
Multistate Outbreak of *Salmonella* Reading and *Salmonella* Abony Infections Linked to Alfalfa Sprouts (Final Update)

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This outbreak appears to be over. However, sprouts are known to cause foodborne illness and outbreaks. You can learn more about steps to reduce your risk of getting sick from eating sprouts on the [Advice to Retailers and Consumers](#) page.

Highlights

- [Read the Advice to Retailers and Consumers](#)>>
- CDC, several states, and the U.S. Food and Drug Administration (FDA) investigated a multistate outbreak of *Salmonella* Reading and *Salmonella* Abony infections.
 - Thirty-six people infected with the outbreak strains of *Salmonella* Reading or *Salmonella* Abony were reported from nine states.
 - Seven ill people were hospitalized. No deaths were reported.
- Epidemiologic and traceback evidence indicated that alfalfa sprouts supplied by Sprouts Extraordinaire of Denver, Colorado were the likely source of this outbreak.
- On August 5, 2016, Sprouts Extraordinaire recalled alfalfa sprout products from the market due to possible *Salmonella* contamination.
- This outbreak appears to be over. However, sprouts are known to cause foodborne illness and outbreaks. More information about steps to reduce your risk of getting sick from eating sprouts is available on the [Advice to Restaurants, Retailers and Consumers](#) page (<https://www.cdc.gov/salmonella/reading-08-16/advice.html>).

Outbreak Summary

Introduction

CDC collaborated with public health officials in several states and the U.S. Food and Drug Administration (FDA)

(<http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm515300.htm>)

to investigate a multistate outbreak of *Salmonella* Reading and *Salmonella* Abony infections.

Public health investigators used the PulseNet (<http://www.cdc.gov/pulsenet/>) system to identify illnesses that may have been part of this outbreak. PulseNet, coordinated by CDC, is the national subtyping network of public health and food regulatory agency laboratories. PulseNet performs DNA fingerprinting on *Salmonella* bacteria isolated from ill people by using techniques called pulsed-field gel electrophoresis (PFGE) and whole genome sequencing (WGS). CDC PulseNet manages a national database of these DNA fingerprints to identify possible outbreaks.

Thirty-six people infected with the outbreak strains were reported from nine states. Of those ill people, 30 were infected with *Salmonella* Reading, 1 was infected with *Salmonella* Abony, and 5 were infected with both. A list of the states and the number of cases in each can be found on the Case Count Map page.

Illnesses started on dates ranging from May 21, 2016 to September 10, 2016. Ill people range in age from less than 1 year to 72, with a median age of 30. Fifty-six percent of ill people were female. Seven ill people reported being hospitalized, and no deaths were reported.

This outbreak can be illustrated with a chart showing the number of people who became ill each day. This chart is called an epidemic curve or epi curve.

This outbreak appears to be over. However, sprouts are known to cause foodborne illness and outbreaks. More information about steps to reduce your risk of getting sick from eating sprouts is available on the Advice to Restaurants, Retailers, and Consumers page.

Investigation of the Outbreak

Epidemiologic and traceback evidence indicated that alfalfa sprouts supplied by Sprouts Extraordinaire of Denver, Colorado were the likely source of this outbreak.

In interviews, ill people answered questions about the foods they ate and other exposures in the week before they became ill. Of the 31 ill people who were interviewed, 18 (58%) reported eating or possibly eating alfalfa sprouts in the week before illness started. This proportion is significantly higher than results from a 2006 survey of healthy people, in which 3% reported eating raw alfalfa sprouts on a sandwich in the week before they were interviewed. Ill people in the current outbreak reported eating raw sprouts on sandwiches from several restaurants.

Federal, state, and local health and regulatory officials performed a traceback investigation from five restaurants where ill people reported eating alfalfa sprouts. This investigation indicated that Sprouts Extraordinaire supplied alfalfa sprouts to all five of these locations.

On August 5, 2016, Sprouts Extraordinaire recalled its alfalfa sprout products from the market due to possible *Salmonella* contamination. These products were sold in boxes labeled "5-lb Living Alfalfa." Read the [Advice to Restaurants, Retailers and Consumers](#).

This outbreak appears to be over. However, sprouts are known to cause foodborne illness and outbreaks. More information about steps to reduce your risk of getting sick from eating sprouts is available on the [Advice to Restaurants, Retailers and Consumers](#) page.

