

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

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

Advice to Consumers, Restaurants, and Retailers

At A Glance

- [Reported Cases](#): 79
- [States](#): 9
- Hospitalizations: 18
- 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

- Fifty-eight more ill people from nine states were added to this outbreak since the last update on July 18, 2018. Four more states reported ill people: Illinois, Kansas, North Dakota, and Tennessee.
- *Salmonella enterica* subspecies IIIb has been added to this investigation because two people were infected with this strain of *Salmonella* and with the outbreak strain of *Salmonella* Sandiego at the same time. A search of the CDC PulseNet database found six additional people infected with the strain of *Salmonella enterica* subspecies IIIb and these cases have also been added to the outbreak.
- A total of 79 people infected with the outbreak strains of *Salmonella* have been reported from nine states.
- Illnesses started on dates ranging from June 21, 2018, to July 15, 2018.
- [Epidemiologic evidence](#) indicates that Spring Pasta Salad purchased at Hy-Vee grocery stores is a likely source of the outbreak.

- 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

August 1, 2018

Since the last update on July 18, 2018, 58 ill people have been added to this investigation. This includes six people who have been infected with a strain of *Salmonella enterica* subspecies IIIb, and two people infected with this strain and with the outbreak strain of *Salmonella* Sandiego at the same time.

As of July 30, 2018, 79 people infected with the outbreak strains of *Salmonella* Sandiego (71 people), *Salmonella enterica* subspecies IIIb (6 people), or both (2 people) have been reported from nine 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 21, 2018, to July 15, 2018. Ill people range in age from 1 year to 89, with a median age of 47. Among ill people, 67% are female. Out of 74 people with information available, 18 (24%) have been hospitalized. No deaths have been reported.

Illnesses that occurred after July 8, 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.

State and local health officials continue to [interview ill people and ask questions](#) about the foods they ate and other exposures in the week before they became ill. Forty-seven (80%) of 59 people interviewed reported eating Spring Pasta Salad from Hy-Vee grocery stores in Iowa, Kansas, Minnesota, Nebraska, and South Dakota. The ill people in North Dakota and Tennessee traveled to states where Hy-Vee grocery stores are located.

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