

RECOMMENDATIONS TO THE CDC

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Data analyzed: 50 isolates

Metadata:

- Locations: Georgia, Tennessee, Florida and South Carolina
- Dates: June-July 2022
- Sources: Human, environment, restaurant

Organism suspected: *Salmonella enterica* subsp *enterica*

Person to person transfer: Faecal-oral route

Courses of action:

- Investigate the storage and distribution facilities of Georgia, Tennessee, Florida and South Carolina to identify the potential source of the items suspected to harbor the organism. The water treatment facilities of these states need to be analyzed and tested for Salmonella.
- Since Salmonella can spread via contaminated poultry, it is important to investigate the conditions in which poultry is raised for consumption. The food the poultry consumes, the cleanliness and hygiene are some things to be evaluated.
- Based on these results, it is important to recall batches of poultry suspected to be contaminated, and to unshelve these products from stores as soon as possible.
- Investigate the condition of public restrooms - make sure water is always running and that essentials like toilet paper, seat covers and disinfecting hand soap are always available. Also check the cleaning schedules of these restrooms to ensure regular disinfecting.

General guidelines to prevent Salmonella infection:

- Always wash your hands after going out, contact with animals, using the washroom and other public places, cooking and eating.
- Do not touch your mouth or face after coming in contact with animals. Make sure your hands are disinfected before doing so.
- Keep raw foods and meats separated.
- Always ensure your food is heated/cooked enough by waiting or by using a cooking thermometer.
- Refrigerate perishable food within 2 hours of making, and thaw before consumption. The refrigerator should have a temperature of at least 40 °F and the freezer should be at 0 °F or lower.

References:

[https://www.who.int/news-room/fact-sheets/detail/salmonella-\(non-typhoidal\)](https://www.who.int/news-room/fact-sheets/detail/salmonella-(non-typhoidal))