Previous Outbreak Updates

› Initial Announcement

At A Glance

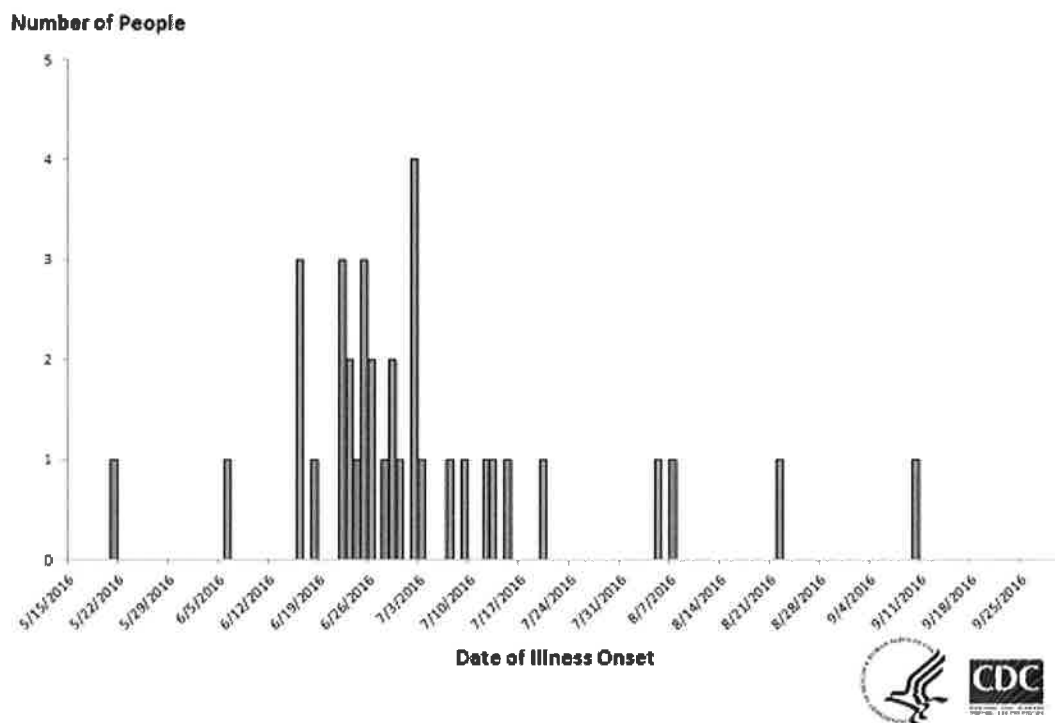
- Case Count: 36
- States: 9
- Deaths: 0
- Hospitalizations: 7
- Recall: Yes



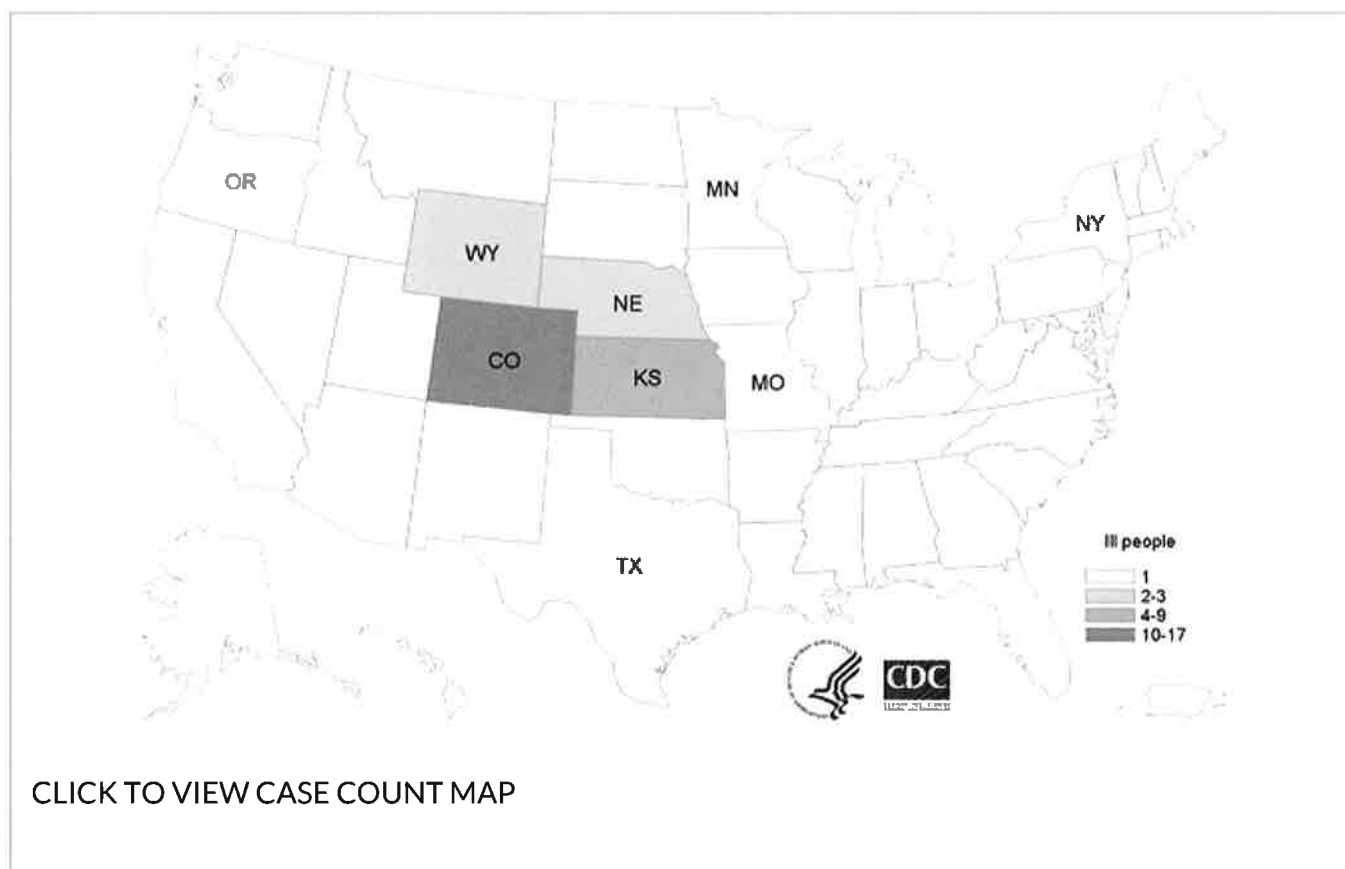
Image of alfalfa sprouts.

More Information

- [Advice to Consumers & Retailers](#)
- [Signs & Symptoms](#)
- [Key Resources](#)



[CLICK TO VIEW EPI CURVE GRAPHS](#)



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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))