

Salmonella Outbreak Linked to Italian-Style Meats



Food Safety Alert

Posted October 26, 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: 40
- Hospitalizations: 12
- Deaths: 0
- [States](#): 17
- Recall: Yes
- Investigation status: Closed



Recalled Food

Fratelli Beretta brand prepackaged Uncured Antipasto trays

- "Fratelli Beretta Uncured Antipasto prosciutto, soppressata, Milano salami, & coppa" 24-oz trays containing two 12-oz packages with "best by" dates on or before February 11, 2022 (UPC code 073541305316)

Products have the establishment number "EST. 7543B" inside the U.S. Department of Agriculture's mark of inspection. See [recall noticeexternal icon](#) for more details.

Additionally, CDC continues to advise people not to eat any Fratelli Beretta brand Uncured Antipasto trays with “best by” dates on or before February 11, 2022.

What You Should Do

Check your fridge for recalled products or any other Fratelli Beretta brand Uncured Antipasto trays with “best by” dates on or before February 11, 2022. 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 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 food is exposed to temperatures above 90°F (like a hot car or picnic), refrigerate it within 1 hour. Thaw food in the refrigerator, not on the counter.

Investigation Details

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In August 2021, 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* Infantis and *Salmonella* Typhimurium infections.

Epidemiologic data showed that Fratelli Beretta brand prepackaged Uncured Antipasto trays made people sick.

As of October 26, 2021, this outbreak is over.

Epidemiologic Data

A total of 40 people infected with the outbreak strains of *Salmonella* Infantis (14) or *Salmonella* Typhimurium (26) were reported from 17 states (see [map](#)). The true number of sick people in the outbreak was likely much higher than the number reported, and the outbreak may not be limited to the states with known illnesses. This is because many infected people recover without medical care and are not tested for *Salmonella*.

Illnesses started on dates ranging from May 9, 2021, to August 16, 2021 (see [timeline](#)). Sick people ranged in age from 1 to 91 years, with a median age of 41, and 51% were male. Of 35 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 28 people interviewed, 26 (93%) reported eating a variety of Italian-style meats. Among 15 people who remembered the specific product or had shopper card records showing a purchase, 14 had Fratelli Beretta brand prepackaged Uncured Antipasto trays.

Laboratory 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 \(WGS\)](#).

For each outbreak strain, WGS showed that bacteria from sick people's samples are closely related genetically. This suggests that people in each outbreak got sick from eating the same food.

Outbreak of *Salmonella* Typhimurium infections

WGS of bacteria from 26 sick people's samples predicted resistance to ampicillin for 25 (96%) samples and to chloramphenicol, streptomycin, sulfamethoxazole, and tetracycline for all samples. Testing of three clinical isolates using standard antibiotic susceptibility testing methods by CDC's National Antimicrobial Resistance Monitoring System (NARMS) laboratory confirmed these results (streptomycin was not tested by this method). Most people with *Salmonella* illness recover without antibiotics. However, if antibiotics are needed, illnesses in this outbreak may be difficult to treat with ampicillin and may require a different antibiotic choice.

Outbreak of *Salmonella* Infantis infections

WGS of bacteria from 12 people's samples did not predict any antibiotic resistance. Testing of two clinical isolates using standard antibiotic susceptibility testing methods by CDC's National Antimicrobial Resistance Monitoring System (NARMS) laboratory also found no resistance.

Public Health Actions

On August 27, 2021, USDA-FSIS announced that Fratelli Beretta was recalling one of their Uncured Antipasto products. The trays have the establishment number "EST. 7543B" inside the U.S. Department of Agriculture's mark of inspection.