

Salmonella Outbreak Linked to Raw Frozen Breaded Stuffed Chicken Products



Food Safety Alert

Posted October 13, 2021

This outbreak is over. Stay up to date on food recalls and outbreaks to avoid getting sick from eating contaminated food.

Fast Facts

- Illnesses: 36
- Hospitalizations: 12
- Deaths: 0
- [States](#): 11
- Recall: Yes
- Investigation status: Closed



Recalled Food

Frozen, raw chicken products that are breaded, pre-browned, and stuffed

- **Dutch Farms Chicken with Broccoli & Cheese** (lot code BR 1055; best if used by Feb 24 2023)
- **Milford Valley Chicken with Broccoli & Cheese** (lot code BR 1055; best if used by Feb 24 2023)
- **Milford Valley Chicken Cordon Bleu** (lot code BR 1055; best if used by Feb 24 2023)
- **Kirkwood Raw Stuffed Chicken, Broccoli & Cheese** (lot code BR 1055; best if used by Feb 24 2023)
- **Kirkwood Raw Stuffed Chicken Cordon Bleu** (lot code BR 1056; best if used by Feb 25 2023)

All products have the establishment number “P-2375” inside the U.S. Department of Agriculture’s mark of inspection. See recall for more details.

These products were recalled on August 9, 2021. They should no longer be for sale. However, they can be kept frozen for a long time and may still be in your freezer.

What You Should Do

Check your freezer for recalled products. If you have any left:

- Do not eat or cook them. Throw them away or return them to where you bought them.
- Wash surfaces and containers that may have touched the recalled product using hot soapy water or a dishwasher.

Always take steps to prevent getting sick from raw frozen breaded stuffed chicken products. Some frozen breaded stuffed chicken products may look browned and cooked but are, in fact, raw. They have been linked to several outbreaks, including a [2015 Salmonella outbreak](#).

- Follow cooking instructions exactly as written on the label. Do not cook them using a microwave, air fryer, or other methods not stated on the label; these methods do not always cook raw chicken products fully.

- Use a food thermometer to check that the center of the chicken has reached 165°F, a temperature high enough to kill harmful bacteria. Color is not a reliable way to tell if the chicken is safe to eat.
- Wash your hands before and after handling raw chicken products. Wash surfaces and containers that have touched raw chicken using hot soapy water or a dishwasher.
- Keep raw chicken products away from food that will be eaten uncooked and food that has already been cooked.

Investigation Details

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CDC, public health and regulatory officials in several states, and the U.S. Department of Agriculture's Food Safety and Inspection Service (USDA-FSIS) investigated a multistate outbreak of *Salmonella* Enteritidis infections.

Epidemiologic, laboratory, and traceback data showed that raw frozen breaded stuffed chicken products produced at the P-2375 Serenade Foods facility in Milford, Indiana, made people sick.

As of October 13, 2021, this outbreak is over.

Epidemiologic Data

A total of 36 people infected with the outbreak strain of *Salmonella* Enteritidis were reported from 11 states. The true number of sick people in an outbreak is likely much higher than the number reported, and the outbreak may not be limited to the states with known illnesses. This is because many people recover without medical care and are not tested for *Salmonella*.

Illnesses started on dates ranging from February 21, 2021, to August 16, 2021. Sick people ranged in age from 1 to 83 years, with a median age of 38 years, and 57% were female. Of 32 people with information available, 12 were hospitalized. No deaths were reported.

State and local public health officials interviewed people about the foods they ate in the week before they got sick. Of the 27 people interviewed, 14 (52%) reported preparing and eating frozen breaded stuffed chicken products. They bought different brands of raw frozen breaded stuffed chicken products from multiple stores.

Laboratory and Traceback Data

Public health investigators used the [PulseNet](#) system to identify illnesses that were part of this outbreak. CDC PulseNet manages a national database of DNA fingerprints of bacteria that cause foodborne illnesses. DNA fingerprinting is performed on bacteria using a method called [whole genome sequencing \(WGS\)](#).

WGS showed that bacteria from sick people's samples were closely related genetically. This suggests that people in this outbreak got sick from the same food.

The Minnesota Department of Agriculture collected five raw frozen breaded stuffed chicken products from a grocery store where a sick person purchased these products. Testing identified the outbreak strain in two samples of Kirkwood's Chicken Cordon Bleu. USDA-FSIS and Indiana officials collected unopened packages of Kirkwood Chicken, Broccoli and Cheese from a sick person's house for testing and identified the outbreak strain in the product. USDA-FSIS investigated and found that these products were produced at facility P-2375.

[WGS analysis](#) of bacteria from 36 sick people's samples and 5 food samples did not predict any antibiotic resistance. Testing of three sick people's samples using standard [antibiotic susceptibility testing](#) methods by CDC's [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) laboratory also showed no resistance.

Public Health Actions

On August 9, 2021, Serenade Foods recalled approximately 59,251 pounds of frozen raw breaded stuffed chicken that bore establishment number "P-2375" inside the USDA mark of inspection.