

Salmonella Outbreak

The ongoing salmonella outbreak from eggs may have sickened about 1,300 people from May to July, officials from the Centers for Disease Control and Prevention (CDC) said Thursday, August 19, 2010. CDC is collaborating with public health officials in multiple states, the U.S. Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service to investigate a nationwide increase of *Salmonella* Enteritidis (SE) infections. *Salmonella* Enteritidis, is the most common form. Investigators are using DNA analysis of *Salmonella* bacteria obtained through diagnostic testing to identify cases of illness that may be part of this outbreak.

Investigation of the Outbreak

In May 2010, CDC identified a nationwide increase in the number of *Salmonella* Enteritidis. During May 1 to July 31, 2010, a total of 1,953 illnesses were reported. However, some of these cases may not be related to this outbreak. Based on the previous 5 years of reports to PulseNet, we would expect approximately 700 illnesses during this same period. CDC is currently conducting testing using advanced molecular methodologies to help distinguish between outbreak-related cases and sporadic (or background) cases.

Recall Information

On August 13, 2010, Wright County Egg of Galt, Iowa conducted a nationwide voluntary recall* of shell eggs. On August 18, 2010, Wright County Egg expanded its recall.*

Signs and Symptoms

A person infected with *Salmonella* Enteritidis usually has fever, abdominal cramps, and diarrhea beginning 12 to 72 hours after consuming a contaminated food or beverage. The illness usually lasts 4 to 7 days, and most persons recover without antibiotic treatment. However, the diarrhea can be severe, and hospitalization may be required. The elderly, infants, and those with impaired immune systems may have a more serious illness. In these patients, the infection may spread from the intestines to the blood stream, and then to other body sites and can cause death unless the person is treated promptly with antibiotics.

How to check your eggs

Eggs affected by the recall are sold under the following brands:

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| - Albertson | - Kemps | - Shoreland |
| - Boomsma's | - Lucerne | - Sunshine |
| - Dutch Farms | - Lund | - Trafficanda |
| - Farm Fresh | - Mountain Dairy | |
| - Hillandale | - Ralph's | |

The eggs are in cartons from plant numbers 1026, 1413 and 1946, with dates ranging from 136 to 225. Dates and codes can be found stamped on the end of the egg carton. The plant number begins with P, then the number. The date follows the plant number. For example: P-1946 223.

Advice to Consumers

- Don't eat recalled eggs or products containing recalled eggs. Recalled eggs might still be in grocery stores, restaurants, and consumers' homes. Consumers who have recalled eggs should discard them or return them to their retailer for a refund.
- Individuals who think they might have become ill from eating recalled eggs should consult their health care providers.
- Keep eggs refrigerated at $\leq 45^{\circ}$ F ($\leq 7^{\circ}$ C) at all times.
- Discard cracked or dirty eggs.
- Wash hands, cooking utensils, and food preparation surfaces with soap and water after contact with raw eggs.
- Eggs should be cooked until both the white and the yolk are firm and eaten promptly after cooking.
- Do not keep eggs warm or at room temperature for more than 2 hours.
- Refrigerate unused or leftover egg- containing foods promptly.
- Avoid eating raw eggs.
- Avoid restaurant dishes made with raw or undercooked, unpasteurized eggs. Restaurants should use pasteurized eggs in any recipe (such as Hollandaise sauce or Caesar salad dressing) that calls for raw eggs.
- Consumption of raw or undercooked eggs should be avoided, especially by young children, elderly persons, and persons with weakened immune systems or debilitating illness

General Information

- [CDC FAQs: *Salmonella* Enteritidis](#)
- [FoodSafety.gov*](#)
- [Description of the Steps In a Foodborne Outbreak Investigation](#)
- [CDC's Role During a Multi-State Foodborne Outbreak Investigation](#)

Additional Resources

- [Wright County Egg Conducts Nationwide Voluntary Recall of Shell Eggs Because of Possible Health Risk \(August 13, 2010\)*](#)
- [Wright County Egg Expands Nationwide Voluntary Recall of Shell Eggs \(August 18, 2010\)*](#)