



Food Establishment Owner/Operators

Shigella and Food Handlers:

Currently St. Louis County is experiencing a community wide outbreak of gastrointestinal illness caused by Shigella. Shigella is a bacterium that can be spread from one person to another by improper hand washing and through food and water contaminated by Shigella. The symptoms include diarrhea, fever, headache, cramps, and dehydration.

As a food establishment operator or owner, taking the following steps will help reduce the spread of Shigella:

- Ensure that all food handlers wash their hands thoroughly and frequently to prevent the spread of disease.
- Ensure compliance with your employee health policy that requires that all food handlers experiencing vomiting and diarrhea are excluded from the food establishment.
- Ensure that food handlers notify you, or the person in charge, if they have vomiting or diarrhea.
- Exclude food handlers from working in the food establishment who have vomiting or diarrhea or live in a household with someone who has this symptom.

Attached is a poster that you can place in your food establishment food preparation area. If you have further questions please contact the Communicable Disease Control Services Division at 314-615-1630.