**Outbreaks Associated With Restaurants 1998-2006**

- CSPI maintains the *Outbreak Alert!* database, which contains 5,778 outbreaks and 150,427 illnesses spanning 17 years.

- Between 1998 and 2006, 1,887 outbreaks occurred in restaurants and food establishments – 44% of all outbreaks in that time period.

- These outbreaks caused over 37,000 illnesses – over 34% of all illnesses in the same time period.

**Bugs Linked to Restaurant Outbreaks**

- **Norovirus**
- **Salmonella**
- **Staphylococcus**
- **Scombrotxin**
- **Clostridium**
- **Bacillus**

![Number of Outbreaks](image)

- The most common foods in restaurant outbreaks are multi-ingredient dishes. These dishes can easily become **cross-contaminated during handling and preparation.**

- Seafood is also a common food in restaurant outbreaks. A major cause of seafood outbreaks is scombrotxin, a result of **improper cooling and storage.**

**Locations of Foodborne Illness Outbreaks**

- Restaurant/food establishment **44%**
- Restaurants and food establishments other than food establishments **5%**
- Outdoors **3%**
- Catered events **4%**
- Religious/social club **4%**
- Workplace **6%**
- Multiple/unknown **8%**
- Private home **20%**

**Types of Food in Restaurant Outbreaks**

- Seafood **24%**
- Produce **19%**
- Poultry **9%**
- Beef **8%**
- Other **17%**
- Multi-Ingredient Dishes **23%**

- Restaurant outbreaks cause **twice the number of illnesses** as outbreaks in private homes.

- With proper adherence to food safety guidelines, many restaurant outbreaks can be easily avoided.

- Norovirus, a common bug in restaurant outbreaks, is easily spread to patrons by **ill food handlers.**