

Multistate Outbreak of *Salmonella* Braenderup Infections Linked to Rose Acre Farms Shell Eggs

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What's New?

- Twelve more ill people from five states were added to this investigation since the last update on April 16, 2018.
- CDC continues to recommend consumers, restaurants, and retailers should not eat, serve, or sell recalled eggs produced by Rose Acre Farms' Hyde County farm. Throw them away or return them to the place of purchase for a refund. [Read the Recalls and Advice to Consumers, Restaurants, and Retailers.](#)

Highlights

- [Read the Recalls and Advice to Consumers, Restaurants, and Retailers>>](#)
- Consumers, restaurants, and retailers should not eat, serve, or sell recalled eggs produced by Rose Acre Farms' Hyde County farm. Throw them away or return them to the place of purchase for a refund.
 - These eggs were sold under multiple brand names, including Coburn Farms, Country Daybreak, Food Lion, Glenview, Great Value, Nelms, Publix, Sunshine Farms, and Sunups.
 - Check egg cartons for the following numbers: P-1065 (the plant number) and another set of numbers between 011 and 102 (the Julian date), or, for Publix and Sunups egg cartons, plant number P-1359D and Julian date 048A or 049A with Best By dates of APR 02 and APR 03.
 - Visit the [FDA website](#) for a list of recalled products.
 - Wash and sanitize drawers or shelves in refrigerators where recalled eggs were stored. Follow these [five steps to clean your refrigerator](#).
- CDC, public health and regulatory officials in several states, and the U.S. [Food and Drug Administration](#) are investigating a multistate outbreak of *Salmonella* Braenderup infections linked to Rose Acre Farms shell eggs.
 - Thirty-five people infected with the outbreak strain of *Salmonella* Braenderup have been reported from nine states.
 - 11 people have been hospitalized, and no deaths have been reported.

- [Epidemiologic, laboratory, and traceback evidence](#) indicates that shell eggs produced by Rose Acre Farms are the likely source of this multistate outbreak.
- Always [handle and cook eggs safely](#) to avoid foodborne illness from raw eggs. It is important to handle and prepare all fresh eggs and egg products carefully.
 - Eggs should be cooked until both the yolk and white are firm. Scrambled eggs should not be runny.
 - Wash hands and items that came into contact with raw eggs—including countertops, utensils, dishes, and cutting boards—with soap and water.
- This investigation is ongoing. CDC will provide updates when more information is available.

Case Count Update

Since the last update on April 16, 2018, 12 more ill people were added to this outbreak.

As of April 16, 2018, 35 people infected with the outbreak strain of *Salmonella* Braenderup have been reported from 9 states. 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 [November 16, 2017 to April 14, 2018](#). Ill people range in age from 1 to 90 years, with a median age of 65. Fifty percent of ill people are female. Of 28 people with information available, 11 (39%) have been hospitalized and no deaths have been reported.

Illnesses that occurred after March 23, 2018, might not yet be reported due to the time it takes between when a person becomes ill with *Salmonella* and when the illness is reported. This takes an average of [two to four weeks](#).

WGS analysis did not identify antibiotic resistance in bacteria isolated from 22 ill people. Testing of three clinical isolates using standard [antibiotic susceptibility testing](#) methods by CDC's [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) laboratory also did not show any resistance.

Investigation Update

State and local health officials continue to interview ill people to ask about the foods they ate and other exposures they had before they became ill. Twenty-two (88%) of 25 people interviewed reported eating shell eggs. Sixteen (64%) reported eating various egg dishes at different restaurants. This percentage is significantly higher than results from a [survey](#)^[787 KB] of healthy people in which

38% of respondents reported eating any eggs away from home in the week before they were interviewed. These restaurants reported using shell eggs in the dishes eaten by ill people.

This investigation is ongoing, and CDC will provide more information as it becomes available.