

Outbreak Investigation of Salmonella Newport: Red Onions (July 2020)

Do not eat, sell, or serve recalled onions from Thomson International, Inc. or products containing recalled onions

The FDA, along with CDC, Canadian, state, and local partners, is investigating a multistate outbreak of Salmonella Newport infections. FDA's traceback investigation is ongoing but has identified Thomson International, Inc. of Bakersfield, CA as a likely source of potentially contaminated red onions.

On August 1, 2020, Thomson International, Inc. [recalled](#) all varieties of onions that could have come in contact with potentially contaminated red onions, due to the risk of cross-contamination. Recalled products include red, yellow, white, and sweet yellow onions shipped nationwide from May 1, 2020 to August 1, 2020, sold under the following brand names: Thomson Premium, TLC Thomson International, Tender Loving Care, El Competitor, Hartley's Best, Onions 52, Majestic, Imperial Fresh, Kroger, Utah Onions, and Food Lion. Recalls have also been initiated by companies that sold onions at Publix Supermarkets, Giant Eagle, Trader Joe's, and Ralph's.

In addition, products containing the recalled onions are being identified and recalled. At this time, Giant Eagle, Taylor Farms, Spokane Produce, Kroger, Fry's Food Stores, Fred Meyer, and Smith's have recalled products containing recalled onions and USDA's Food Safety and Inspection Service (FSIS) has published a list of [Ready-to-Eat Meat and Poultry Products Containing Recalled Onions](#). A full list of available recall information is included [below](#), and will be updated as more products are identified and recalled.

The investigation is ongoing to determine the source of contamination and if additional products are linked to illness. Additional information will be provided as it becomes available.

Recommendations

Advice for consumers, restaurants, and retailers: Consumers, restaurants, and retailers should not eat, sell, or serve recalled onions from Thomson International, Inc. or products containing recalled onions. If you cannot tell if your onion is part of the recall, or your food product contains recalled onions, you should not eat, sell, or serve it, and should throw it out.

FDA recommends that anyone who received or suspects having received recalled onions use extra vigilance in cleaning and sanitizing any surfaces and containers that may have come in contact with recalled products to reduce the risk of cross-contamination. This includes cutting boards, slicers, countertops, refrigerators, and storage bins.

Consumers who have symptoms of *Salmonella* infection should contact their health care provider. 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.

Suppliers and Distributors: Suppliers, distributors and others in the supply chain should not use, ship or sell recalled onions from Thomson International, Inc. or food products containing recalled onions. Suppliers and distributors that re-package raw onions should use extra vigilance in [cleaning](#) any surfaces and storage areas that may have come into contact with recalled onions. If there has been potential cross contamination or mixing of onions from other sources with recalled onions, suppliers and distributors should discard all comingled and potentially cross-contaminated product.

Investigation Update

August 7, 2020

The FDA has initiated an investigation at Thomson International, Inc. to learn more about the potential source of contamination. The investigation is ongoing and additional information will be provided as it becomes available.

Following the recall from Thomson International, Inc., additional products containing recalled onions have been identified and recalled. Available recall information is included below and will be updated as more products are identified and recalled.

Recall Information (Updated August 13, 2020)

Recalled Onions

On August 1, 2020, Thomson International, Inc. [recalled](#) all varieties of onions that could have come in contact with potentially contaminated red onions, due to the risk of cross-contamination. Recalled products include red, yellow, white, and sweet yellow onions shipped from May 1, 2020 to August 1, 2020.

Onions were distributed to wholesalers, restaurants, and retail stores in all 50 states, the District of Columbia and Canada.

The onions were distributed in 5 lbs. carton, 10 lbs. carton, 25 lbs. carton, 40 lbs. carton, 50 lbs. carton, bulk, 2 lb. mesh sacks, and 3 lb. mesh sacks, 5 lb. mesh sacks, 10 lb. mesh sacks 25 lbs. mesh sacks, 50 lbs. mesh sacks under the brand names:

- Thomson Premium
- TLC Thomson International
- Tender Loving Care
- El Competitor
- Hartley's Best
- Onions 52
- Majestic
- Imperial Fresh
- Kroger
- Utah Onions
- Food Lion

See [photos of brand labels](#).

