

Salmonella Outbreak Linked to Cucumbers

Food safety alert

Investigation status: Closed

Recall issued: Yes

This outbreak is over. Learn what you can do to protect yourself from getting sick from *Salmonella*.

Fast Facts

- **Cases:** 113
- **Hospitalizations:** 28
- **Deaths:** 0
- **States:** 23

Recalled food

Many companies recalled whole fresh cucumbers grown by Agrotato, S.A. de C.V. in Sonora, Mexico. In addition, companies recalled sliced cucumbers or foods made with cucumbers like wraps and salads in some states. These cucumbers, and products made from these cucumbers, are no longer available for sale.

What you should do

Follow these [four food safety steps](#) to prevent getting sick from *Salmonella*.

- **Clean:** Wash your hands, utensils, and surfaces often. Rinse fruits and vegetables under running water before eating, cutting, or peeling.
- **Separate:** Keep food that won't be cooked separate from raw meat, poultry, and seafood.
- **Cook:** Use a food thermometer to make sure you have cooked your food to a [temperature high enough to kill germs](#).
- **Chill:** Refrigerate perishable food (food that goes bad) within 2 hours. If the outside temperature is hotter than 90°F, refrigerate within 1 hour. Thaw food in the refrigerator, not on the counter.

Table of recalled items

Company	Food	Packaging	Link to Recall
Baloian Farms of Arizona Co.	Whole bulk cucumbers	Bulk, "PamPak" clear bag of 6	Baloian Farms Recall FDA
Baloian Farms of Arizona Co.	Salads and wraps	Multiple brands, clear plastic wrap	Baloian Farms Recall FDA
Dairyland Produce, LLC	Whole bulk	Bulk; Costco in Houston & Dallas TX	Dairyland Produce Recall FDA
F & S Fresh Foods	Mediterranean party tray	Ralph's stores; some states; Tzatziki sauce	F & S Fresh Foods Recall FDA
Fresh Creative Foods	Gyro meal kit	Sam's Club nationally; Express meal kit	Fresh Creative Foods Recall FDA
JFE Franchising, Inc.	Sushi, vegetable bowls, vegetable trays, cucumber slices with Tajin, cucumber bowls, salad kits, and cucumber salads	SNOWFRUIT and SNOWFOX brand, plastic containers	JFE Franchising, Inc. Recall FDA

Table of recalled items

Company	Food	Packaging	Link to Recall
Reser's Fine Foods, Inc	Gyro meal kit	Sprouts Farmers Market; tzatziki sauce	Reser's Fine Foods Recall FDA
Russ Davis Wholesale	Cucumbers (whole, diced, peeled and sliced, or skin on sliced), salad kits, and wraps	Clear plastic packaging of multiple sizes	Russ Davis Wholesale Recall FDA
SunFed Produce LLC	Whole bulk cucumbers	Bulk, may have a sticker	Sunfed Produce, LLC Recall FDA
Supreme Service Solutions LLC	Cucumber slices, salads, vegetable trays, vegetable bowls, snack cups	Multiple	Supreme Produce Recall FDA
Walmart	Cucumber slices	Marketside; only in Texas; plastic container	Walmart Marketside Recall FDA
Yummi Sushi LLC	Sushi	Multiple; Kroger only in Texas	Yummi Sushi Recall FDA

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.

January 8, 2025

CDC, public health and regulatory officials in several states, and the U.S. Food and Drug Administration (FDA), collected [different types of data](#) to investigate a multistate outbreak of *Salmonella* Typhimurium infections.

Epidemiologic and traceback data showed that cucumbers grown by Agrotato, S.A. de C.V. in Sonora, Mexico, were contaminated with *Salmonella* and made people sick.

Epidemiologic Data

A total of 113 people infected with the outbreak strain of *Salmonella* were reported from 23 states. Illnesses started on dates ranging from October 12, 2024, to December 7, 2024. Of the 99 people for whom information was available, 28 were hospitalized. No deaths were reported.

The true number of sick people in this outbreak was likely much higher than the number reported, and the outbreak may not have been limited to the states with known illnesses. This is because many people recover without medical care and are not tested for *Salmonella*.

Public health officials collected 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 provided 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).

Demographics

Information

Age

(n=113)

Range from <1 to 98 years

Median age of 30

Sex

(n=113)

60% female

40% male

Race

(n=84)

87% White

8% African American/Black

2% Asian

2% Native American or Alaska Native

1% reported more than one race

Ethnicity

(n=86)

90% non-Hispanic

10% Hispanic

State and local public health officials interviewed people about the foods they ate in the week before they got sick. Of the 69 people interviewed, 56 (81%) reported eating or likely eating cucumbers. This percentage was significantly higher than the 50% of respondents who reported eating cucumbers in the [FoodNet Population Survey](#)—a survey that helps estimate how often people eat various foods linked to diarrheal illness. This difference suggests that people in this outbreak got sick from eating cucumbers.

CDC and states identified seven illness sub-clusters at three assisted living facilities, three school districts, and one restaurant. An illness sub-cluster is a group of unrelated sick people who all ate at the same location or event, such as a restaurant, long-term care facility, or school. Investigating sub-clusters can help identify a food item eaten by all the sick people that could be the source of the outbreak. Cucumbers were served at all seven sub-cluster locations.

Laboratory and Traceback Data

Public health investigators used the [PulseNet](#) system to identify illnesses that may have been 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 were closely related genetically. This suggests that people in this outbreak got sick from the same food.

[WGS analysis](#) of 109 people's samples did not predict resistance to any antibiotics. More information is available at the [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) site.

People reported eating cucumbers at different restaurants and sub-cluster locations or buying cucumbers from multiple stores. FDA's traceback investigation identified Agrotato, S.A. de C.V. in Sonora, Mexico as a common grower of cucumbers.

Public Health Actions

Many companies recalled cucumbers or foods made with them. The products are no longer available for sale.