

Salmonella Outbreak Linked to Raw Cookie Dough



Food Safety Alert

Posted May 23, 2023

Fast Facts

- Illnesses: 18
- Hospitalizations: 2
- Deaths: 0
- [States](#): 6
- Recall: No
- Investigation status: Active

Nine sick people reported eating raw cookie dough from Papa Murphy's Take 'N' Bake Pizza in the week before they got sick. Based on this information, Papa Murphy's has temporarily stopped selling their raw chocolate chip cookie dough and raw S'mores bars dough.

At least two sick people did not eat at Papa Murphy's. Investigators are working to identify the contaminated ingredient in the raw cookie dough.

What You Should Do

- **Check your refrigerator and freezer for Papa Murphy's chocolate chip cookie dough or S'mores bars dough.**
 - Throw the dough away, even if you didn't get sick after eating some of it.

- Wash items and surfaces that may have touched the dough using hot soapy water or a dishwasher.
- **Always follow cookie dough baking instructions in the recipe or on the package label.**
 - Papa Murphy's [chocolate chip cookie dough](#) and [S'mores bars dough](#) are not meant to be eaten raw.
 - Most raw cookie dough is made with unpasteurized eggs or raw flour and can have germs like *Salmonella* and *E. coli*.
 - Some other companies make edible cookie dough that does not have to be baked. These products are made with heat-treated flour and pasteurized eggs or no eggs. Read the label carefully to make sure the dough is meant to be eaten without baking or cooking.
- **Call a healthcare provider** 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

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. Food and Drug Administration (FDA) are collecting [different types of data](#) to investigate a multistate outbreak of *Salmonella* Enteritidis infections.

Epidemiologic data show that Papa Murphy's raw cookie dough may be contaminated with *Salmonella* and may be making people sick.

Epidemiologic Data

As of May 23, 2023, 18 people infected with the outbreak strain of *Salmonella* have been reported from 6 states. Illnesses started on dates ranging from February 27, 2023, to May 2, 2023.

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.

Sick people range in age from 14 to 68 years, with a median age of 47, and 83% are female. Of 14 people with race or ethnicity information available, all reported non-Hispanic white. Of 14 people with information available, 2 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.

State and local public health officials are interviewing people about the foods they ate in the week before they got sick. Of the 14 people interviewed, 12 reported eating food from Papa Murphy's. Nine people ate Papa Murphy's raw chocolate chip cookie dough or raw S'mores bars dough, and one person ate baked cookies made with Papa Murphy's chocolate chip cookie dough.

Laboratory 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.

[WGS analysis](#) of bacteria from 18 people's samples did not predict resistance to any antibiotics. Standard [antibiotic susceptibility testing](#) by CDC's [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) laboratory is currently underway.

Public Health Actions

Papa Murphy's has temporarily stopped selling their raw chocolate chip cookie dough and raw S'mores bars dough. CDC is advising people to check their refrigerator and freezer for these raw doughs and to throw any away. CDC always advises people not to eat raw cookie dough, unless it has a label indicating that it is safe to be eaten raw.