

Foodborne Outbreak After a Village Festival — Kulon Progo District, Indonesia, 2019

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Background

On March 30, 2019, Sentolo I Public Health Center (PHC) reported three cases of suspected foodborne outbreak after a village festival in Kaliagung Village, Sentolo Kulon Progo. Investigation was done to ensure outbreak, identify the risk factors and prevention measure.

Methods

We used the guests list to conduct active case finding. Analytical study was carried out with case-control design. Case was a person who experienced one of the gastrointestinal symptoms, namely nausea, vomiting, abdominal pain, and diarrhea, after consuming snacks from Kaliagung Village Festival on March 30, 2019. Data were collected using standardized questionnaire. Interviewing food handlers and observation were done for environmental investigation. Odds ratio was estimated to determine food with highest risk of getting ill. Food and stool samples were collected and tested at Yogyakarta Health Laboratory.

Results

Of the 130 people on the list, 102 were successfully interviewed. There were 40 cases (AR=22.2%), with the main symptoms of nausea, vomiting, and dizziness. The incubation period was 30 minutes-9 hours, with an average of 2 hours. Of all types of food served, only rolled coconut pancake significantly associated with food poisoning (OR=31.6 95% CI=7.4-278.3). The pancake was cooked 12 hours before serving and stored in room temperature, also rolled by food handler who washed hands without soap. Samples of pancake, murtabak, and stools were positive for *Staphylococcus aureus*.

Conclusion

A food poisoning outbreak occurred on March 30, 2019, in Kulon Progo District after consuming rolled coconut pancake contaminated with *Staphylococcus aureus* at the Kaliagung village festival with risk factors of long-time storage in room temperature and unskilled food handler. Visual or written reminder on washing hand with soap is needed at the food handler's kitchen. PHC should give food safety education for small home industries regarding proper cooked food storage and personal hygiene.