NORS
National Outbreak Reporting System

519060 NORS Report

1/30/2026

WA_2025_098

AGENCY
WA State Dept of Health

STATUS
Active

Report Summary

CDCID	519060
Owner	MTellier
Created	12/17/2025
Reporting Year	2025

Outbreak

Primary mode of transmission	Food
First case became ill	[redacted]/2025 12:00:00 AM
Last case became ill	10/20/2025 12:00:00 AM
Initial exposure	
Last exposure	
Notification to State/Territory or Local/Tribal Health Authorities	10/3/2025 12:00:00 AM
Outbreak investigation began	10/3/2025 12:00:00 AM

Geographic Location

Exposure occurred in multiple states

Exposure State	Case Count
Washington	9
Oregon	1

Primary Cases

Primary Case Counts

Primary Case Counts	Number
Lab-confirmed	10
Probable	0
Estimated total	10

Sex

Number or percent of the primary cases	
Male	5
Female	5

If outbreak occurred during >1 calendar year, # cases per year

Year	Estimated Total Cases	Lab Confirmed Cases	Probable Cases

Age

Number or percent of the primary cases	
<1 year	
1-4 years	
5-9 years	
10-17 years	
18-49 years	Heal
50-64 years	
65-74 years	
75+ years	
Unknown	

Signs or Symptoms

Sign or Symptom	# cases	# cases with info available
Abdominal cramps	6	7
Bloody stools	6	9
Diarrhea	9	9
Fever	3	9
Vomiting	1	8

Incubation Period

Unknown incubation period among primary cases

Number of cases with info available

Duration of Illness

Unknown duration of illness among recovered primary cases

Number of cases with info available

Healthcare-Seeking Behaviors

Behavior	# cases	# cases with info available
No Healthcare-Seeking Behaviors provided		

Primary Case Outcomes

Outcome	# cases	# cases with info available
Disseminated infection	0	10
Pregnancy loss	0	10
Died	0	10
Hospitalized	1	10
Hemolytic uremic syndrome (HUS)	0	10

Case Characteristics

Characteristic	# cases	# cases with info available
No Case Characteristics provided		

Travel

The outbreak was not associated with the source case-patient (e.g., food worker) traveling internationally.

Secondary Cases

Mode of Secondary Transmission

Secondary Case Counts

Secondary Case Counts	0
Probable secondary cases	0
Estimated total secondary cases	0

Estimated Total Cases (Primary + Secondary): 10

Secondary Case Outcomes

Outcome	# cases	# cases with info available
No Case Outcomes provided		

Laboratory and Environmental Investigation

Sample Collection and Testing

Samples were tested.

Sample Type	Tested
Human	Yes
10 persons including food workers tested	
Food Worker	No
Animal	No
Food	Yes
Water	No
Other Environmental	No

Human samples tested for:	Bacterium/bacteria or bacterial toxin(s)	Virus(es)	Parasite(s)
Animal, food, water, other environmental samples tested for:	Bacterium/bacteria or bacterial toxin(s)		
Human sample test types:	Culture	DNA or RNA amplification/detection	Whole Genome Sequencing
Animal, food, water, other environmental sample test types:	Culture	Whole Genome Sequencing	

CDC NARMS perform antimicrobial susceptibility testing.

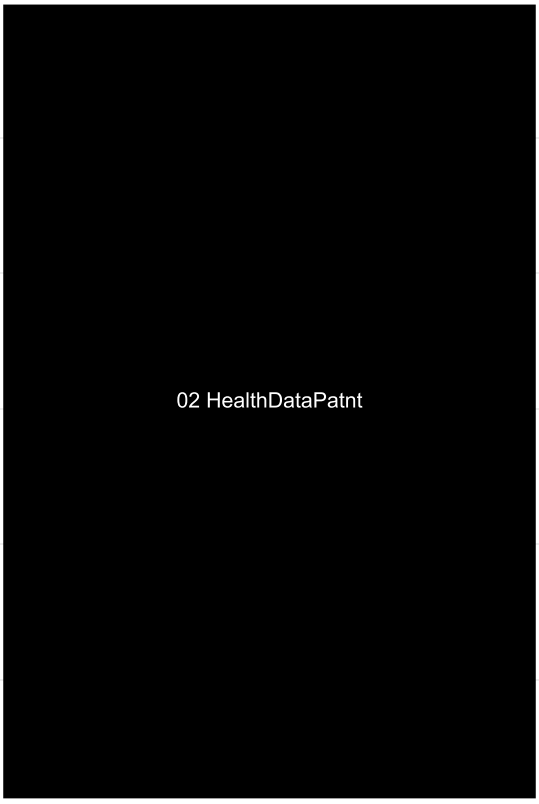
Etiology and Isolates

Etiology

Etiology		
Escherichia coli, Shiga toxin-producing Ser. O103:H2	Positive primary cases: 4 Culture-confirmed: 4 CIDT-positive: 0	- Confirmed - Detected In: patient specimen,food sample,
Escherichia coli, Shiga toxin-producing Ser. O26:H11	Positive primary cases: 6 Culture-confirmed: 6 CIDT-positive: 0	- Confirmed - Detected In: patient specimen,food sample,

Isolates or Strains

CDC system	Lab IDs	PFGE pattern	Sequencing information	Subtype information	Source/sample type	Resistance information
PulseNet	CDC__CFSAN145044 2510WAEXW-1		PNUSAE217550	O103:H2	Food	
PulseNet	CDC__CFSAN145100 2510WAEXW-1		PNUSAE218423	O26:H11	Food	
PulseNet	CDC__WSDA548 2510WAEXW-1		PNUSAE218425	O103:H2	Food	
PulseNet	CDC__WSDA552 2510WAEXW-1		PNUSAE218424	O103:H2	Food	
PulseNet				O103:H2	Human	
PulseNet				O26:H11	Human	
PulseNet				O26:H11	Human	
PulseNet				O26:H11	Human	

