

Outbreak Investigation of Salmonella Oranienburg: Whole, Fresh Onions (October 2021)

Do not eat, sell, or serve recalled onions from ProSource Produce LLC and Keeler Family Farms

The FDA, along with CDC and state and local partners, is investigating a multistate outbreak of *Salmonella* Oranienburg infections linked to whole, fresh onions. FDA's traceback investigation is ongoing but has identified ProSource Produce, LLC (also known as ProSource Inc.) of Hailey, Idaho, and Keeler Family Farms of Deming, New Mexico, as suppliers of potentially contaminated whole, fresh onions imported from the State of Chihuahua, Mexico.

As of November 12, 2021, CDC reports that there are 892 illnesses in 38 states and Puerto Rico.

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

Recommendation

Advice for restaurants, retailers and consumers: Do not eat, sell or serve recalled onions, or products containing recalled onions. All recalled onions were supplied by [ProSource Produce LLC](#) and [Keeler Family Farms](#) and imported from the State of Chihuahua, Mexico between July 1, 2021 and August 31, 2021. FDA has posted a [list of additional recalls](#) being conducted by companies that may have received recalled onions from ProSource Produce LLC and Keeler Family Farms. This list includes recalls conducted by companies that further processed the onions by using them as ingredients in new products or by repackaging them. If you cannot tell if your onions were recalled, do not eat, sell, or serve them and throw them out.

Onions may last up to three months if stored in a cool, dry place. Restaurants, retailers, and consumers who suspect having purchased such onions may still have them in storage and should not eat, sell, or serve them, and should throw them 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 these products to reduce the risk of cross-contamination. This includes cleaning and sanitizing cutting boards, slicers, countertops, refrigerators, displays, and storage bins.

Suppliers and Distributors: Do not use, ship, or sell recalled onions. Suppliers and distributors that repack raw onions should [clean](#), rinse, sanitize, and air dry any surfaces and storage areas that may have come into contact with these products. Farms and firms within the supply chain of recalled onions, including shippers, distribution centers, retailers and restaurants, should immediately clean and sanitize all food contact surfaces and non-food contact surfaces of equipment and tools that the onions may have touched or that may have become contaminated, including refrigerators, counter tops, storage shelving, trucks or other transportation carriers, etc. If there has been potential cross contamination or mixing of onions from other sources with these products, suppliers and distributors should discard all comingled and potentially cross-contaminated product.

Recall Information

FDA published a [list of retail establishments](#) that received product recalled by Keeler Family Farms and a [list of retail establishments](#) that received product recalled by ProSource Produce LLC. These lists represent the best information currently available to the FDA; however, they may not include all retail establishments that have received the recalled product or may include retail establishments that did not actually receive the recalled product. It is important that you use the product-specific information, available on the Keeler Family Farms [recall announcement](#) and the ProSource Produce LLC [recall announcement](#), in addition to these lists of retail stores, when you check the food you have to see if it has been recalled.

FDA has posted a [list of additional recalls](#) being conducted by companies that may have received recall onions from ProSource Produce LLC and Keeler Family Farms. This list includes recalls conducted by companies that further processed the onions by using them as ingredients in new products or by repackaging them.

ProSource Produce LLC has voluntarily [recalled](#) red, yellow, and white onions imported from the State of Chihuahua, Mexico, with import dates from July 1, 2021, through August 31, 2021. Additional descriptors used for these onion types may include, but are not limited to, jumbo, colossal, medium, summer and sweet onions. Additional recall information will be made public as soon as it is available from ProSource Inc.

The onions were distributed to wholesalers, broadline foodservice customers, and retail or grocery stores in:

- 50 lb., 25 lb., 10 lb., 5 lb., 3 lb., and 2 lb. mesh sacks
- 50 lb., 40 lb., 25 lb., 10 lb., and 5 lb. cartons

And by the following distributors and/or under the following brands:

- Big Bull
- Peak Fresh Produce
- Sierra Madre
- Markon First Crop.
- Markon Essentials
- Rio Blue
- ProSource
- Rio Valley
- Sysco Imperial

