

Salmonella Outbreak Linked to Eggs



Food Safety Alert

Posted September 6, 2024

Fast Facts

- Illnesses: 65
- Hospitalizations: 24
- Deaths: 0
- [States](#): 9
- Investigation status: Active

Recalled Food

- On September 6, 2024, Milo's Poultry Farms LLC recalled eggs.
 - Sold to stores and restaurants in Michigan, Wisconsin, and Illinois.
 - All chicken egg types, such as cage-free, or organic.
 - All cases and carton sizes.
 - Labeled with "Milo's Poultry Farms" or "Tony's Fresh Market."
 - All expiration dates.

What You Should Do

- **Do not eat any recalled eggs.** Throw them away or return them to where you bought them.
- **Wash items and surfaces** that may have touched the recalled eggs 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 Businesses Should Do

- **Do not sell or serve recalled eggs.**
- **Wash and sanitize items and surfaces** that may have come in contact with recalled eggs.

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

Epidemiologic, laboratory, and traceback data show that eggs supplied by Milo's Poultry Farms are contaminated with *Salmonella* and are making people sick.

Epidemiologic Data

As of September 6, 2024, a total of 65 people infected with the outbreak strain of *Salmonella* have been reported from 9 states. Illnesses started on dates ranging from May 23, 2024, to August 10, 2024. Of 63 people with information available, 24 have been hospitalized and 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=65)	Range from 2 to 88 years Median age of 55 years
Sex (n=65)	56% female 44% male
Race (n=62)	92% White 5% African American/Black 3% Asian 0% Native American or Alaska Native 0% Native Hawaiian or other Pacific Islander 0% reported more than one race
Ethnicity (n=62)	94% non-Hispanic 6% Hispanic

State and local public health officials are interviewing people about the foods they ate in the week before they got sick. Several sick people reported eating at the same restaurants before getting sick. These illness clusters can provide clues about what food item may be making people sick. If several unrelated sick people ate or shopped at the same location of a restaurant or store within several days of each other, it suggests that the contaminated food item was served or sold there. The Wisconsin Department of Health Services identified four illness clusters at restaurants where eggs were served.

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 peoples' samples are closely related genetically. This suggests that people in this outbreak got sick from the same food.

The Wisconsin Department of Agriculture, Trade, and Consumer Protection traced the source of eggs supplied to restaurants where ill people ate before they got sick. Records show that Milo's Poultry Farms supplied eggs to those restaurants.

FDA conducted an inspection at Milo's Poultry Farms and collected samples. FDA's analysis showed the outbreak strain of *Salmonella* was found in the packing facility and the hen egg laying house.

[WGS analysis](#) of bacteria from 65 people's samples showed predicted resistance to nalidixic acid and ciprofloxacin. 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, illnesses in this outbreak may be difficult to treat with some commonly recommended antibiotics and may require a different antibiotic choice.

Public Health Actions

On September 6, 2024, Milo's Poultry Farms recalled eggs. CDC is advising people not eat, sell, or serve recalled eggs.