Additionally, companies have initiated recalls or provided additional information for onions linked to the Thomson, International, Inc. recall, sold at the following retailers:

- [Publix Super Markets](#)[External Link Disclaimer](#) (red onions, packaged by Del Monte Fresh Produce, N.A., Inc. and sold in bulk merchandise displays in AL, GA, NC, SC, TN, and VA)
- [Giant Eagle](#) (red, yellow and white onions sold in produce departments in PA, OH, WV, IN and MD)

- Trader Joe's - [Recalled by Progressive Produce, LLC](#) (conventional red onions sold only in Arizona, California, Nevada, and Utah stores, and sold loose in bulk bins with PLU sticker with the brand name Pacific Gold)
- Ralph's - [Recalled by Progressive Produce, LLC](#) (conventional yellow onions sold only in California stores and sold loose in bulk bins with PLU sticker with the brand name Pacific Gold)
- [WalmartExternal Link Disclaimer](#) - Recalled by Thomson International (sold at [select storesExternal Link Disclaimer](#))
- [KrogerExternal Link Disclaimer](#) – Recalled by Thomson International (red, white, yellow, and yellow vidalia onions)
- [Food LionExternal Link Disclaimer](#) – Recalled by Thomson International (red, white and yellow onions)

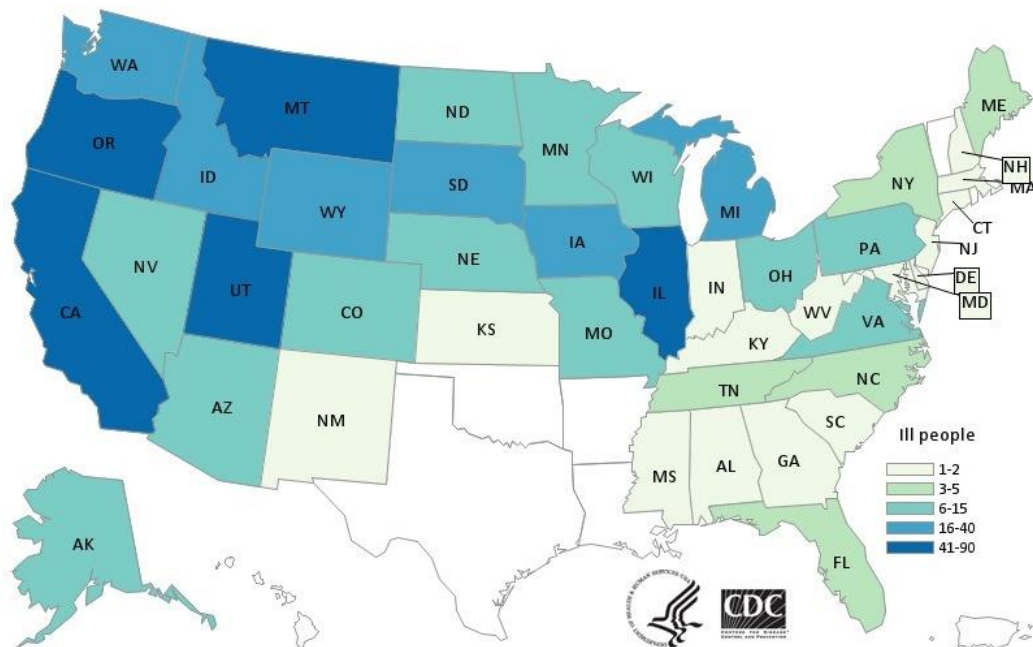
Products Containing Recalled Onions

- [Giant Eagle](#) (prepared products sold in PA, OH, WV, IN, MD)
- [Kroger – Recalled by Taylor Farms](#) (macaroni and pasta salad sold in LA and TX)
- Walmart – Recalled by [Taylor Farms](#) (Marketside diced yellow onions, diced mirepoix, and fajita stir fry tray sold in CO, IA, IL, KS, MO, ND, NE, OK, SD)
- [Spokane Produce](#) (salsa sold in ID, MT, OR, WA)
- [Kroger](#) (cheese dips)
- [Kroger Mid-Atlantic](#) (cheese dips sold in VA, WV, and the eastern portions of TN (Johnson City/Kingsport), KY (Ashland), OH (Belpre/Marietta/Proctorville))
- [Kroger Delta Division](#) (cheese dips sold in West TN, AR, MS, KY (Murray, Paducah), MO (Poplar Bluff))
- [Fry's Food Stores](#) (cheese dips)
- [Fred Meyer](#) (cheese dips)
- [Smith's](#) (cheese dips)

Ready-to-Eat Meat and Poultry Products Containing Recalled Onions

- [FSIS Public Health Alert For Ready-to-Eat Meat and Poultry Products Containing FDA-Regulated Onions that have been Recalled](#)

Case Count Map Provided by CDC



Case Counts

Total Illnesses: 640

Hospitalizations: 85

Deaths: 0

Illness Onset Date Range: July 23, 2020

States with Cases: AK (6), AL (1), AZ (14), CA (76), CO (14), CT (2), DE (1), FL (3), GA (1), ID (26), IL (41), IN (2), IA (20), KS (2), KY (1), ME (4), MD (1), MA (2), MI (36), MN (14), MS (2), MO (6), MT (52), NE (10), NV (8), NH(1), NJ (2), NM (1), NY (5), NC (5), ND (8), OH (8), OR (85), PA (9), SC (1), SD (17), TN (5), , UT (90), VA (8), WA (25), WV (2), WI (7), WY (16)