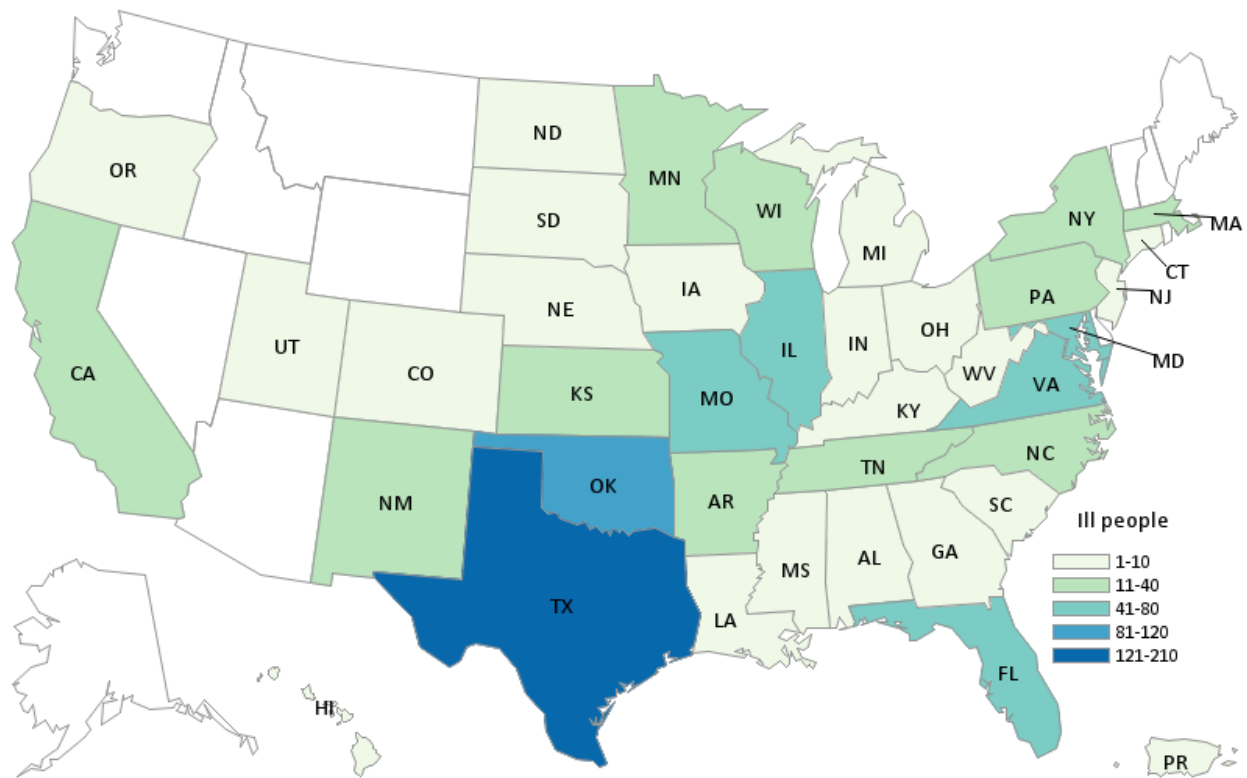
Keeler Family Farms has recalled red, yellow, and white whole, fresh onions imported from the State of Chihuahua, Mexico, with import dates from July 1, 2021, through August 25, 2021. The onions were distributed in 25lb and 50lb mesh sacks. They contain a label that is marked as “MVP (product of MX)”.

Additional details regarding the recalled products are available on the [Keeler Family Farms recall announcement](#).

Recalls have also been initiated by companies that sold recalled onions or products containing the recalled onions.

- [Potandon Produce L.L.C](#)
- [HelloFresh](#)
- [EveryPlate](#)

Case Count Map Provided by CDC



Case Counts

Total Illnesses: 892

Hospitalizations: 183

Deaths: 0

Last Illness Onset: October 25, 2021

States with Cases: AL, AR, CA, CO, CT, FL, GA, HI, IA, IL, IN, KS, KY, LA, MA, MD, MI, MN, MO, MS, NC, ND, NE, NJ, NM, NY, OH, OK, OR, PA, PR, SC, SD, TN, TX, UT, VA, WI, WV

Product Distribution: Nationwide

Recalls

- [2021 Recalls of Food Products Associated with Onions from ProSource Produce LLC and Keeler Family Farms due to the Potential Risk of Salmonella](#)
- [Keeler Family Farms Recall](#)
- [ProSource Produce LLC Recall](#)

- [Government of Canada Recalls & Alert](#)[External Link Disclaimer](#)

