
Multistate Outbreak of Drug-Resistant *Salmonella* Enteritidis Infections Linked to Raw, Frozen, Stuffed Chicken Entrees Produced by Barber Foods

Posted July 29, 2015 4:45 PM ET

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 Aspen Foods (<http://www.cdc.gov/salmonella/frozen-chicken-entrees-part2-07-15/index.html>) and sold under many different brands.

Highlights

- **Read the Recall & Advice to Consumers »**
- CDC, several states, 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 Barber Foods.
 - Nine people infected with a strain of *Salmonella* Enteritidis have been reported from four states: Illinois (1), Minnesota (6), Oklahoma (1), and Wisconsin (1). Three of these ill people have been hospitalized. No deaths have been reported.
- CDC's National Antimicrobial Resistance Monitoring System (<http://www.cdc.gov/narms>) (NARMS) laboratory conducted antibiotic resistance testing on clinical isolates collected from four ill people infected with the outbreak strain.
 - All four (100%) isolates tested were resistant to ampicillin and tetracycline.
 - Antibiotic resistance may be associated with increased risk of hospitalization, development of a bloodstream infection, or treatment failure in patients.
- Barber Foods issued an expanded recall (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall->

case-archive/archive/2015/recall-096-2015-release) of approximately 1.7 million pounds of frozen, raw stuffed chicken products that may be contaminated with *Salmonella* Enteritidis on July 12, 2015. This recall expanded the initial Barber Foods recall of chicken Kiev on July 2, 2015.

- Products were sold under many different brand names, including Barber Foods, Meijer, and Sysco.
- Products subject to recall bear the establishment number "P-276" on the packaging.
- Products were shipped to retail locations nationwide and Canada.
- A list of recalled products is available (<http://www.fsis.usda.gov/wps/wcm/connect/e998001d-8b75-4f2e-86c3-76cade225430/recall-096-2015-products.xlsx?MOD=AJPERES>).
- Photos of recalled product labels are available (http://www.fsis.usda.gov/wps/portal/fsis/newsroom/!ut/p/a1/zZPLbslwEEW_hqXlcUleLBFVWh5KCqEtyQYZZwCjxITERVW_vg4VqF0gQGVRGxdeZqfO2hKZ3RVPG9XHEtt4rnzT515zAGI3V6MABmZj-04_bTILRh6BogaYAzowu_8_1R_8HkPwfWZGSzKAD6RIOaCqVLvabJspY1EVuIUekWSLNK9eg!!/#labels).
- On July 13, 2015, Omaha Steaks issued a recall (<http://www.omahasteaks.com/press/Omaha-Steaks-Announces-Recall-of-Stuffed-Chicken-Breasts-188>) of stuffed chicken breast entrees that may be contaminated with *Salmonella*.
 - Products were manufactured by Barber Foods and sold under the Omaha Steaks label.
 - Products subject to recall bear the establishment number "P-4230A" on the packaging.
 - A list of recalled products is available (<http://www.omahasteaks.com/press/Omaha-Steaks-Announces-Recall-of-Stuffed-Chicken-Breasts-188>) and includes chicken cordon bleu, chicken Kiev, and chicken with broccoli and cheese.
- Consumers should check their freezers for recalled frozen chicken products and should not eat them. Retailers should not sell them and restaurants should not serve them.
- 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 Aspen Foods, visit the outbreak webpage (<http://www.cdc.gov/salmonella/frozen-chicken-entrees-part2-07-15/index.html>).

July 29, 2015

Case Count Update

Since the last update on July 16, 2015, two additional ill people have been reported from Illinois (1) and Minnesota (1). A total of nine people infected with a strain of *Salmonella* Enteritidis have been reported from Illinois (1), Minnesota (6), Oklahoma (1), and Wisconsin (1).

Illness onset dates range from April 5, 2015 to July 5, 2015. Ill people range in age from 4 years to 82 with a median age of 46, and 56% are female. Three of six people for whom information is available (50%) have been hospitalized, and no deaths have been reported.

Illnesses that occurred after July 14, 2015 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.

Investigation Update

In ongoing interviews, ill people answered questions about foods eaten and other exposures in the week before they became ill. Of eight people for whom information is known, seven (88%) reported eating a frozen, raw, stuffed chicken entrée produced by Barber Foods in the week before becoming ill.

