

# Salmonella Outbreak Linked to Charcuterie Meats



## Food Safety Alert

Posted February 15, 2024

### Fast Facts

- Illnesses: 87 (40 new)
- Hospitalizations: 18 (8 new)
- Deaths: 0 (0 new)
- [States](#): 30 (8 new)
- Recall: Yes
- Investigation status: Active (first posted on January 5, 2024)



Products that may be contaminated

### Recalled Food

#### **Coppa and charcuterie meat products containing Coppa:**

- Sold nationwide under these brands:
  - Aldi
  - Beretta
  - Black Bear
  - Busseto

- Culinary Tour
- Dietz and Watson
- Lidl
- Publix
- Salumi Artigianali
- See [USDA's charcuterie recall](#) for a full list of recalled products

#### What You Should Do

- **Do not eat any 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.
- **Call your healthcare provider right away** if you have any of these severe *Salmonella* symptoms:
  - Diarrhea and a fever higher than 102°F
  - Diarrhea for more than 3 days that is not improving
  - Bloody diarrhea
  - So much vomiting that you cannot keep liquids down
  - Signs of dehydration, such as:
    - Not peeing much
    - Dry mouth and throat
    - Feeling dizzy when standing up

#### 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

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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) are collecting [different types of data](#) to investigate a multistate outbreak of *Salmonella* I 4:l:- infections.

Epidemiologic and laboratory data show that charcuterie meat products from Fratelli Beretta are making people in this outbreak sick.

### ***Epidemiologic Data***

Since the last update, 40 more illnesses have been reported. As of February 15, 2024, a total of 87 people infected with the outbreak strain of *Salmonella* have been reported from 30 states (see [map](#)). Illnesses started on dates ranging from November 20, 2023, to January 20, 2024 (see [timeline](#)). Of 74 people with information available, 18 have been hospitalized. No deaths have been reported.

The true number of sick people in this 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*. In addition, recent illnesses may not yet be reported as it usually takes [3 to 4 weeks](#) to determine if a sick person is part of an outbreak.

Public health officials collect 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 provides 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                                                                               |
|----------------------------|-------------------------------------------------------------------------------------------|
| <b>Age</b><br>(n=85)       | Range from under 1 to 92 years<br>Median age of 47 years                                  |
| <b>Sex</b><br>(n=87)       | 60% male<br>40% female                                                                    |
| <b>Race</b><br>(n=66)      | 94% White<br>3% Asian<br>2% African American/Black<br>2% Native American or Alaska Native |
| <b>Ethnicity</b><br>(n=62) | 92% non-Hispanic<br>8% Hispanic                                                           |

State and local public health officials are interviewing people about the foods they ate in the week before they got sick. Of the 46 people interviewed, 36 (78%) reported eating a variety of charcuterie meats. Twenty-three people provided specific information or shopper card records and 19 (83%) of them reported brands of charcuterie meats produced by Fratelli Beretta.

### ***Laboratory Data***

FSIS collected Coppa products from Fratelli Beretta, which tested positive for *Salmonella*. Whole genome sequencing showed it is a different strain of *Salmonella* from ill people in this outbreak and the Antipasto collected by the Minnesota Department of Health.

[WGS analysis](#) of bacteria from 87 people’s samples and one food sample 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***

Fratelli Beretta [recalled](#) many brands of charcuterie meat products containing Coppa due to *Salmonella* contamination.

Do not to eat, serve, or sell any recalled products.