
Multistate Outbreak of *Salmonella* Enteritidis Infections Linked to Raw, Frozen, Stuffed Chicken Entrees Produced by Barber 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 Aspen Foods 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.
 - Seven people infected with a strain of *Salmonella* Enteritidis have been reported from Minnesota (5), Oklahoma (1), and Wisconsin (1). Two of these ill people have been hospitalized. No deaths have been reported.
- 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-arQUFHuuznl5Xp6DMPIRLsg5jUmVsoJk7Y2HP7CEoTlyYaq5jgXOfGEPVq6qeDY0wL4F3cKkqsqxBBLUdS0HaRHlIcslEJTwMJkc9TaORCrkk_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.

- 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_hqXlcUIeLBFVWh5KCqEtyQYZZwCjxITERVW_vg4VqF0gQGVRcGxdeZqfO2hKZ3RVPg9XHEtt4rnzT515zAGl3V6MABmZj-04_bTILRh6BogaYAzowu_8_1R_8HkPwfWZGSzKAD6RIOaCqVLvabJspY1EVulUekWSLNK9eg!!/#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 16, 2015

Case Count Update

Since the last update on July 13, 2015, one additional ill person has been reported from Oklahoma. A total of seven people infected with a strain of *Salmonella* Enteritidis have been reported from Minnesota (5), Oklahoma (1), and Wisconsin (1). Illness onset dates range from April 5, 2015 to June 23, 2015. Two people were hospitalized.

Investigation Update

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. The likely source for the two outbreaks is different.

Epidemiologic, laboratory, and traceback information indicate that raw, frozen, stuffed chicken entrees produced by Barber Foods are the likely source of this outbreak. In interviews, ill people answered questions about foods eaten and other exposures in the week before they became ill. Of six people for whom information is known, five (83%) reported eating a frozen, raw, stuffed chicken entrée produced by Barber Foods in the week before becoming ill.

The Minnesota Department of Health (MDH) and Department of Agriculture (MDA) collected 15 samples of unopened frozen chicken entrees produced by Barber Foods from retail locations for laboratory testing. MDA isolated *Salmonella* from 14 of these samples; the outbreak strain was isolated from one sample. In addition, MDH and MDA collected two samples of unopened Barber Foods chicken Kiev from an ill person's home for laboratory testing. MDA and MDH isolated the *Salmonella* outbreak strain from one of these samples. Laboratory testing is ongoing.

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. For the latest information about that outbreak investigation, please visit the outbreak webpage (<http://www.cdc.gov/salmonella/frozen-chicken-entrees-part2-07-15/index.html>).

At A Glance

- Case Count: 7
- States: 3
- Deaths: 0
- Hospitalizations: 2
- Recall: Yes

THE RAW STORY

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

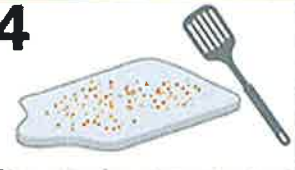


Handle raw frozen chicken — including frozen meals, entrees, and appetizers — the same way you handle raw fresh chicken to prevent foodborne illness:

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1 Read the package carefully.
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2 Follow cooking instructions exactly as written.
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3 Use a food thermometer to check doneness (165°F for chicken).
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4 Clean and disinfect any surfaces and utensils that touched the raw product.
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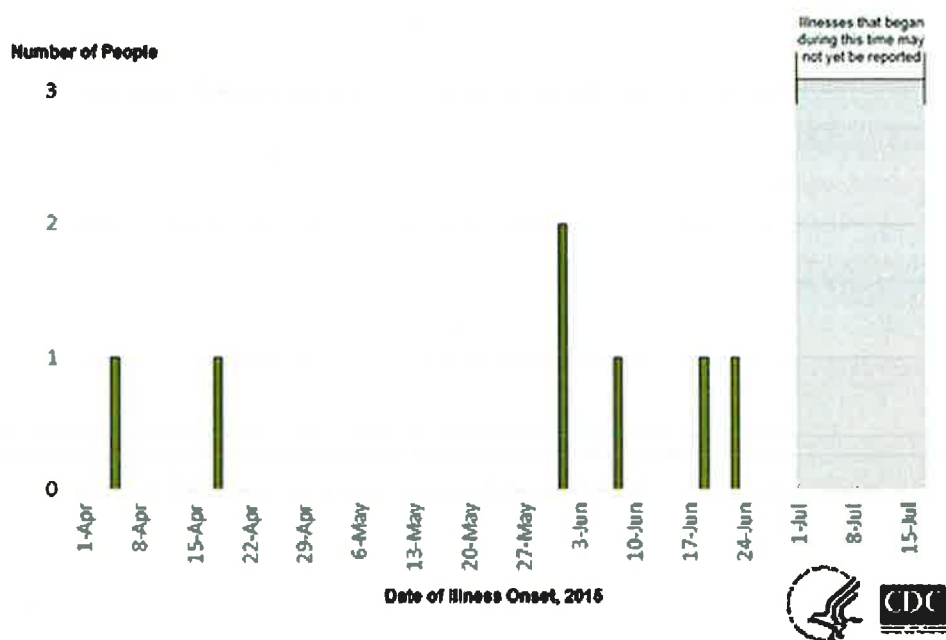
5 Wash your hands with soap and water after handling the raw product.

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

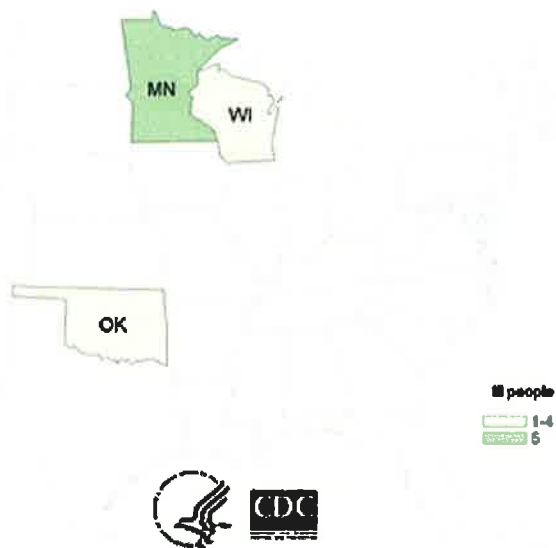
Learn more: www.cdc.gov/foodsafety/prevention

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[CLICK TO VIEW EPI CURVE GRAPHS](#)



[CLICK TO VIEW CASE COUNT MAP](#)

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>)