

Title: Staphylococcal Food Poisoning Outbreak during Traditional Ceremony In rural Area Temanggung District Central Java 2017

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Background: On December 29th 2017, primary health center (PHC) Pringsurat reported to the Temanggung District Health Office (DHO) that forty residents in rural area (subvillage Pingit Lawang) Temanggung District had diarrhea after attending traditional ceremony (called *khitanan*) a night before. Investigation was conducted to confirm to outbreak and risk factor for control measure.

Methods: Design study using cohort retrospective study. Case was a person with one or more symptom of diarrhea, abdominal pain, nausea, vomiting, dizziness, sore throat, and weakness on 28-29 December 2017 after eating rice box on *khitanan* ceremony 28 December 2017. Interview using standardized questioner. Ocular observation conducted to environment and kitchen. Interview with food handler to identify the risk factor. Food samples sent to laboratory.

Result: 223 persons was interviewed and 115 cases identified. Abdominal pain and diarrhea (93%) are main symptoms. The epidemic curve was common source with incubation period was 1-13 hours and mean 6 hours. Person who ate grilled chicken *aRR* 24.9, (CI 95%=3.58-173.15) are more likely to get sick. Poor hygiene of food handler, longer period of cooking and improper storage become potential risk. The laboratory results showed grilled chicken contaminated with *Staphylococcus aureus*.

Conclusion: There was a food poisoning outbreak following *khitanan* in Temanggung District 28-29 December 2017. We recommended DHO to educate food handler on food safety and closely monitor the implementation of food safety in Temanggung.

Keyword: *Staphylococcus aureus*, traditional ceremony, food poisoning, Temanggung.