# UKHSA investigates Salmonella Blockley outbreak amid rising cases



The UK Health Security Agency (UKHSA) is currently investigating an outbreak of Salmonella Blockley, a rare and particularly severe strain of food poisoning, that has resulted in 54 confirmed cases across the UK, with 10 individuals requiring hospitalisation. The outbreak has been traced to a timespan between July 27 and August 24, 2024, with 36 cases located in England, seven in Wales, and 11 in Scotland.

The UKHSA, which categorizes Salmonella Blockley under the serotype of Salmonella enterica, notes that this strain is more commonly associated with outbreaks in the USA and East Asia but has been infrequently reported in Europe. As of the current investigation, the source of this outbreak is still unknown, and the UKHSA is conducting thorough inquiries due to the unusual number of cases.

A spokesperson from the UKHSA confirmed that while there have been no further cases of S. Blockley since last year, health professionals are being urged to remain vigilant for symptoms indicative of infection. The demographic data from the reported cases shows that the majority of patients were aged between 50 and 59, though the youngest affected individual was just two years old, and the oldest was 85. According to recent reports, "there are early indications of greater than expected clinical severity of infection," which has raised concern among health officials.

Individuals infected with Salmonella Blockley may experience a range of symptoms typical of salmonellosis, including diarrhoea, fever, abdominal cramps, nausea, and vomiting. The strain is notable not just for its acute symptoms but also for studies indicating the potential for long-lasting effects, including possible arthritis, as highlighted in a case report from 2006. The report stated that Salmonella Blockley can lead to symptoms that persist for up to ten years after an initial infection.

The UKHSA has identified that none of those infected had travelled prior to becoming ill, suggesting that further investigation is required to establish the link to potential imported food sources. Past outbreaks of Salmonella Blockley have been linked to chickens, eel, and even unpasteurised egg in ice cream, emphasising the importance of thorough food handling and hygiene practices to mitigate the risk of transmission.

In response to the outbreak, health officials have advised the public that gastrointestinal infections, including those caused by Salmonella, can spread both through food and person-to-person contact. They emphasized the need for individuals experiencing diarrhoea or vomiting to maintain rigorous hygiene practices, including hand washing, and to avoid food preparation for others until a considerable time after symptoms have resolved.

The UK's health authorities are continuing to monitor the situation and will provide updates as further information becomes available regarding the investigation into the origins of the outbreak and any necessary public health measures.

Source: [Noah Wire Services](https://www.noahwire.com)

## References

* <https://www.gov.uk/government/publications/notifiable-diseases-causative-agents-reports-for-2024/noids-causative-agents-week-35-week-ending-1-september-2024> - This URL supports the report of various causative agents, including Salmonella, notified to the UK Health Security Agency. While it does not specifically mention the Salmonella Blockley outbreak, it provides context on the reporting of Salmonella cases in general.
* <https://www.foodsafetynews.com/author/jwhitworth/> - This URL mentions a Salmonella outbreak in the UK, specifically referencing the involvement of Salmonella Blockley. It provides context on the occurrence of Salmonella outbreaks and their impact on public health.
* <https://www.noahwire.com> - This URL is mentioned as the source of the article itself. It would provide direct access to the information about the Salmonella Blockley outbreak, although it is not a source external to the article.
* <https://en.wikipedia.org/wiki/Salmonella_enterica> - This URL provides general information on Salmonella enterica, under which Salmonella Blockley is categorized. It offers background on the bacterium and its relevance to food poisoning outbreaks.
* <https://www.nhs.uk/conditions/salmonella/> - This URL explains the symptoms and common causes of salmonellosis, which aligns with the information provided about Salmonella Blockley infections. It advises on prevention and treatment of such infections.
* <https://www.cdc.gov/salmonella/index.html> - This URL from the Centers for Disease Control and Prevention provides comprehensive information on Salmonella, including its types, symptoms, outbreaks, and prevention strategies, which can help contextualize Salmonella Blockley.
* <https://www.getsurrey.co.uk/news/health/ukhsa-investigating-after-rare-bug-31319261> - Please view link - unable to able to access data
* <https://www.dailymail.co.uk/health/article-14554083/Salmonella-blockley-outbreak-alert-unknown-source.html?ns_mchannel=rss&ns_campaign=1490&ito=1490> - Please view link - unable to able to access data