

# FOODBORNE DISEASE OUTBREAK IN KEBUMEN II COMMUNITY HEALTH CENTER, CENTRAL JAVA, INDONESIA

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## ABSTRACT

**Background:** A foodborne illness outbreak among health workers in community health center Kebumen II, Kebumen District, was reported on June 30, 2022. The investigation was conducted to identify contributing factors related to the outbreak and develop recommendations for the measure.

**Methods:** This investigation used active case finding and retrospective cohort study. The case is a health worker who experienced one or more symptoms of fever, nausea, vomiting, and diarrhea on June 30, 2022, in the community health center Kebumen II. We collected data on age, gender, signs and symptoms, disease onset, and food consumption through interviews. We collected and sent food and biological samples to the laboratory. We describe case by person, place, and time. A binomial regression model was used for determining risk factors.

**Results:** We got a total of 46 sick cases out of 70 people who ate food (AR=65.71%). Symptoms include dizziness (82.6%), fever (82.6%), diarrhea (80.4%), nausea (60.9), vomiting (37.0%), heartburn (19.6%), and limp (17.4). The shortest incubation period is 5 hours, the longest incubation period is 46 hours and the average incubation period is 11 hours and 5 minutes. Peanut sauce seasoning is the significant food risk factor in this outbreak (RR= 2.4; 95% CI= 0.75 to 7.97). Food processing by food handlers is not hygienic. Laboratory results showed that *E. Coli* and *Salmonella sp* were detected in food (boiled eggs, potatoes, white tofu, meatball tofu, dumplings, and cabbage).

**Conclusion:** There was a food poisoning outbreak at community health center Kebumen II. The cause of poisoning is *E. Coli* and *Salmonella sp* detected in food. Poor food processing contributes to food poisoning. Training on food safety for food handlers was recommended.

**Keywords:** outbreak, foodborne, *E. coli*, *Samonella sp*

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