



Health Department

Update on the Salmonella Outbreak - 6/11/08

The Food and Drug Administration is alerting consumers nationwide that a salmonellosis outbreak appears to be linked to consumption of certain types of raw red tomatoes and products containing raw red tomatoes. The bacteria causing the illnesses are *Salmonella* serotype Saintpaul, an uncommon type of *Salmonella*.

The specific type and source of tomatoes are under investigation. However, preliminary data suggest that raw red plum, raw red Roma, or raw round red tomatoes are the cause. At this time, consumers should limit their tomato consumption to tomatoes that have not been implicated in the outbreak. These include cherry tomatoes, grape tomatoes, tomatoes sold with the vine still attached, and tomatoes grown at home.



Red Plum/Red Roma tomatoes implicated in outbreak



Round red tomato implicated in outbreak

June 10, 2008: The Food and Drug Administration has expanded its warning to consumers nationwide that a salmonellosis outbreak has been linked to consumption of certain raw, red tomatoes. At this time, FDA is advising consumers to limit their consumption of tomatoes to the following types of tomatoes. The following types of tomatoes listed below are **NOT likely** to be the source of this outbreak.

cherry tomatoes

grape tomatoes

tomatoes sold with the vine still attached

tomatoes grown at home

FDA recommends consuming raw red plum, raw red Roma, or raw round red tomatoes grown and harvested only from the following areas that **HAVE NOT BEEN ASSOCIATED WITH THE OUTBREAK:**

Alabama
Arkansas
California
Colorado
Delaware
Georgia
Hawaii
Louisiana

Maine
Maryland
Minnesota
Mississippi
New Jersey
New York
Nebraska
North Carolina

Ohio
Pennsylvania
South Carolina
Tennessee
Texas
West Virginia
Wisconsin



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Florida (counties of: Jackson, Gadsden, Leon, Jefferson, Madison, Suwannee, Hamilton, Hillsborough, Polk, Manatee, Hardee, DeSoto, Sarasota, Highlands, Pasco, Sumter, Citrus, Hernando, Charlotte)*

Belgium
Canada
Dominican Republic

Guatemala
Israel

Netherlands
Puerto Rico

* Shipments of tomatoes harvested in these counties are acceptable with a certificate issued by the Florida Department of Agriculture and Consumer Services.

Consumers who are unsure of where the tomatoes are from that they have in their home are encouraged to contact the store or place of purchase for that information.

Consumers should also be aware that raw tomatoes are often used in the preparation of fresh salsa, guacamole, and pico de gallo, are part of fillings for tortillas, and are used in other dishes.

Since mid April, there have been 167 reported cases of salmonellosis nationwide caused by Salmonella Saintpaul, an uncommon form of Salmonella. At least 23 hospitalizations have been reported.

Advice for Retailers, Restaurateurs and Food Service Operators

* Shipments of tomatoes harvested in these counties are acceptable with a certificate issued by the Florida Department of Agriculture and Consumer Services.

FDA recommends that retailers, restaurateurs, and food service operators offer only fresh and fresh cut red Roma, red plum, and round red tomatoes and food products made from these tomatoes for sale or service from the sources listed above.

FDA further recommends that retailers, restaurateurs, and food service operators continue to offer cherry tomatoes, grape tomatoes, and tomatoes sold with the vine still attached, from any source.

Restaurants, grocery stores, and food service operators have been advised by the FDA not to offer for sale or service raw red plum, Roma, or red tomatoes and products made from these types of tomatoes unless they are from one of the areas listed above.

THE PARTNERSHIP REMINDS CONSUMERS TO ALWAYS

CLEAN: Wash hands with warm water and soap for twenty seconds before and after handling food and wash surfaces often.

SEPARATE: Don't cross contaminate. Keep raw meat, poultry, seafood, and their juices away from other foods.

COOK: Cook to a safe internal temperature. Use a thermometer to measure the internal temperature of foods.

CHILL: Refrigerate or freeze perishables promptly. Keep your refrigerator at 40°F and use an appliance thermometer to monitor.