
Outbreak of *Salmonella* Enteritidis Infections Linked to Raw, Frozen, Stuffed Chicken Entrees Produced by Aspen Foods

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CDC, several states, and the U.S. Department of Agriculture's Food Safety and Inspection Service are currently investigating two separate outbreaks of *Salmonella* Enteritidis infections linked to raw, frozen, stuffed chicken entrees. The two outbreaks are caused by different strains of *Salmonella* Enteritidis.

At this time, this outbreak has not been connected with an outbreak of *Salmonella* Enteritidis infections linked to raw, frozen, stuffed chicken entrees produced by Barber Foods and sold under many different brands.

Highlights

- **Read the Recall & Advice to Consumers »**
- CDC, the Minnesota Department of Health (<http://www.health.state.mn.us/news/pressrel/2015/salmonella070215.html>), and the U.S. Department of Agriculture's Food Safety and Inspection Service (USDA-FSIS) are investigating an outbreak of *Salmonella* Enteritidis infections linked to raw, frozen, stuffed chicken entrees produced by Aspen Foods.
 - Three people infected with a strain of *Salmonella* Enteritidis have been reported from Minnesota. Two of these ill people have been hospitalized. No deaths have been reported.
 - The three illnesses in Minnesota occurred after people had eaten Antioch Farms brand cordon bleu stuffed chicken breast, which is produced by Aspen Foods.
- On July 1, 2015, USDA-FSIS issued a public health alert (http://www.fsis.usda.gov/wps/portal/fsis/home/!ut/p/a1/hY5di4JAFIZ_jd3IHJMNCyRcXVILsi_K5mYZ3fEj1LEZy35-arQUFHuuznl5Xp6DMPiRLsg5jUmVsoJk7Y2HP7CEoTlyYaq5jgXOfGEPVq6qeDY0wL4F3cKkqsqxBBLUdS0HaRHLLcsIEJTwMJkc9TaORCrkk_glvYjxXP9eWBvL7pXhfRM81J2v_rrrfLLsrNLd8YVzin-LQ!!/?1dmy&page=gov.usda.fsis.internet.topics&urile=wcm%3apath%3a%)

2FFSIS-Content%2Finternet%2Fmain%2Fnewsroom%2Fnews-releases-statements-and-transcripts%2Fnews-release-archives-by-year%2Farchive%2F2015%2Fpha-070115) due to concerns about illnesses caused by *Salmonella* that may be associated with raw, frozen, breaded and pre-browned, stuffed chicken products.

- On July 15, 2015, Aspen Foods issued a recall (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2015/recall-101-2015-release>) of approximately 1.9 million pounds of frozen, raw, stuffed, and breaded chicken products that may be contaminated with *Salmonella* Enteritidis.
 - Products were sold under many different brand names, including Antioch Farms. A full list is available on the Advice to Consumers page.
 - Products subject to recall bear the establishment number “P-1358” on the packaging.
 - Products were shipped to retail stores and food service locations nationwide.
- Consumers should check their freezers for the recalled frozen, raw chicken products and should not eat them. Retailers should not sell them and restaurants should not serve them.
 - Consumers should return recalled products to the place of purchase or contact Aspen Foods at (844) 277-6802.
- Updates will be provided when more information is available.
- For information about a different outbreak of *Salmonella* Enteritidis infections linked to raw, frozen, stuffed chicken entrees produced by Barber Foods, visit the outbreak webpage (<http://www.cdc.gov/salmonella/frozen-chicken-entrees-07-15/index.html>).

July 16, 2015

Investigation Update

CDC, several states, and the U.S. Department of Agriculture’s Food Safety and Inspection Service (USDA-FSIS) are currently investigating two separate outbreaks of *Salmonella* Enteritidis infections linked to raw, frozen, stuffed chicken entrees. The two outbreaks are caused by different strains of *Salmonella* Enteritidis. The likely source for the two outbreaks is different.

Epidemiologic, laboratory, and traceback information indicate that raw, frozen, stuffed, and breaded chicken entrees produced by Aspen Foods are the likely source of this outbreak. A [Minnesota Department of Health](http://www.health.state.mn.us/news/pressrel/2015/salmonella070215.html) (<http://www.health.state.mn.us/news/pressrel/2015/salmonella070215.html>) (MDH) and Department of Agriculture (MDA) investigation found that the three illnesses in Minnesota occurred after people had eaten Antioch Farms brand cordon bleu stuffed chicken breast, which is produced by Aspen Foods.

MDH and MDA collected 30 samples of unopened Antioch Farms brand frozen chicken entrees produced by Aspen Foods from retail locations for laboratory testing. MDA isolated *Salmonella* from 25 of these samples. In addition, MDH and MDA collected one sample of unopened Antioch Farms brand chicken broccoli and cheese from an ill person's home for laboratory testing, and isolated *Salmonella* from this sample. Laboratory testing is ongoing.

On July 15, 2015, Aspen Foods recalled

(<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2015/recall-101-2015-release>) approximately 1.9 million pounds of frozen, raw, stuffed and breaded chicken products that may be contaminated with *Salmonella* Enteritidis. The recall included products sold under many different brand names, including Antioch Farms, and were shipped to retail stores and food service locations nationwide. The chicken products were produced between April 15, 2015 and July 10, 2015. The products subject to recall bear the establishment number "P-1358" on the packaging.

CDC and state and local public health partners are continuing laboratory surveillance through PulseNet (<http://www.cdc.gov/pulsenet/>) to identify additional ill people and to interview them. Updates will be provided when more information is available.

At this time, this outbreak has not been connected with an outbreak of *Salmonella* Enteritidis infections linked to raw, frozen, stuffed chicken entrees produced by Barber Foods. For the latest information about that outbreak investigation, please visit the outbreak webpage (<http://www.cdc.gov/salmonella/frozen-chicken-entrees-07-15/index.html>).

› July 13, 2015

› Initial Announcement

At A Glance

- Case Count: 3
- States: 1
- Deaths: 0
- Hospitalizations: 2
- Recall: Yes

THE RAW STORY

Some frozen chicken entrees look like they're cooked—but they're not!



Handle raw frozen chicken — including frozen meals, entrees, and appetizers — the same way you handle raw fresh chicken to prevent foodborne illness:

1

Read the package carefully.

2

Follow cooking instructions exactly as written.

3

Use a food thermometer to check doneness (165°F for chicken).

4

Clean and disinfect any surfaces and utensils that touched the raw product.

5

Wash your hands with soap and water after handling the raw product.



U.S. Department of
Health and Human Services
Centers for Disease
Control and Prevention

Learn more: www.cdc.gov/foodsafety/prevention

CS250054

[Click for larger view](#) [PDF - 1 page].

Number of People

2

1

0

1-May 8-May 15-May 22-May 29-May 5-Jun 12-Jun 19-Jun 26-Jun 3-Jul 10-Jul

Date of Illness Onset, 2016

Illnesses that began
during this time may
not yet be reported



[CLICK TO VIEW EPI CURVE GRAPHS](#)

More Information

- Recall & Advice to Consumers
- Signs & Symptoms
- Key Resources

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>)

Division of Foodborne, Waterborne, and Environmental Diseases (DFWED) (</ncezid/dfwed/index.html>)