

Salmonella Outbreak Linked to Cantaloupes



Food Safety Alert

Posted November 30, 2023

CDC is concerned about this outbreak because the illnesses are severe and people in long-term care facilities and childcare centers have gotten sick. Do not eat pre-cut cantaloupes if you don't know whether Malichita or Rudy brand cantaloupes were used.

Fast Facts

- Illnesses: 117 (18 new)
- Hospitalizations: 61 (16 new)
- Deaths: 2 (0 new)
- [States](#): 34 (2 new)
- Recall: Yes
- Investigation status: Active (first posted on November 17, 2023)



Stickers for recalled whole cantaloupes



Cantaloupe



Stickers for recalled whole cantaloupes



Cantaloupe



Stickers for recalled whole cantaloupes

Recalled Food

Malichita and Rudy brand whole cantaloupes

- Might have a sticker that says "Malichita" or "Rudy," with the number "4050", and "Product of Mexico/produit du Mexique"
- See [Trufresh recall](#), [Crown Jewels recall](#), and [Pacific Trellis recall](#) for more details

Pre-cut fruit products made with recalled whole cantaloupes

- [Kwik Trip](#) cantaloupe cups, mixed fruit cups, and fruit tray with sell-by dates from November 4 through December 3
- [Freshness Guaranteed and RaceTrac](#) cantaloupe chunks, seasonal blend, melon mixes, and fruit mixes with best-by dates from November 7 through November 12
- [Vinyard](#) cantaloupe cubes, melon medleys, and fruit medleys sold in Oklahoma stores from October 30 through November 10
- [Kroger, Sprouts Farmers Market, and Trader Joe's](#) cantaloupe chunks, mixed melons, fruit medleys, and fruit trays with best-by dates from October 28 through November 8
- [ALDI \[PDF – 2 pages\]](#) whole cantaloupes, cantaloupe chunks, and pineapple spears with best-by dates from October 27 through October 31
- [Bix Produce](#) cantaloupe fruit cups and mixed fruit cups with sell-by dates of October 25 and October 26

What You Should Do

- **Do not eat pre-cut cantaloupes if you don't know whether Malichita or Rudy brand cantaloupes were used.**
 - This includes cantaloupe chunks and fruit mixes with cantaloupes at restaurants and grocery stores.
- **Do not eat any recalled whole or pre-cut cantaloupe products.**
 - If you have any, throw them away or return them to the store.
 - If the whole cantaloupe does not have a sticker, check with the store to make sure it is not a Malichita or Rudy brand cantaloupe.
- **Wash items and surfaces** that may have touched the cantaloupe using hot soapy water or a dishwasher.
- **Call your 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

What Long-Term Care Facilities, Childcare Centers, and Hospitals Should Do

Adults 65 and older, children under 5 years, and people with weakened immune systems are more likely to get very sick from *Salmonella*. In this outbreak, 14 sick people resided in long-term care facilities and 7 children attended childcare centers before they got sick.

CDC advises facilities that care for people at higher risk to not serve cantaloupes that may be contaminated:

- **Do not use any recalled whole or pre-cut cantaloupes.**
- **Do not serve any cantaloupe that was supplied pre-cut if you don't know whether Malichita or Rudy brand cantaloupes were used.**

What Businesses Should Do

- **Do not sell or serve** recalled cantaloupes and products made with recalled cantaloupe, even if they have been washed.
 - Washing does not remove all germs and does not make recalled products safe to eat.
- **Wash and sanitize items and surfaces** that may have come in contact with recalled cantaloupes.

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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Epidemiologic and laboratory data show that cantaloupes are contaminated with *Salmonella* and are making people in this outbreak sick.

Canada is also investigating this [outbreak](#) and has linked illnesses in Canada to Malichita brand cantaloupes.

Since the last update on November 24, CDC has added a second strain of *Salmonella* (Oranienburg) to this outbreak investigation after the Canadian Food Inspection Agency found this strain in a sample of Malichita brand cantaloupes. Two people in the United States are infected with the outbreak strain of *Salmonella* Oranienburg.

Epidemiologic Data

Since the last update on November 24, 18 more illnesses have been reported. As of November 28, 117 people infected with one of the outbreak strains of *Salmonella* have been reported from 34 states. Illnesses started on dates ranging from October 17, 2023, to November 14, 2023. Of 103 people with information available, 61 (59%) have been hospitalized. Two deaths have been reported from Minnesota.

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=115)	Range from <1 to 100 years Median age of 64 years 29% are 5 years or younger 50% are 65 years or older
Sex (n=116)	59% Male 41% Female
Race (n=100)	85% White 11% African American/Black 3% Asian 1% reported more than one race
Ethnicity (n=99)	87% non-Hispanic 13% Hispanic

State and local public health officials are interviewing people about the foods they ate in the week before they got sick. Of the 52 people interviewed, 40 (77%) reported eating cantaloupe. This percentage was significantly higher than the 19.6% of respondents who reported eating cantaloupe in the [FoodNet Population Survey](#)—a survey that helps estimate how often people eat various foods linked to diarrheal illness. Of the 40 people who reported eating cantaloupe, 19 people specifically reported eating pre-cut cantaloupe and 11 reported eating whole cantaloupe.

Fourteen people in this outbreak resided at long-term care facilities when they got sick. Of six interviewed, four reported eating cantaloupe.

Seven children in this outbreak attended childcare centers when they got sick. Of six children with information available, all six ate or maybe ate cantaloupe.

Laboratory Data

[WGS analysis](#) of bacteria from 117 people’s samples did not predict resistance to any antibiotics. More information is available at the [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) site.

Public Health Actions

Three more recalls have been issued since the last update.

- On November 27, 2023, Kwik Trip [recalled](#) pre-cut cantaloupe and fruit mixes.
- On November 28, Bix Produce [recalled](#) pre-cut fruit cups.
- On November 29, GHGA [recalled](#) pre-cut cantaloupe products sold at Kroger, Sprouts Farmers Market, and Trader Joe's.

CDC is advising you to not eat recalled fruits and to not eat pre-cut cantaloupes if you don't know whether Malichita or Rudy brand cantaloupes were used. CDC also advises long-term care facilities, childcare centers, hospitals, and other facilities that care for people at higher risk for severe *Salmonella* illness to not serve recalled fruits and to not serve cantaloupe that was supplied pre-cut if they don't know whether Malichita or Rudy brand cantaloupes were used.