

Salmonella Outbreak Linked to Frozen Cooked Shrimp



Food Safety Alert

Posted September 21, 2021

This outbreak is over.

Fast Facts

- Illnesses: 9
- Hospitalizations: 3
- Deaths: 0
- [States](#): 4
- Recall: Yes
- Investigation status: Closed

Recalled Food

Frozen cooked shrimp supplied by Avanti Frozen Foods

- Sold under multiple brand names including 365, Ahold, Big River, Censea, Chicken of the Sea, CWNO, First Street, Food Lion, Hannaford, Harbor Banks, Honest Catch, HOS, Meijer, Nature's Promise, Open Acres, Sandbar, Sea Cove, Waterfront Bistro, Wellsley Farms, and WFNO Brands
- See the [initial recall notice](#) and the for packaging sizes, descriptions, and product codes

These products were recalled in June and August 2021. They should no longer be available 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 them. Throw them away or return them to where you bought them.
- Wash items and surfaces that may have touched the recalled products using hot soapy water or a dishwasher.

Always follow these [four food safety steps](#) to prevent getting sick from *Salmonella*:

- **Clean:** Wash your hands, utensils, and surfaces often.
- **Separate:** Keep food that won't be cooked separate from raw meat, poultry, and seafood.
- **Cook:** Use a food thermometer to make sure you have cooked your food to a [temperature high enough to kill germs](#).
- **Chill:** Refrigerate perishable food (food that goes bad) within 2 hours. If the outside temperature is hotter than 90°F, refrigerate within 1 hour. Thaw food in the refrigerator, not on the counter.

Investigation Details

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In May 2021, CDC, public health and regulatory officials in several states, and the U.S. Food and Drug Administration (FDA) began collecting [different types of data](#) to investigate a multistate outbreak of *Salmonella* Weltevreden infections.

Epidemiologic, laboratory, and traceback data showed that frozen cooked shrimp supplied by Avanti Frozen Foods was contaminated with *Salmonella* and made people sick.

Epidemiologic Data

Nine people infected with the outbreak strain of *Salmonella* Weltevreden were reported from four states. Illnesses started on dates ranging from February 26, 2021, to July 17, 2021.

Sick people ranged in age from 30 to 80 years, with a median age of 60 years, and 56% were female. Of six people with information available, three 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 seven people interviewed, all reported eating shrimp before getting sick.

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 \(WGS\)](#).

This outbreak was first detected by FDA when a sample of Avanti Frozen Foods shrimp collected for testing at import was found to be contaminated with *Salmonella* Weltevreden. Using the PulseNet system, investigators identified several people that are part of this outbreak by WGS. WGS showed that the *Salmonella* from the shrimp are closely related to bacteria from sick people.

FDA conducted a traceback investigation using purchase records from locations where six sick people bought shrimp. Based on their purchase locations and dates, FDA identified the common supplier of frozen precooked shrimp was Avanti Frozen Foods.

[WGS analysis](#) of bacteria from two food samples and nine people's samples did not predict any antibiotic resistance. Standard [antibiotic susceptibility testing](#) of bacteria from three people's samples by CDC's [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) laboratory also found no resistance.

Public Health Actions

In March 2021, the shipment of Avanti Frozen Foods shrimp that was found to be contaminated with *Salmonella* at import was destroyed. Avanti Frozen Foods was added to [Import Alert 16-81](#), which allows FDA to detain products at import without physical examination due to the presence of *Salmonella*.

On June 25, 2021, Avanti Frozen Foods [recalled](#) additional lots of frozen cooked shrimp. On August 13, 2021, Avanti Frozen Foods [expanded their recall](#) to include additional brands and expiration dates of frozen cooked shrimp products.