



DHS Handwashing Legends Project 2007-2008 Background Information

Phase 1 Story:

Fecal/Oral w/Shigella

Addressing obstacles: “Improper handwashing and lack of supplies”

Poor handwashing can kill. There was a restaurant that was a favorite among many. It had great food, and the service was fast. A couple of years ago one of their food workers who was sick spread her germs because she didn't wash her hands well with soap. They think her poorly washed hands spread her germs either when she handled chicken or beans, or that it might have been when she was cutting vegetables for a salsa. Over 260 people got really sick with diarrhea and cramps, some had to go to the hospital. The county shut the restaurant down. But the saddest thing is that a 53-year-old woman died because of an infection the germs caused. The poor woman had no idea that her meal that day would be her last.

Reference: <http://www.marlerclark.com/news/lapuyade3.htm>. “Eatery fined in food poisoning case” and <http://www.marlerblog.com/Archives/000676.html>. “First Lawsuit files after fatal bacteria outbreak at restaurant”

Research References

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