N-Jo's.

Jim-N-Jo's catered at least 12 events from July 5 to July 17. Menus and contact information for attendees were available for six events. Illness that met the case definition was identified at four of these events (July 11, picnic on the Fond du Lac Reservation; July 12, wedding; July 14-16, 3-day conference for a private company; and July 16, focus group on the Fond du Lac Reservation), and an additional case was identified through routine surveillance that attended an event hosted by Carlton County on July 17 that was also catered by Jim-N-Jo's.

Of the 199 individuals interviewed, 122 (61%) attended the picnic on July 11; among these, 43 (35%) cases were identified. One culture-confirmed case reported onset of illness on July 8 before attending the picnic and could not recall attending any other catered events. However, the case did report taking part in other activities

sponsored by the tribe that may have been catered by Jim-N-Jo's. The food served at the picnic included hamburgers, hot dogs, brats, chicken breasts, buns, condiments, onion, lettuce, tomato, cheese slices, sauerkraut, baked beans, potato salad, fruit salad (watermelon, cantaloupe, pineapple, honeydew, and strawberries), corn, chips, cookies, and packaged beverages. In the univariate analysis including attendees of the picnic, consumption of potato salad (37 of 38 cases vs. 44 of 66 controls; odds ratio [OR], 18.5; 95% confidence interval [CI], 2.4 to 143.9; $p < 0.001$) was associated with illness.

Twenty-two of the individuals interviewed attended the focus group on July 16; two (9%) met the case definition (both were culture-confirmed). Of these, one case also attended the Elder picnic and reported onset of illness before the focus group. The menu for the focus group included a build-your-own salad buffet with several types of cut leafy greens, chicken, numerous vegetable toppings, bread and butter, strawberries, cookies, and water. Fresh celery and onions were available as vegetable toppings.

The wedding on July 12 was attended by approximately 300 people. Only a partial list of wedding attendees was provided. Of the 20 people interviewed, 9 (45%) met the case definition (including 5 cases who were culture-confirmed). The menu for the wedding included pulled pork sandwiches, buns, cheese, onions, fruit salad (watermelon, cantaloupe, pineapple, honeydew and strawberries), vegetable tray (carrots, celery, broccoli, and cauliflower), dill dip, ranch dip, cheesy potatoes, baked beans, corn, packaged beverages, and cupcakes not provided by the caterer. Among wedding guests, no food was statistically associated with illness. However, consumption of celery sticks (5 of 9 cases vs. 2 of 8 controls; OR, 3.75; 95% CI, 0.5 to 29.8; $p = 0.33$), and cantaloupe (6 of 8 cases vs. 3 of 7 controls; OR, 4.0; 95% CI, 0.4 to 35.8; $p = 0.31$) had elevated odds ratios. The original menu provided to MDH did not include chopped onions that were available as a sandwich garnish. Five of nine cases were re-interviewed about onion consumption; no cases reported consuming onions at the event.

Twelve of the 21 people who attended the 3-day conference (July 14-16) were interviewed; three cases were identified. Lunch was served each day (July 14: pulled pork sandwiches, cheese, onions, potato salad, fruit salad,

and cookies; July 15: salad, wild rice, red potatoes, beef tips, grapes, bread, and cookies; and July 16: chicken wild rice soup, make-your-own sandwich buffet, cookies, and banana bread). The small number of cases and controls precluded a meaningful statistical analysis among conference attendees.

No list of attendees was provided for the meeting held on July 17. One case was identified through routine surveillance who attended the event. The case reported eating ham, turkey, sausage, lettuce, tomato, cucumber, potato salad, strawberries, and a cookie.

Raw celery and onions were the only food items served at all five events with identified cases. Three events (picnic, 3-day conference, and meeting) were served the same batch of potato salad that contained raw celery and onions. The celery was also served as part of a vegetable tray at the wedding and a chopped garnish on the salad bar for the focus group. Chopped onions were also available at all events. In the univariate analysis including all events, consumption of celery (46 of 52 cases vs. 55 of 95 controls; OR, 5.6; 95% CI, 2.2 to 14.3; $p < 0.001$) was significantly associated with illness, and onions (42 of 51 cases vs. 61 of 90 controls; OR, 2.2; 95% CI, 1.0 to 5.2; $p = 0.08$) approached a statistically significant association with illness. In a multivariate model, only consumption of celery (adjusted OR, 10.1; $p = 0.004$) was significantly associated with illness.

UMN sanitarians visited the catering kitchen on July 18. All five employees were interviewed. One employee reported onset of diarrhea on July 14 and recovery on July 16 and worked while ill during July 15-16. A stool specimen submitted by the employee was positive for *E. coli* O157:H7 with the main outbreak PFGE pattern. The employee reported sampling or tasting food during preparation.

