

Multistate Outbreak of *Salmonella* Enteritidis Infections Linked to Bean Sprouts

Posted December 4, 2014 5:00 PM ET

Highlights

- **Read the Advice to Consumers and Retailers**
- As of December 2, 2014, a total of 87 people infected with the outbreak strains of *Salmonella* Enteritidis have been reported from 11 states.
 - Twenty-seven percent of ill persons have been hospitalized. No deaths have been reported.
- CDC's National Antimicrobial Resistance Monitoring System (NARMS) laboratory conducted antibiotic resistance testing on *Salmonella* Enteritidis isolates collected from three ill persons infected with the outbreak strains.
 - All three isolates were susceptible to all antibiotics tested on the NARMS panel.
- Collaborative investigation efforts of state, local, and federal public health and regulatory agencies indicate that bean sprouts produced by Wonton Foods, Inc. are the likely source of this outbreak.
 - In interviews, 42 (78%) of 54 ill persons reported eating bean sprouts or menu items containing bean sprouts in the week before becoming ill.
- Wonton Foods, Inc. continues to cooperate with state and federal public health and agriculture officials.
- On November 21, 2014, Wonton Foods, Inc. agreed to destroy any remaining products while they conducted thorough cleaning and sanitization and implemented other *Salmonella* control measures. On November 24, the firm completed cleaning and sanitization and restarted production of bean sprouts. The firm resumed shipment on November 29, 2014.
 - Contaminated bean sprouts produced by Wonton Foods, Inc. are likely no longer available for purchase or consumption given the maximum 12-day shelf life of mung bean sprouts.
- CDC recommends that consumers, restaurants, and other retailers always practice food safety for sprouts.
 - Children, older adults, pregnant women, and persons with weakened immune systems should avoid eating raw sprouts of any kind (including alfalfa, clover, radish, and mung bean sprouts).
 - Cook sprouts thoroughly to reduce the risk of illness. Cooking sprouts thoroughly kills any harmful bacteria.
- This investigation is ongoing, and CDC will update the public when more information becomes available.

At a Glance:

- **Case Count: 87**
- **States: 11**
- **Deaths: 0**
- **Hospitalizations: 27%**
- **Recall: No**

More Information:

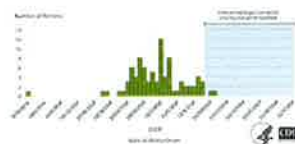
- [Advice to Consumers and Retailers](#)
- [Clinical Features / Signs & Symptoms](#)
- [Key Resources](#)



[CLICK TO VIEW CASE COUNT MAPS.](#)

([HTTP://WCMS.CDC.GOV/RHYTHMYX/ASSEMBLER/RENDER?](http://wcms.cdc.gov/rhythmyx/assembler/render?SYS_CONTENTID=309596&SYS_REVISION=7&SYS_FOLDERID=651453&SYS_CONTEXT=06)

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December 4, 2014

Case Count Update

As of December 2, a total of 87 persons infected with the outbreak strains have been reported from 11 states. Since the last update on November 25, 2014, 19 additional ill persons have been reported from Connecticut (3), Massachusetts (4), New York (9), Ohio (2), and Virginia (1).



Illness onset dates range from September 30, 2014 to November 14, 2014. Ill persons range in age from younger than 1 year to 83 years, with a median age of 32 years. Fifty-nine percent of ill persons are female. Among 52 persons with available information, 14 (27%) have been hospitalized, and no deaths have been reported.

Illnesses that occurred after November 12, 2014 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 4 weeks. Please see the [Timeline for Reporting Cases of *Salmonella* Infection](http://www.cdc.gov/salmonella/outbreaks/reporting_timeline.html) (http://www.cdc.gov/salmonella/outbreaks/reporting_timeline.html) for more details.

Investigation Update

On November 21, 2014, Wonton Foods, Inc. agreed to destroy any remaining products while they conducted thorough cleaning and sanitization and implemented other *Salmonella* control measures. On November 24, the firm completed cleaning and sanitization and restarted production of bean sprouts. The firm resumed shipment on November 29, 2014. Contaminated bean sprouts produced by Wonton Foods, Inc. are likely no longer available for purchase or consumption given the maximum 12-day shelf life of mung bean sprouts.

CDC's [National Antimicrobial Resistance Monitoring System](http://www.cdc.gov/narms/) (NARMS) laboratory conducted antibiotic resistance testing on *Salmonella* Enteritidis isolates collected from three ill persons infected with the outbreak strains; all three isolates were susceptible to all antibiotics tested on the NARMS panel.

CDC and state and local public health partners are continuing laboratory surveillance through [PulseNet](http://www.cdc.gov/pulsenet/) (<http://www.cdc.gov/pulsenet/>) to identify additional ill persons and to interview them about foods they ate before they became ill. This investigation is ongoing, and CDC will update the public when additional information is available.

Outbreak Updates

- > **November 25, 2014**
- > **Initial Announcement**

File Formats Help:

How do I view different file formats (PDF, DOC, PPT, MPEG) on this site? (<http://www.cdc.gov/Other/plugins/>)
(<http://www.cdc.gov/Other/plugins/#pdf>)

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Content source: Centers for Disease Control and Prevention (<http://www.cdc.gov/>)

National Center for Emerging and Zoonotic Infectious Diseases (NCEZID) ([ncezid/index.html](http://www.cdc.gov/ncezid/index.html))

Division of Foodborne, Waterborne, and Environmental Diseases (DFWED) ([ncezid/dfwed/index.html](http://www.cdc.gov/ncezid/dfwed/index.html))