Useful Links

- [Food Safety Tips for Retailers and Consumers During an Outbreak](#)
- [Food Safety Resources for Produce Shippers and Carriers During a Foodborne Illness Outbreak](#)
- [Previous Updates](#)
- [Who to Contact](#)
- [What is *Salmonella*?](#)
- [CDC's Outbreak Page](#)
- [Public Health Agency Canada Outbreak Page](#)[External Link Disclaimer](#)

Previous Updates

August 3, 2020

The FDA, along with CDC and state and local partners, is investigating a multistate outbreak of *Salmonella* Newport infections. The Public Health Agency of Canada is also investigating an outbreak of *Salmonella* Newport illnesses that have a genetic fingerprint closely related to the U.S. outbreak.

Investigators in the U.S. and Canada have been collaborating to identify the source of this outbreak. On July 30, 2020, Canadian health officials [announced](#)[External Link Disclaimer](#) that they had determined red onions from the U.S. to be the potential source of the Canadian outbreak. The Canadian investigation has also prompted a [recall](#)[External Link Disclaimer](#) warning by the Canadian Food Inspection Agency.

Building on this information, and on epidemiologic information on the U.S. outbreak from CDC, the FDA's traceback investigation was able to identify Thomson International, Inc. as a likely source of contaminated red onions in the U.S.

On August 1, 2020, Thomson International, Inc. [recalled](#) all varieties of onions that could have come in contact with potentially contaminated red onions, due to the risk of cross-contamination. Recalled products include red, yellow, white, and sweet yellow onions shipped from May 1, 2020 to present.

July 31, 2020

The FDA, along with CDC and state and local partners, is investigating a multistate outbreak of *Salmonella* Newport infections. The Public Health Agency of Canada is also investigating an outbreak of *Salmonella* Newport illnesses that have a genetic fingerprint closely related to the U.S. outbreak.

Investigators in the U.S. and Canada have been collaborating to identify the source of this outbreak. On July 30, 2020, Canadian health officials [announced](#)[External Link Disclaimer](#) that they had determined red onions from the U.S. to be the potential source of the Canadian outbreak. The Canadian investigation has also prompted a [recall](#)[External Link Disclaimer](#) warning by the Canadian Food Inspection Agency.

Building on this information, and on epidemiologic information on the U.S. outbreak from CDC, the FDA's traceback investigation was able to identify Thomson International, Inc. as a likely source of contaminated red onions in the U.S.