Outbreak Investigation of Salmonella Infantis: Vegetable Trays (Spring 2019)

FDA investigates Del Monte Fresh Produce processing facility; outbreak source not found; outbreak is over

The Food and Drug Administration (FDA) and state partners investigated an outbreak of *Salmonella* Infantis with cases reported in Wisconsin and Minnesota.

The FDA inspected the Del Monte Fresh Produce facility that produced vegetable trays that the Wisconsin Department of Health Services linked to an outbreak of salmonellosis. The facility was in Kankakee, Illinois. The FDA also investigated distribution and supplier information for produce used in the vegetable trays. These investigation activities did not identify a single source or potential point of contamination for this outbreak.

Recommendation

It is not likely that the trays the Wisconsin Department of Health Services warned against eating on May 21 are still on the market or still in people's homes.

Case Counts

Total Illnesses: 5
Hospitalizations: 0
Deaths: 0
Last illness onset: May 15, 2019
States with Cases: MN, WI

What is *Salmonella*?

Salmonella are a group of bacteria that can cause gastrointestinal illness and fever called salmonellosis. Most people infected with *Salmonella* will begin to develop symptoms 12 to 72 hours after infection. The illness, salmonellosis, usually lasts four to seven days and most people recover without treatment.

Most people with salmonellosis develop diarrhea, fever, and abdominal cramps. More severe cases of salmonellosis may include a high fever, aches, headaches, lethargy, a rash, blood in the urine or stool, and in some cases may become fatal.

Children younger than five, the elderly, and people with weakened immune systems are more likely to have severe salmonellosis infections.

What Else Should Consumers Do?

People should consult their healthcare provider if they suspect that they have developed symptoms that resemble a *Salmonella* infection.

Consumers should follow these steps for preventing foodborne illness:

- **Wash** the inside walls and shelves of the refrigerator, cutting boards and countertops, and utensils that may have contacted contaminated foods; then **sanitize** them with a solution of one tablespoon of chlorine bleach to one gallon of hot water; **dry** with a clean cloth or paper towel that has not been previously used.
- **Wash and sanitize surfaces** used to serve or store potentially contaminated products.
- **Wash hands with warm water and soap** following the cleaning and sanitation process.

Consumers can also submit a voluntarily report, a complaint, or adverse event (illness or serious allergic reaction) related to a food product.

Previous Updates

May 22, 2019

The Food and Drug Administration (FDA) is inspecting the Del Monte Fresh Produce facility that produced vegetable trays that the Wisconsin Department of Health Services linked to an outbreak of salmonellosis. The facility is in Kankakee, Illinois.

On May 21, 2019, the Wisconsin Department of Health Services announced that vegetable trays produced by Del Monte Fresh Produce Inc. and sold at Kwik Trip convenience stores in Wisconsin and Minnesota are linked to three illnesses in Wisconsin and one illness in Minnesota.

According to Wisconsin authorities, these patients reported becoming ill between April 13 and April 27, 2019, and Kwik Trip has voluntarily removed all Del Monte Fresh Produce vegetable trays from their stores.

The FDA, CDC and state authorities from Wisconsin and Minnesota continue to investigate the cause and source of the outbreak and the distribution of products.

This outbreak is not related to the Cyclospora infections linked to Del Monte Fresh Produce vegetable trays in 2018.