Ingredients and preparation procedures for menu items were reviewed. The sanitarian noted inconsistent glove use and issues with date marking. No improper practices or procedures were noted with regard to cooking, cooling, or cross-contamination. The ingredients for the potato salad that was served at the picnic, 3-day conference, and meeting were prepared over a 3 day period. On July 7, the potatoes were boiled and cooled; on July 8, celery and onions were washed and cut; and on July 9, potatoes were peeled and cut, and potato salad

ingredients (potatoes, celery, onions, hard boiled eggs, mayonnaise, mustard, dried dill, sugar, pickle juice, vinegar, salt, pepper, and commercially prepared potato salad) were assembled and mixed separately into four 5-gallon bins. The celery that was served at the wedding was cut into sticks on July 10, stored in water, and added to the vegetable tray on July 12. The celery that was served at the focus group was chopped sometime during July 7-15 and stored in water before the event.

On July 21, an MDA inspector picked up leftover food from the caterer that was served at the implicated events, including potato salad, strawberries, honeydew, pineapple, and cantaloupe. The potato salad was positive for *E. coli* O157:H7; all other food samples were negative. Multiple PFGE subtypes were isolated from the potato salad, including the two main patterns isolated from the cases and two other closely related patterns that were not found among the case isolates. Additionally, on July 28, leftover celery and onions from the same shipment as what had been served in the potato salad, at the wedding, and the focus group were collected from the caterer and tested. Both products were negative.

The caterer ordered all fresh produce from Upper Lakes Foods, Inc. The celery that was served at all of the events was received by the caterer on June 25 in a case of 24 heads. MDA worked with Pro*Act distributing and Mann Packing to identify the field in California where the celery was grown as Martignoni Ranch block 5c. The California Department of Public Health (CDPH) was notified of the outbreak and traceback investigation and was able to confirm that the field was owned by Costa Farms and harvested by Mann Packing. The field is adjacent to a defunct dairy operation north of Gonzales, California in the Salinas Valley. CDPH notified the California Food Emergency Response Team (CaFERT) which conducted an inspection of the field and collected five water and soil samples on August 13. No potential cross-contamination issues or positive environmental samples were detected. The inspectors reported that grazing cattle are occasionally present in the adjacent field, but were not in sight at the time of inspection.

Nationally, one additional *E. coli* O157:H7 case with an isolate that was indistinguishable by PFGE was identified in Indiana. The case reported onset of illness on July 2 and no travel to Minnesota. No connection was found to the Minnesota outbreak.

Conclusions

This was a foodborne outbreak of *E. coli* O157:H7 infections associated with multiple events catered by Jim-N-Jo's Katering. Cases were associated with five events that took place from July 11 to July 17. Potato salad served at three events was found to be contaminated with *E. coli* O157:H7 that was indistinguishable from case isolates by PFGE. Cases were also identified at two additional events that did not serve the potato salad, but served celery that was from the same shipment as the celery in the potato salad. Contaminated celery that was served in some form at all five events was the most likely vehicle of transmission. The source of contamination was not identified, but sampling in the field was limited. It is still plausible that celery could have become contaminated during production.

Establishment:
Jim n Jo's
Cloquet
Forestry

University of Minnesota - Environmental Health and Safety
Food Establishment Inspection Report

No. of RF/PHI Categories OUT		Date:	7/18/14	Page 1
No. of Repeat RF/PHI Categories OUT				OF 4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item						Mark X in appropriate box for COS and/or R	
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable						COS=corrected on site R=repeat violation	
Compliance Status						COS	R
Demonstration of Knowledge							
1A	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Certified food manager, duties		
1B	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	PIC knowledgeable; duties & oversight		
Employee Health							
2	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Management awareness; policy present		
3	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper use of reporting, restrictions and exclusion		
Good Hygienic Practices							
4	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper eating, tasting, drinking, or tobacco use		
5	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands							
6	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Hands clean and properly washed		
7	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Hand contact with RTE food restricted		
8	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Adequate handwashing facilities supplied and accessible		
Approved Source							
9	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food obtained from approved source		
10	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food received at proper temperature		
11	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food in good condition, safe & unadulterated		
12	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Required records available; shellstock tags, parasite destruction		
Protection from Contamination							
13	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food separated/protected from contamination		
14	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food-contact surfaces: cleaned and sanitized		
15	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Proper disposition of returned, previously served, reconditioned, & unsafe foods		
Potentially Hazardous Food Time/Temperature							
16	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Proper cooking time and temperatures		
17	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Proper reheating procedures for hot holding		
18	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooling time and temperatures		
19	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Proper hot holding temperatures		
20	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cold holding temperatures		
21	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper date marking and disposition		
22	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Time as a public health control; procedures and records		
Consumer Advisory							
23	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Consumer advisory for raw or undercooked food		
Highly Susceptible Populations							
24	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Pasteurized foods used; prohibited foods not offered		
Chemical							
25	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food additives: approved and properly used		
26	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Toxic substances properly identified, stored and used		
Conformance with Approved Procedures							
27	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Compliance with HACCP plan and variance.		

