

Outbreak Investigation of Salmonella: Cantaloupes (November 2023)

Do not eat, sell, or serve recalled cantaloupes. FDA's investigation is ongoing.

Product and Stores Affected

Recalled cantaloupe from three brands:

More information about recalled products and product images can be found in the recall links above.

- [Whole fresh cantaloupes](#) with a label that says "Malichita", "4050", and "Product of Mexico/produit du Mexique" sold between October 16 and October 23.
- [ALDI](#) cantaloupe, cut cantaloupe, and pineapple spears in clamshell packaging with Best-by dates between October 27 and October 31.
- [Vinyard](#) cantaloupe chunks and cubes, fruit mixes, melon medleys, and fruit cups containing cantaloupe. Most have a "Vinyard" label, and some have a red label with "Fresh" sold between October 30 and November 10 in Oklahoma stores.
- Recalled cantaloupe was sold at retail stores in Arizona, California, Maryland, New Jersey, Tennessee, Illinois, Indiana, Kentucky, Michigan, Oklahoma, Wisconsin, Texas, Florida and Canada. This list may not include all states as the cantaloupes could have reached consumers through further retail distribution.

More information about recalled products and product images can be found in the recall links above.

FDA's investigation is ongoing. Updates to this advisory will be provided as they become available.

Symptoms of [Salmonella](#) Infection

Illness usually occurs within 12 to 72 hours after eating contaminated food and usually lasts four to seven days. Symptoms include diarrhea, fever, and abdominal cramps. Children younger than five, the elderly, and people with weakened immune systems are more likely to have severe infections.

Status

Ongoing: updates to this advisory will be provided as they become available.

Recommendation

- Consumers, restaurants, and retailers should not eat, sell, or serve recalled cantaloupe and products containing cantaloupe.
- Some consumers freeze cantaloupe for later use. Consumers, restaurants, and retailers should check their freezers and throw away recalled fresh or cut cantaloupe that was frozen for later use.
- If you cannot tell if your cantaloupe is part of the recall, do not eat or use it and throw it away.
- Follow [FDA's safe handling and cleaning advice](#) and 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.

- Contact your healthcare provider if you think you may have [symptoms](#) of a *Salmonella* infection after eating recalled cantaloupe.

Current Update

November 17, 2023

The U.S. Food and Drug Administration (FDA) and Centers for Disease Control and Prevention (CDC), in collaboration with Canadian, and U.S. state and local partners, are investigating an outbreak of *Salmonella* Sundsvall infections. Whole Genome Sequencing analysis shows that clinical isolates from the ill people in [Canada](#) are genetically related to the ill people in the United States. Canada has linked illnesses to imported cantaloupes sold under the label “Malichita”. Therefore, FDA recommends that consumers, restaurants, and retailers should not eat, sell, or serve recalled cantaloupe.

Based on epidemiological data collected by CDC, 15 of 29 cases report exposure to cantaloupe.

The investigation is ongoing to determine whether additional products are linked to illnesses. FDA will update this advisory should additional consumer safety information become available.

Case Count Map Provided by CDC

