

Salmonella Outbreak Linked to Charcuterie Meats



Food Safety Alert

Posted January 5, 2024

Fast Facts

- Illnesses: 24
- Hospitalizations: 5
- Deaths: 0
- [States](#): 14
- Recall: Yes
- Investigation status: Active (first posted on January 5, 2024)



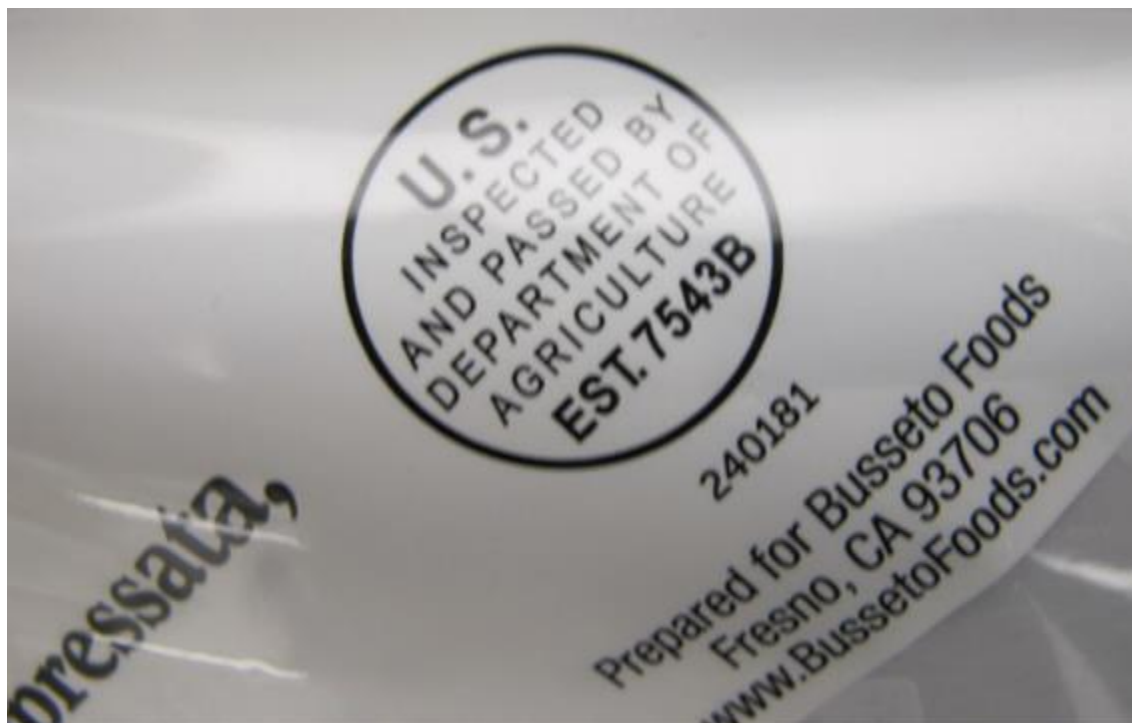
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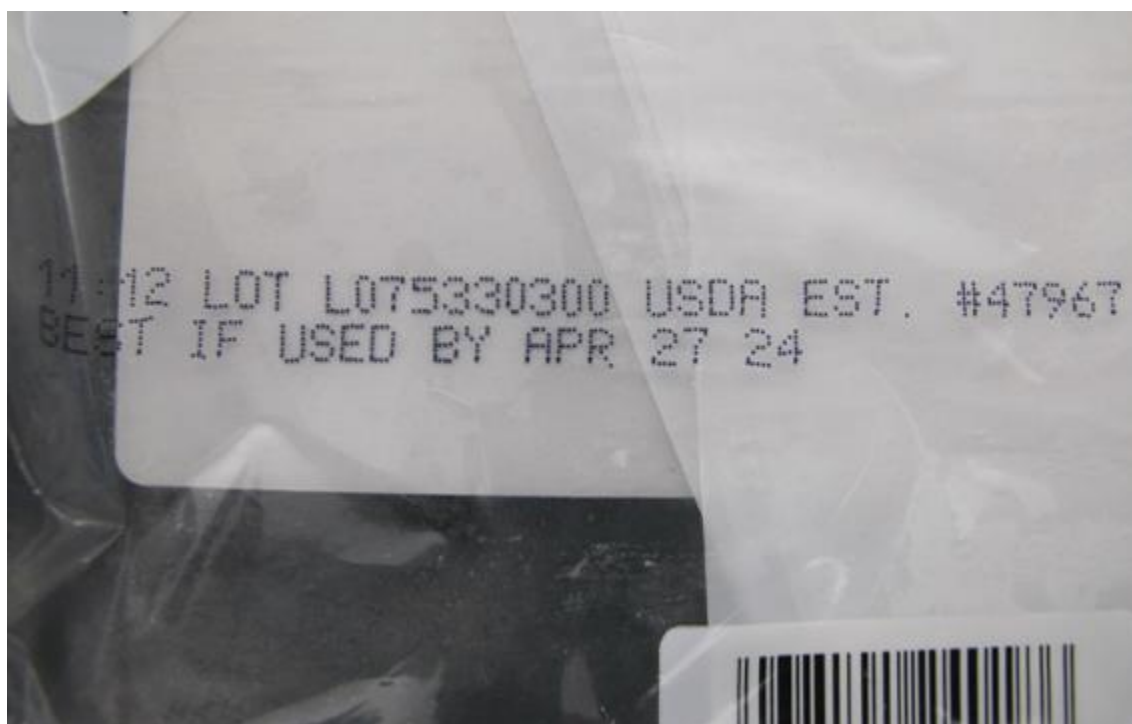
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Recalled Food