The National Antimicrobial Resistance Monitoring System

(<http://www.fda.gov/AnimalVeterinary/SafetyHealth/AntimicrobialResistance/NationalAntimicrobialResistanceMonitoringSystem>) (NARMS) is a U.S. public health surveillance system that tracks antibiotic resistance in foodborne and other enteric bacteria found in people, raw meat and poultry, and food-producing animals. NARMS is a partnership among the CDC, the U.S. Food and Drug Administration (FDA), the U.S. Department of Agriculture (USDA), and state and local health departments.

The NARMS human surveillance program (<http://www.cdc.gov/narms/index.html>) at CDC monitors antibiotic resistance in *Salmonella* and other bacteria isolated from clinical specimens submitted to NARMS by public health laboratories. CDC's NARMS laboratory conducted antibiotic resistance testing on clinical isolates collected from four ill people infected with the outbreak strain. Of the four isolates tested, all (100%) were resistant to ampicillin and tetracycline. Antibiotic resistance may be associated with increased risk of hospitalization, development of a bloodstream infection, or treatment failure in patients.

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 Aspen Foods (<http://www.cdc.gov/salmonella/frozen-chicken-entrees-part2-07-15/index.html>) and sold under many different brands.

› July 16, 2015

› July 13, 2015

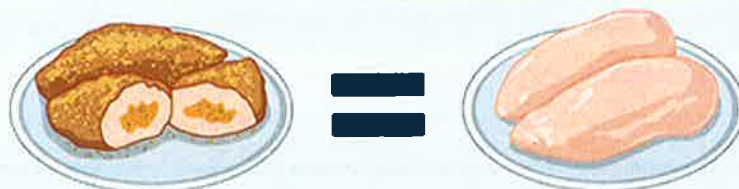
› Initial Announcement

At A Glance

- Case Count: 9
- States: 4
- Deaths: 0
- Hospitalizations: 3
- 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.

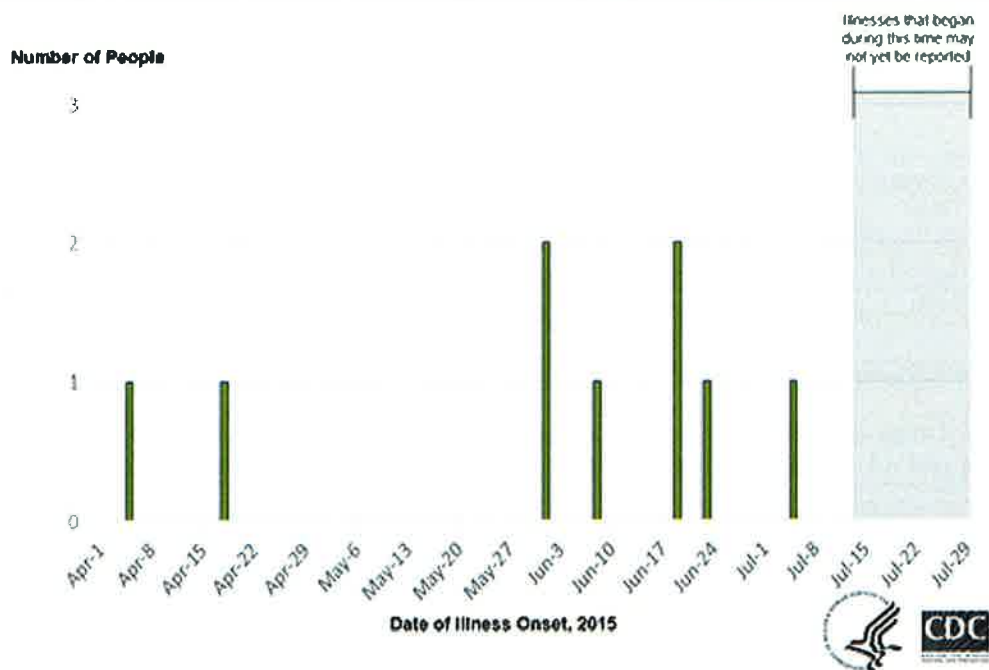


U.S. Department of
Health and Human Services
Centers for Disease
Control and Prevention

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

CS290054

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





*n=9 for whom information was reported as of July 29, 2015

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>)