

**Foodborne Outbreaks in North Dakota
1988-2007*
(*YTD Data)**

Date	County	Facility	Number Ill	Number Exposed	Suspected Food	Suspected Agent	Contributing Factors
09/1988	Grand Forks	School Cafeteria	146	200	Unknown	Probable Norovirus	Unknown
03/1989	Morton	Restaurant	58	100	Whipped potatoes	Unknown	Ill food handler
05/1989	Walsh	School Cafeteria	218	560	Unknown	Unknown	Improper holding temperatures
07/1990	Ramsey	Agricultural show	70	500	Roast Beef	<i>E. coli</i> O157:H7	Inadequate cooking and cross contamination
08/1990	Ward	Business Buffet	37	75	Turkey and ham sandwiches	Unknown	Improper holding temperatures and ill food handler
09/1990	Williams	Private party	19	56	Unknown	Unknown	Improper holding temperatures
09/1990	Grand Forks	Wedding Dinner	25	40	Turkey Sandwiches	Unknown	Improper holding temperatures
07/1991	Bottineau	Camp Cafeteria	Approx. 100	~ 600	Lettuce	Probable Norovirus	Improper storage and handling
02/1992	Williams	Restaurant	32	Unknown	Unknown	Unknown	Improper storage and handling
03/1992	Cass	Sports Banquet	52	111	Roast beef, lettuce salad	Unknown	Unknown
08/1992	Grand Forks	School Cafeteria	27	100	Taco salad	Unknown	Improper storage
03/1993	Cass	Restaurant	7	13	Roast Beef	<i>Staphylococcus aureus</i>	Improper food storage, damaged packaging
05/1995	Burleigh	Restaurant	33	~ 400	Ground beef	<i>E. coli</i> O157:H7	Inadequate cooking
05/1994	Dickey	Private home	4	4	Turkey	<i>Salmonella hadar</i>	Inadequate cooking
12/1994	Ward	Restaurant catered party	72	200	Unknown	Unknown	Unknown
03/1995	Morton	Restaurant	12	Unknown	Unknown	Unknown	Possible cross contamination, improper food temperatures

Date	County	Facility	Number III	Number Exposed	Suspected Food	Suspected Agent	Contributing Factors
1996	No foodborne investigations						
01/1997	Ward	Restaurant	32	153	Unknown	Probable Norovirus	Possible cross contamination
02/1997	Burleigh	Private home	21	~ 40	Cheese and meat tray	Norovirus	Possible cross contamination and person to person
02/1997	Ward	Restaurant	32	50	Roast beef	<i>Clostridium perfringens</i>	Inadequate re-heating and possible cross contamination
09/1998	Rolette	School Cafeteria	502	1023	Burritos	Unknown Possible toxin	Unknown
12/1998	Stutsman	Restaurant	92	250	Roast beef	<i>Clostridium perfringens</i>	Improper re-heating
05/1999	Burleigh	Wedding/ Restaurant	80	137	Unknown/ Butter	Norovirus	Ill foodhandler
10/1999	Burleigh	Single Case	1	1	Home-canned zucchini relish	<i>Clostridium botulinum</i>	Possible improper canning of vegetables
02/2000	Multi-state: ND, MN, MT	Tour group to the Dominican Republic	54	177	Possible eggs	<i>Salmonella</i> Enteritidis	Several meals at the resort implicated epidemiologically
09/2000	Rolette	Girls Basketball Team	12	36	Possible heat and serve burritos	Unknown	Possible psychogenic illnesses involved
3/2001	Ramsey	School	22	64	Classroom Snack "Moonballs"	Probable Norovirus	Unknown
4/2001	Burleigh	Hotel Restaurant	101	143	Fruit Cup	Probable Norovirus	Ill food handler
12/2001	Burleigh	Restaurant/ Holiday Party	8	54	Possible Beef Tenderloin	Possible <i>Clostridium perfringens</i>	Improperly prepared meat
04/2002	Ward	Restaurant/ Banquet	119	280	Roast turkey and gravy	<i>Clostridium perfringens</i>	Improperly prepared and reheated turkey/gravy
12/2002	Mercer	Private Business	About 100	400	Deep fried turkey	<i>Clostridium perfringens</i>	Improper food handling procedures including storage temperatures, possible cross contamination and inadequate or lack of hand washing