Salmonella was identified in an unopened sample of “Busseto Foods Charcuterie Sampler Prosciutto, Sweet Soppressata, and Dry Coppa” collected by the Minnesota Department of Agriculture as a part of the investigation. Testing is being conducted to determine if the Salmonella in the sample is the outbreak strain.

On January 3, 2024, Fratelli Beretta USA, Inc., recalled approximately 11,097 pounds of Busseto Foods brand ready-to-eat charcuterie meat products.

- Busseto Charcuterie Sampler
 - 18-oz. plastic tray packages of “Busseto Foods Charcuterie Sampler Prosciutto, Sweet Soppressata, and Dry Coppa”
 - LOT Code L075330300 and “best by” date on April 27, 2024. This product is sold as a twin pack with two 9-oz. packages.
 - The products have the establishments numbers “EST. 7543B” inside the U.S. Department of Agriculture’s mark of inspection and “EST. #47967” on the package. See [recall notice](#) for more details.
 - These items were shipped to Sam’s Club distribution centers in Georgia, Illinois, Indiana, Minnesota, North Carolina, Ohio, Oklahoma, and Texas.

What You Should Do

- **Check your fridge for recalled products.** Do not eat 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.
- **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 the recalled** “Busseto Foods Charcuterie Sampler Prosciutto, Sweet Soppressata, and Dry Coppa.”
- **Wash and sanitize items and surfaces** that may have come in contact with recalled 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.
- For more information about *Salmonella*, see [the *Salmonella* Questions and Answers page](#).

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 Data

As of January 3, 2024, 24 people infected with the outbreak strain of *Salmonella* have been reported from 14 states (see [map](#)). Illnesses started on dates ranging from November 20, 2023, to December 18, 2023, (see [timeline](#)). Of 20 people with information available, 5 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
Age (n=24)	Range from 16 to 91 years Median age of 50 years
Sex (n=24)	33% female 67% male
Race (n=19)	95% White 0% African American/Black 0% Native American or Alaska Native 5% Asian 0% Native Hawaiian or other Pacific Islander 0% reported more than one race
Ethnicity (n=19)	95% non-Hispanic 5% Hispanic

State and local public health officials are interviewing people about the foods they ate in the week before they got sick. Of the 11 people interviewed, 6 (55%) reported eating a variety of ready-to-eat charcuterie meat products. Among 3 people who remembered the specific product or had shopper card records showing a purchase, 3 had “Busseto Foods Charcuterie Sampler Prosciutto, Sweet Soppressata, and Dry Coppa.”

Laboratory and Traceback Data

Public health investigators are using the [PulseNet](#) system to identify illnesses that may be 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 \(WGS\)](#). WGS showed that bacteria from sick people's samples are closely related genetically. This suggests that people in this outbreak got sick from the same food.

One person from Minnesota reported becoming ill in December after eating one 9-oz. tray of the 18-oz. package of "Busseto Foods Charcuterie Sampler Prosciutto, Sweet Sopressata, and Dry Coppa." On December 27, the Minnesota Department of Agriculture collected and tested a sample of the unopened 9-oz. tray sample from that ill person's home. Testing identified *Salmonella* I 4:l:- in that sample, and WGS is being conducted to determine if the *Salmonella* in these recalled charcuterie samplers is the same as the outbreak strain.

[WGS analysis](#) of bacteria from 23 people's samples predicted resistance to 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.

At this time, the investigation is ongoing to determine which individual component of the sampler may have been the source of contamination and whether similar products are contaminated.

Public Health Actions

Do not eat, serve, or sell recalled products.