

Outbreak of *Salmonella* Infections Linked to Hy-Vee Spring Pasta Salad



Food Safety Alert

Posted July 18, 2018 at 11:30 AM EST

CDC, public health and regulatory officials in several states, and the U.S. Food and Drug Administration are investigating a multistate outbreak of *Salmonella* Sandiego infections linked to Spring Pasta Salad purchased at Hy-Vee grocery stores.

Advice to Consumers, Restaurants, and Retailers

At A Glance

- [Reported Cases](#): 21
- [States](#): 5
- Hospitalizations: 5
- Deaths: 0
- Recall: Yes



- On July 17, 2018, Hy-Vee, Inc. [recalled](#) its Spring Pasta Salad because it might be contaminated with *Salmonella*.
- Do not eat recalled Hy-Vee Spring Pasta Salad.
 - The Spring Pasta Salad includes shell pasta, carrots, celery, cucumbers, green pepper, onion, and mayonnaise.
 - The recalled pasta salad was sold in 1-pound (16 oz.) and 3-pound (48 oz.) plastic containers or may have been scooped at the deli counter into clear plastic containers.
 - The recalled pasta salad was sold in all Hy-Vee grocery stores in Illinois, Iowa, Kansas, Minnesota, Missouri, Nebraska, South Dakota, and Wisconsin.
 - The expiration dates for the recalled pasta salad range from June 22, 2018 to August 3, 2018.
- Return the recalled Spring Pasta Salad to the store for a refund or throw it away. Even if some of it was eaten and no one got sick, do not eat it.
 - If you stored recalled pasta salad in another container, throw the pasta salad away. Thoroughly wash the container with warm, soapy water before using it again, to remove harmful germs that could contaminate other food.
- Contact a healthcare provider if you think you got sick from eating recalled Hy-Vee Spring Pasta Salad.
- Restaurants and retailers should not serve or sell recalled Hy-Vee Spring Pasta Salad.

Latest Outbreak Information

- Twenty-one people infected with the outbreak strain of *Salmonella* Sandiego have been reported from five states.
- Illnesses started on dates ranging from June 23, 2018, to July 3, 2018.
- Five people have been hospitalized. No deaths have been reported.
- [Epidemiologic evidence](#) indicates that Spring Pasta Salad purchased at Hy-Vee grocery stores is a likely source of the outbreak.
- On July 16, 2018, Hy-Vee, Inc. removed Spring Pasta Salad products from all of its stores.
- On July 17, 2018, Hy-Vee, Inc. [recalled](#) its Spring Pasta Salad because it might be contaminated with *Salmonella*.
- This investigation is ongoing, and CDC will provide updates when more information is available.

Symptoms of *Salmonella* Infection

- Most people infected with *Salmonella* develop diarrhea, fever, and stomach cramps 12 to 72 hours after being exposed to the bacteria.
- The illness usually lasts 4 to 7 days, and most people recover without treatment.
- In some people, the diarrhea may be so severe that the patient needs to be hospitalized. *Salmonella* infection may spread from the intestines to the bloodstream and then to other places in the body.
- Children younger than 5 years, adults older than 65 years, and people with weakened immune systems are more likely to have a severe illness.

Investigation Details

July 18, 2018

CDC, public health and regulatory officials in several states, and the U.S. Food and Drug Administration are investigating a multistate outbreak of *Salmonella* Sandiego infections.

Public health investigators are using the [PulseNet](#) system to identify illnesses that may be part of this outbreak. PulseNet is the national subtyping network of public health and food regulatory agency laboratories coordinated by CDC. DNA fingerprinting is performed 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. WGS gives a more detailed DNA fingerprint than PFGE.

As of July 17, 2018, 21 people infected with the outbreak strain of *Salmonella* Sandiego have been reported from 5 states. A list of the states and the number of cases in each can be found on the [Map of Reported Cases page](#).

Illnesses started on dates ranging from [June 23, 2018, to July 3, 2018](#). Ill people range in age from 5 years to 89, with a median age of 50. Sixty-two percent are female. Out of 11 people with information available, 5 (45%) have been hospitalized. No deaths have been reported.

Illnesses that occurred after July 1, 2018, 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. Please see the [Timeline for Reporting Cases of Salmonella Infection](#) for more details.

Investigation of the Outbreak

[Epidemiologic evidence](#) indicates that Spring Pasta Salad purchased at Hy-Vee grocery stores is a likely source of the outbreak.

In interviews, ill people answered [questions about the foods they ate and other exposures](#) in the week before they became ill. Ten (77%) of 13 people interviewed reported eating Spring Pasta Salad from Hy-Vee grocery stores in Minnesota, Nebraska, and South Dakota.

On July 16, 2018, Hy-Vee, Inc., of West Des Moines, Iowa, removed Spring Pasta Salad products from all of its stores. Hy-Vee stores are located in Illinois, Iowa, Kansas, Minnesota, Missouri, Nebraska, South Dakota and Wisconsin. On July 17, 2018, Hy-Vee, Inc. [recalled](#) its Spring Pasta Salad because it might be contaminated with *Salmonella*. Consumers who have recalled Hy-Vee Spring Pasta Salad should not eat it. Return it to the store for a refund or throw it away. Restaurants and retailers should not serve or sell recalled Hy-Vee Spring Pasta Salad.

This investigation is ongoing, and CDC will provide updates when more information is available.