Useful Links

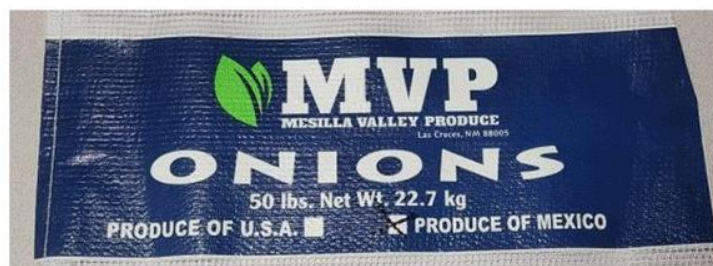
- [What is *Salmonella*?](#)
 - [Food Safety Tips for Consumers and Retailers During an Outbreak](#)
 - [Food Safety Resources for Produce Shippers and Carriers During a Foodborne Illness Outbreak](#)
 - [Who to Contact](#)
 - [FDA in Brief](#)
 - [CDC Outbreak Page](#)
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Product Images

The following are ProSource Produce LLC product images. See full details on the [recalled products](#).



The following are Keeler Family Farms product images. See full details on the [recalled products](#).



Previous Updates

November 3, 2021

On November 2, 2021 FDA published a [list of retail establishments](#) that received product recalled by Keeler Family Farms and on October 29, 2021 FDA published a [list of retail establishments](#) that received product recalled by ProSource Produce LLC. These lists represent the best information currently available to the FDA; however, they may not include all retail establishments that have received the recalled product or may include retail establishments that did not actually receive the recalled product. It is important that you use the product-specific information, available on the Keeler Family Farms [recall announcement](#) and the ProSource Produce LLC [recall](#) announcement, in addition to these lists of retail stores, when you check the food you have to see if it has been recalled.

October 29, 2021

FDA has posted a [list of additional recalls](#) being conducted by companies that may have received recall onions from [ProSource Produce LLC](#) and [Keeler Family Farms](#). This list includes recalls conducted by companies that further processed the onions by using them as ingredients in new products or by repackaging them.

As of October 29, the CDC is reporting that there are 808 illnesses across 37 states and Puerto Rico. The Canadian Food Inspection Agency has issued [an advisory](#)[External Link Disclaimer](#) for recalled onions that were imported to Canada. To date, there are no illnesses in Canada linked to this outbreak.

October 27, 2021

On October 22, 2021, [Keeler Family Farms issued a voluntary recall](#) of red, yellow, and white whole, fresh onions imported from the State of Chihuahua, Mexico, from July 1, 2021, through August 25, 2021, when the last shipment of onions from the State of Chihuahua, Mexico was received by the firm. These onions contain a label that is marked as “MVP (product of MX)”. Additional details regarding the recalled product are available on the Keeler Family Farms’ recall announcement.

On October 20, 2021, [ProSource Produce LLC issued a voluntary recall](#) of red, yellow, and white whole, fresh onions imported from the State of Chihuahua, Mexico, with import dates from July 1, 2021, through August 31, 2021. A full list of recalled product information is available in ProSource Produce LLC’s recall announcement.

October 21, 2021

FDA’s traceback investigation identified Keeler Family Farms as an additional common supplier of onions from the State of Chihuahua, Mexico for many of the restaurants where sick people reported eating. When FDA met with the firm, the firm agreed to voluntarily recall all red, yellow, and white onions imported from the State of Chihuahua, Mexico, from July 1, 2021, through August 31, 2021. More information regarding their recall will be provided once it is available.

October 20, 2021

The FDA, along with CDC and state and local partners, is investigating a multistate outbreak of *Salmonella* Oranienburg infections linked to whole, fresh onions. FDA’s traceback investigation is ongoing but has identified ProSource Inc. (also known as ProSource Produce, LLC) of Hailey, Idaho as a source of potentially contaminated whole, fresh onions imported from the State of Chihuahua, Mexico. ProSource Inc. has agreed to voluntarily recall red, yellow, and white onions imported from the State of Chihuahua, Mexico, with import dates from July 1, 2021 through August 27, 2021.

Epidemiological data collected by investigators from the CDC and state and local partners identified 20 illness clusters at restaurants where onions were served. Information from these clusters shows that many ill people ate raw onions. Investigators worked to identify a common food item eaten by all of the sick people in an effort to identify the source of the outbreak.

State officials collected food items from some of the restaurants where sick people ate. The outbreak strain of *Salmonella* Oranienburg was found in a sample taken from a takeout condiment cup containing cilantro and lime. The sick person reported that the condiment container also contained onions, but none were left in the cup when it was tested. Because multiple food items were present in the container and in the sample that was tested, it is not possible to know which food item was contaminated.

FDA’s traceback investigation identified ProSource Inc. as a common supplier for many of the restaurants that sick people reported eating at, including the restaurant where the sample from the condiment cup containing cilantro, lime, and previously onions, was collected.

Who to Contact