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12/2002	Ward	Motel	225	465	Unknown	Norovirus	Ill food handlers in addition to person to person transmission among guests
12/2002	Pembina	Public School	97	326	Unknown	Norovirus	Unknown
6/2003	Ward	Restaurant/ Golf Course	34	~ 70	Potato Salad	Norovirus	Cross contamination from food handler and/or between raw and cooked foods
7/2003	Burleigh	Processing plant	3	Unknown	Frozen ground beef patties	<i>E.coli</i> O157:H7	Unknown
10/2003	Grand Forks	Restaurant	14	Unknown	Unknown	<i>E.coli</i> O157:H7	Unknown
11/2003	Stark	Wedding/ Banquet	31	75 – 90	Unknown	Norovirus	Unknown
12/2003	Ward	Hotel Restaurant	24	57	Unknown	Probable food intoxication	Unknown
11/2004	Ward	Hotel Restaurant	15	43	Unknown	Unknown	Possible sick food handler
11/2004	Bottineau	Restaurant	11	32	Unknown	Unknown	Unknown
12/27/2004	Stark	Local meat store	2	12	Smoked turkey	Salmonella Newport	Inadequate cooking instructions/ under cooked
4/23/2005	Burleigh	Rehearsal dinner/ Private Home	14	71	Unknown	Unknown	Unknown
5/3/2005	Stark	High School	52	249	Lettuce	Norovirus	Cross contamination from ill food handler
6/2/2005	Williams	Grocery Deli	15	Unknown	Rotisserie chicken/ Unknown	Salmonella Typhimurium	Unknown
6/15/2005	Cass	Hotel Restaurant	14	235	Unknown	Unknown	Unknown
7/4/2005	Ramsey	Pot luck in private home	5	14	Unknown	Unknown	Unknown
8/17/2005	Burleigh	Unknown	11	Unknown	Unknown	<i>E.coli</i> O157:H7	Unknown

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1/23/2006	Ward	Hotel Restaurant	48	73	Unknown	Norovirus	Ill food handlers
4/15/2006	Cass	Golf Course Restaurant	27	62	Chicken	Norovirus	Possible environmental contamination
4/26/2006	Morton	Restaurant	10	25	Unknown	Unknown	Unknown
6/2/2006	Burleigh	Restaurant and Catering	36	Unknown	Fresh fruit	Norovirus	Ill food handlers
6/20/2006	Out-of-state	Hotel Restaurant	(4 ND) 25	Unknown	Unknown	Norovirus	Possible ill food handlers
8/17/2006	Bowman	Construction work site	11	60	Possible water	Unknown	Suspect contamination of water coolers
9/14/2006	Burleigh	Private picnic/rehearsal dinner	21	65	Unknown	Unknown	Unknown
10/08/2006	Ward	Birthday private home	16	20	Unknown	Norovirus	Unknown
10/22/2006	Nelson	Restaurant	26	100	Unknown	Norovirus	Ill food handlers
01/23/2007	Multi-state	Private home	3	Unknown	Peanut butter	Salmonella Tennessee	Environmental contamination at production plant
03/19/2007	Grand Forks	Church	Unknown	Unknown	Suspected ground beef	Possible toxin	Temp abuse and improper reheating of ground beef
03/24/2007	Dickey	Restaurant	16	Unknown	Unknown	Norovirus	Unknown
06/23/2007	Stutsman	Picnic/Park	7	70	Unknown	Salmonella Newport	Unknown
06/30/2007	Ward	Private home/Wedding reception	23	50	Suspected ground beef	STEC O111:nonmotile	Temp abuse and improper reheating of ground beef