

News Release

July 18, 2018

[Contact information](#)

Salmonella cases linked to Spring Pasta Salad purchased at Hy-Vee grocery stores

If you purchased Spring Pasta Salad from a Hy-Vee store before July 17, do not eat it

The Minnesota Department of Health (MDH) and Minnesota Department of Agriculture (MDA), along with the U.S. Centers for Disease Control and Prevention (CDC), the U.S. Food and Drug Administration (FDA), and several other states, are investigating a multi-state outbreak of *Salmonella* Sandiego infections linked to consumption of Spring Pasta Salad from Hy-Vee grocery stores.

Seven cases of *Salmonella* Sandiego infection have been identified in Minnesota as part of this outbreak. Additional illnesses related to the outbreak are also under investigation. People ages 23 to 89 years became ill from June 24 through June 30. Two people were hospitalized and both are recovering.

Six of the Minnesota cases consumed Spring Pasta Salad purchased or catered from four different Hy-Vee grocery stores. The pasta salad contains shell pasta, mayonnaise, carrots, celery, cucumbers, onions and green pepper. It may have been purchased in a sealed 16 oz. or 48 oz. container, or scooped at the deli counter into clear plastic containers (see photos).

Hy-Vee has been working closely with health officials on the investigation and voluntarily removed Spring Pasta Salad from all stores nationwide on July 16. A voluntary recall of these salads has also been issued. More information is available on the U.S. Food and Drug Administration's website at [Hy-Vee Voluntarily Recalls Spring Pasta Salad Due to Reported](#)

[Illnesses](#). The initial source of contamination is not yet known, but the investigation is ongoing.

Health officials recommend checking your refrigerator for Spring Pasta Salad purchased or catered from **any** Hy-Vee store prior to July 17 (expiration dates ending August 3, 2018). Do not eat it. Other pasta salads sold by Hy-Vee are not currently known to be affected.



Symptoms of *Salmonella* infection include diarrhea, abdominal pain and fever. Symptoms usually begin within 12 to 96 hours after exposure, but they can begin up to two weeks after exposure. Infections usually clear in five to seven days, but around 28 percent of laboratory-confirmed cases require hospitalization. More serious infections (for example, bloodstream infections, meningitis, bone or joint infections) occasionally occur.

Many *Salmonella* infections in otherwise healthy people do not require medical treatment. For those who seek health care, most do not require antibiotics. However, antibiotic treatment may be warranted in some cases. If you've consumed these products, become ill and are concerned about your health, please consult your health care provider.

Approximately 700 to 975 *Salmonella* infections are reported each year in Minnesota. More information on *Salmonella* and how to prevent it can be found on the MDH website at [Salmonellosis \(Salmonella\)](#).