



July 28, 2016

NC has been investigating an increase in *salmonella typhimurium* cases. Cases of the same strain have been identified in 20 other states, but there are significantly more in NC. Milk samples from a local creamery, Chapel Hill Creamery, match the genetic sequencing pattern of the outbreak cases, therefore Chapel Hill Creamery has been identified as the likely source.

Chapel Hill Creamery provides cheeses to a variety of restaurants, markets and local farmers markets. They also send their product out-of-state on a small scale. Most of the out-of-state cases are anticipated to have occurred in persons who have visited NC.

We expect to continue to see cases for a while as people may have already consumed the affected cheese or may have it in their home. Restaurants and markets are removing the product from their inventory.

We have a hotline number for persons with questions. The number is 919-245-2378. There is an option for persons with medical questions, persons with cheese questions and for an option to leave messages in Spanish.

Please note that Chapel Hill Creamery has an excellent history and that they have been fully cooperative in the investigation and recall.

As you see patients with symptoms consistent with salmonella, please consider testing. No person-to-person transmission has been reported among the Orange County cases so far (knock on wood). Please continue to remind your patients of the need to stay at home while symptomatic and the importance of good handwashing. Health Care Workers with salmonella need to have 2 negative stool samples collected at least 24 hours apart before returning to work. Food handlers with salmonella are recommended to have been symptom free for 72 hours before returning to work. Children should be symptom free for 24 hours before returning to school or day care.

As always, please fax your CD reports to 919-644-3373 and thank you for your help.