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MULTI-COUNTRY OUTBREAK OF SALMONELLA IN EUROPE

European Union health officials are investigating an ongoing outbreak of *Salmonella enterica* serovar Stanley (S. Stanley) that has infected over 400 people in seven member countries. While S. Stanley infections are rare outside of Southeast Asia and mainly appear only among those who have traveled there, this outbreak is thought to have originated in poultry - probably turkey - produced in Europe, according to a new joint report from EU health authorities.¹

The first cases associated with this outbreak occurred in Hungary in August of 2011, but the outbreak was not detected until June 29 2012, when health officials were alerted to the fact that an unusually high number of S. Stanley infections had been reported by the National Reference Centre for Salmonella in Belgium. Since that time, Austria, Czech Republic, Germany, Hungary, Slovak Republic and the United Kingdom have all reported cases of S. Stanley with a DNA fingerprint indistinguishable from the strain being tracked in Belgium.

At September 20 2012 the "Joint ECDC/EFSA Rapid Risk Assessment" report was published.¹ Turkey production has been suggested as the probable source of the S. Stanley outbreak that has resulted in 167 confirmed and 254 probable human infections, according to the European Food Safety Authority. EFSA reported that control measures had not been implemented to remove the source of infection and potential food vehicles from the market. It is likely that additional cases of S. Stanley infections will occur and therefore the outbreak is considered ongoing.

Epidemiological and microbiological information gathered through public health, food and veterinary investigations strongly suggest that the turkey production chain is the source of the outbreak. However, the contribution of other food animal sources, such as beef, pork and broiler meat, cannot be ruled out.

EFSA highlighted that persons working in the food chain at all levels (from production to catering) as well as consumers should be very strict with personal (hand washing) and food hygiene (avoid cross-contamination between ready-to-eat and raw meat) when handling raw turkey meat.



¹ [Multi-country outbreak of Salmonella Stanley infections Update](#)

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