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Government of India



Media Scanning & Verification Cell

Media alert from the Media Scanning & Verification Cell, IDSP-NCDC.



| Alert ID | Publication Date | Reporting Date | Place Name | News Source/Publication Language |
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| 3365 | 24.04.2016 | 25.04.2016 | Karauli Rajasthan | www.timesofindia.com/English http://timesofindia.indiatimes.com/city/jaipur/Wedding-feast-leaves-100-ill-in-Karauli/articleshow/51961125.cms |
| Title: | 100 people fell ill due to food poisoning in district Karauli, Rajasthan | | | |
| Action By CSU, IDSP -NCDC | Information communicated to DSU-Karauli, SSU-Rajasthan | | | |

At least 100 people fall ill and rushed to government hospital for treatment of food poisoning in Karauli district late on Friday night. They were gathered to attend a marriage ceremony in Samirkapura village of Karauli district. But, after consuming the food, they started complaining of vomiting and gastrointestinal problems. First some of them complained but the number of persons complaining same problem started increasing. Viewing the situation, the organisers of the marriage stopped serving the food and arranged transportation for the patients to reach the hospital. Besides, when the incident came into notice of the health department officials, they sent a team to look into the matter. They collected the samples of food served in the marriage. "The organisers served the guest dal-bati and churma. It is a traditional delicacy of the area. The marriages was solemnised on Friday evening but when the cases of food poisoning started reporting, it created chaos," chief medical health officer Dr Ashok Kumar Jain said. The chief health and medical officer further said that now all the patients have recovered and no one is now admitted to the hospital.

Save Water- Save Life, Save a tree- Don't print unless it's really necessary!

Disclaimer:-This is a Media Alert and pending verification.

**Integrated Disease Surveillance Programme (IDSP), National Centre for Disease Control,
Ministry Of Health & Family Welfare, Government of India**

22-Sham Nath Marg, Delhi – 110 054

For more information please contact: Media Scanning & Verification Cell: - Phone (011)23946029

Email: - idsmediaalert@gmail.com, idspsc@nic.in, avnishsharma22@gmail.com

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"There was something wrong in dal-bati or in churma. We have collected samples to find out what created the problem," Dr Jain said.

He said that usually such cases are reported when mawa of inferior quality is used in cooking. But, here no such item was used.

In summer, such cases become common as the increasing temperature affect the freshness of food. The health department officials said that special care should be taken while eating food in summer as it could cause gastrointestinal problems.

They appealed to eat fresh food to prevent such incidents. At a time when temperature increases, it becomes conducive for growth of bacteria and viruses to grow.

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