Risk Factors (RF) are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Interventions (PHI) are control measures to prevent foodborne illness or injury.

Establishment:
Jim n' Jo's
Cloquet
Forestry

**University of Minnesota
 Environmental Health and Safety
 Food Establishment Inspection Report**

Date: *7/18/14*
 Page 2
 Of *4*

GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food						
Mark X in appropriate box for COS and/or R						
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable					COS=corrected on site R=repeat violation	
Compliance Status					COS	R
Demonstration of Knowledge						
28	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Pasteurized eggs used where required	
29	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Water and ice from approved source	
30	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Variance obtained for specialized processing methods, documentation on file	
Food Temperature Control						
31	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooking methods used; adequate equipment for temperature control	
32	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Plant food properly cooked for hot holding	
33	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Approved thawing methods used	
34	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Thermometers provided and accurate	
Food Protection						
35	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food properly labeled; original container	
36	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Insects, rodents & animals not present; no unauthorized persons	
37	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Contamination prevented during food preparation, storage and display	
38	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Personal cleanliness	
39	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Wiping cloths; properly used and stored	
40	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Washing fruits and vegetables	
Proper Use of Utensils						
41	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	In use utensils; properly stored	
42	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Utensils, equipment & linens: properly stored, dried and handled	
43	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Single-use and single-service articles: properly stored and used	
44	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Gloves used properly	
Utensils, Equipment and Vending						
45	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food & non-food contact surfaces cleanable, properly designed, constructed and used	
46	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Ware-washing facilities: installed, maintained & used; test strips available	
47	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Non-food contact surfaces clean	
Physical Facilities						
48	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Hot & cold water available; adequate pressure	
49	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Plumbing installed; proper backflow devices	
50	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Sewage & wastewater properly disposed	
51	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Toilet facilities: properly constructed, supplied & cleaned	
52	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Garbage and refuse properly disposed; facilities maintained	
53	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Physical facilities installed, maintained & clean	
54	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Adequate ventilation & lighting; designated areas used	
55	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Compliance with MCIAA & Choking Poster	
56	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Compliance with licensing and plan review	

Signature, Person in Charge:	Date:	Follow Up Needed:
<i>Mandi Loni</i>	<i>7/18/14</i>	YES <input checked="" type="radio"/> NO
Inspector Signature:	Date:	Follow Up Date:
<i>Mandi Loni</i>	<i>7/18/14</i>	

Establishment:
 Jim n Jo's
 Clodwet
 Forestry

**University of Minnesota
 Environmental Health and Safety
 Food Establishment Inspection Report**

Date: 7/18/14
 Page 3
 of 4

TEMPERATURE OBSERVATIONS			SANITIZER		
Item/Location	Temp	Item/Location	Temp	Type/Location	Conc.
Beef / Basement freezer	10	Strawberries / True RT	40	Bleach / Bucket	100
Trout / Basement freezer	0				
Strawberries / Walkin	40				
Brats / Walkin	39				
Spring Rolls / Walkin Freez	14				
Yogurt / True RT	40				
Cheese / True RT	40				

DISCUSSION WITH MANAGEMENT - Mark box if addressed		COMMENTS
Emergency Reporting per 4626.1795	<input type="checkbox"/>	
Food Recalls	<input type="checkbox"/>	
Other (specify)	<input checked="" type="checkbox"/>	Investigation of reported foodborne illnesses associated with vendors food service

ITEM OBSERVATIONS AND CORRECTIVE ACTIONS

A routine inspection of this facility was conducted in conjunction with an interview of the owner Jim Knud as a result of a report of foodborne illness by attendees of an elder lunch catered by vendor on 7/11/14. Illness histories for this facilities food service workers were also obtained via interviews (in person or by telephone) conducted either by myself or local MDH inspector Jason Saloun.

Observations and statements:

1. Ms. Knud stated that for the time period approx. one week prior to the event and including the date of the event, there was no loss of power affecting refrigeration, no loss of hot water supply, no incidents of backed up waste water, and no

Person in Charge: _____ Date: _____

Inspector: Mark Porzi Date: 7/18/14

University of Minnesota - DEHS Sports Food Establishment Inspection Report

Location/Facility:

Im n' Jo's Cluquet Forestry

Date:

7/18/14

Page

4

Of

4

Item #

OBSERVATIONS AND CORRECTIVE ACTIONS REQUIRED

(cont.)

unusual occurrence of vermin infestation. Mr. Vnuk also stated that there were no incidences of employee illness or absentee due to illness during that same time period. This information corroborated by ~~staff~~ responses gathered from employees via illness history services interviews.

- Menu items were noted on the eld event and product receipts were reviewed; all products were found to be from approved sources.

- Ingredients and preparation procedures for menu items were noted and reviewed. No practices or procedures outside those defined by Food Code and as customarily practiced were identified from Mr Vnuk's narrative.

Person in Charge:

Date:

DEHS Inspector:

Mark Perri

Date:

7/18/14