

Salmonella Outbreak Linked to Charcuterie Meats



Food Safety Alert

Posted March 28, 2024

This outbreak investigation is over. The recalled meats have a long shelf life, so double check your refrigerators for recalled food. Learn what else you can do to protect yourself from getting sick from *Salmonella*.

Fast Facts

- Illnesses: 104
- Hospitalizations: 27
- Deaths: 0
- [States](#): 33
- Recall: Yes
- Investigation status: Closed



Products that may be contaminated

Outbreak Investigation Summary

[Data](#) showed that charcuterie meat products sold under many brand names made people in this outbreak sick.

- Of 68 people interviewed, 50 (74%) sick people reported eating a variety of charcuterie meats.
- 25 people provided specific information or shopper card records, all of which reported brands of charcuterie meats produced by Fratelli Beretta.
- The outbreak strain was found in one package of Fratelli Beretta charcuterie products.
- The outbreak investigation is over, but recalled products have a six-month shelf life, so they may still be in people's homes.

Recalled Food

Charcuterie meat products were recalled and have best before dates through July 6, 2024.

- Recalled products were sold nationwide under many brands including Aldi, Beretta, Black Bear, Busseto, Culinary Tour, Dietz and Watson, Lidl, Publix, Salumi Artigianali.
- See [USDA-FSIS's charcuterie recall](#) for a full list of recalled products.

What You Should Do

- **Check your refrigerators and freezers for recalled products.** Throw them away or return them to where you bought them.
 - **Wash surfaces and containers** that may have touched these 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 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.

What Businesses Should Do

- Do not sell or serve recalled products.

- Wash and sanitize items and surfaces that may have come in contact with these products.

Symptoms of *Salmonella*

- Most people infected with *Salmonella* experience diarrhea, fever, and stomach cramps.
 - Symptoms usually start 6 hours to 6 days after swallowing the bacteria.
 - Most people recover without treatment after 4 to 7 days.
- Some people—especially children younger than 5 years, adults 65 years and older, and people with weakened immune systems—may experience more severe illnesses that require medical treatment or hospitalization.

Investigation Details

- Posted March 28, 2024

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- March 28, 2024
- CDC, public health and regulatory officials in several states, and the U.S. Department of Agriculture's Food Safety and Inspection Service (USDA-FSIS) collected [different types of data](#) to investigate a multistate outbreak of *Salmonella* I 4:l:- infections.
- Epidemiologic, traceback, and laboratory data show that charcuterie meat products from Fratelli Beretta made people in this outbreak sick.
- Epidemiologic Data
- A total of 104 people infected with the outbreak strain of *Salmonella* were reported from 33 states (see [map](#)). Illnesses started on dates ranging from November 20, 2023, to February 10, 2024 (see [timeline](#)). Of 92 people with information available, 27 were hospitalized. No deaths were reported.
- The true number of sick people in this outbreak was likely much higher than the number reported, and this outbreak may not have been limited to the states with known illnesses. This is because many people recover without medical care and are not tested for *Salmonella*.

- Public health officials collected many different types of information from sick people, including their age, race, ethnicity, other demographics, and the foods they ate in the week before they got sick. This information provided clues to help investigators identify the source of the outbreak.
- The table below has information about sick people in this outbreak (“n” is the number of people with information available for each demographic).

Table of demographic information (n is the number of people with information available)

Demographics	Information
Age (n=104)	Range from under 1 to 92 years Median age of 48 years
Sex (n=104)	60% male 40% female
Race (n=82)	95% White 2% Asian 1% African American/Black 1% Native American or Alaska Native
Ethnicity (n=78)	88% non-Hispanic 12% Hispanic

- State and local public health officials interviewed people about the foods they ate in the week before they got sick. Of the 68 people interviewed, 50 (74%) reported eating a variety of charcuterie meats. This percentage was significantly higher than the 40% of respondents who reported eating charcuterie meats in the [FoodNet Population Survey](#)—a survey that helps estimate how often people eat various foods linked to diarrheal illness. This comparison suggests that people in this outbreak got sick from eating charcuterie meats.
- Laboratory Data
- Minnesota Department of Agriculture collected one unopened package of the twin-pack of Busseto brand charcuterie sampler from a sick person’s home. Whole genome sequencing (WGS) showed that the *Salmonella* in the charcuterie sampler was closely related to bacteria from sick people. This suggests that people got sick from eating the charcuterie sampler.
- USDA-FSIS collected Coppa and Antipasto tray products from Fratelli Beretta which tested positive for Salmonella. Whole genome sequencing showed these were two different strains of Salmonella that were both

different from ill people in this outbreak and the Antipasto collected by the Minnesota Department of Health.

- [WGS analysis](#) of bacteria from 104 people's samples and four food samples predicted resistance to three or more of the following antibiotics: ampicillin, kanamycin, streptomycin, and sulfisoxazole. More information is available at the [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) site. Most people with *Salmonella* illness recover without antibiotics. However, if antibiotics are needed, some illnesses in this outbreak may be difficult to treat with some commonly recommended antibiotics and may require a different antibiotic choice.
- Public Health Actions
- Since the recalled charcuterie meat products have a six-month shelf life, check your refrigerator for them.