PulseNet		O103:H2	Human
PulseNet		O103:H2	Human
PulseNet		O26:H11	Human
PulseNet		O26:H11	Human
PulseNet		O26:H11	Human
PulseNet		O103:H2	Human

Settings

Setting(s) of Exposure

All settings where food was eaten:	Residence - Single-family home	Caterer
	Grocery store/bakery/deli/ convenience store	Restaurant: Sit-down dining
Setting of exposure remarks	Cases ate the implicated cheese(s) at a variety of locations: Home, Work (restaurant), Grocery Store (samples), Catered Event	

Setting(s) of Preparation

All settings where food was prepared	Caterer	Grocery store/bakery/deli/convenience store
	Residence - Single-family home	Restaurant: Sit-down dining
Setting of preparation remarks	Cheese was purchased from grocery stores, restaurant, online direct from Twin Sisters Creamery, and a catered event	

Associated Events

Long-term Care Outbreaks

Types of care affected:

School Outbreaks

Grades affected

Funded schools	Number of schools
Public	
Private	
Unknown	

Correctional or Detention Facility Outbreaks

Facility name:

Facility run by:

Facility type:

Inmate food workers prepare food:

Other food workers prepare food:

Contamination from Inmate food workers

Contamination from Other food workers

Food Section

Food Vehicle

Food vehicle determined

blue-veined cheese

Name of food:	blue-veined cheese
Vehicle confirmed or suspected:	
Reason(s) confirmed or suspected:	

Ingredient(s)

Ingredient	Contaminated
	Not Contaminated

Method of processing:	Unpasteurized	
Level of preparation:	Ready to eat (RTE) food	Raw, intended for raw service (no kill step performed)
Method of preparation & service :		
Type of packaging:		
Imported contaminated food:	No	
Product produced under U.S. domestic regulatory oversight:	Yes, state only	
Product sold under U.S. domestic regulatory oversight:	Yes, federal	

Aged Cheddar, unpasteurized

Name of food:	Aged Cheddar, unpasteurized		
Vehicle confirmed or suspected:	Confirmed		
Reason(s) confirmed or suspected:	Epidemiologic evidence	Laboratory evidence	Traceback investigation

Ingredient(s)

Ingredient	Contaminated
raw milk	Not Contaminated

Method of processing:	Unpasteurized	
Level of preparation:	Ready to eat (RTE) food	Raw, intended for raw service (no kill step performed)

Method of preparation & service :	
Type of packaging:	
Imported contaminated food:	No
Product produced under U.S. domestic regulatory oversight:	Yes, state only
Product sold under U.S. domestic regulatory oversight:	Yes, federal

Certified food protection manager:	Unknown
Infectious food worker implicated as the source of contamination:	No

Food Contributing Factors

Contamination Factors:

Factor Name	Source(s)
C7 - Food contaminated by animal or environmental source before arriving at point of final preparation	- Before POS Unknown Pre or Post Harvest

Proliferation Factors: Bacterial and fungal outbreaks only:

No Proliferation factors

Factor Name	Source(s)

Survival Factors: Bacterial, viral, parasitic, and fungal outbreaks only:

Factor Name	Source(s)

Food Contributing Factors Remarks	Pathogen survived 60 day cheese aging process

Traceback & Recall

Traceback Investigation

Include all traceback points that played a role in the contamination of the implicated vehicle or helped amplify or spread the contaminant, and any details regarding the implicated point of service/sale

Traceback Point

Federal Agencies	FDA Washington state Department of Agriculture

Recall

Food Product was recalled	True
Exact item(s) recalled:	All cheese produced by Twin Sisters Creamery
Link to official recall announcement(s):	https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/twin-sisters-creamery-recalls-whatcom-blue-farmhouse-peppercorn-and-mustard-seed-cheese-products
Comments:	

Outbreak Detection & Investigation Methods

Outbreak Detection

Outbreak initially detected by	Routine public health surveillance interview WGS Matches among patient-isolates and a cheese sample isolate

Investigation Methods

Epidemiologic	Interviews only of ill persons
Environmental	Food preparation review Environmental, food, water, animal, or sample testing
Traceback	Consumer purchase records Food, animal, or water investigation Investigation at distributor, supplier, or production

facilities

Investigation Comments

Other Linked CDC Systems

System	System Id

Interventions

Facility/site/venue and equipment

Intervention Type	Point of exposure	Other points of intervention
Facility / site / venue closed (for at least 1 day)	Recommended and implemented	Point of distribution: Recommended and implemented Point of processing: Recommended and implemented
Facility / site / venue deep cleaned	Recommended and implemented	Point of distribution: Recommended and implemented Point of processing: Recommended and implemented

People

Intervention Type	Point of exposure	Other points of intervention

Animal

Intervention Type	Point of exposure	Other points of intervention

Food

Intervention Type	Point of exposure	Other points of intervention
Food source modified (e.g., vendor)	Implemented, not recommended	
Food preparation processes modified	Recommended and implemented	Point of processing: Recommended and implemented
Food discarded	Recommended and implemented	Point of distribution: Recommended and implemented Point of processing: Recommended and implemented

Water

Intervention Type	Point of exposure	Other points of intervention

Other

Intervention Type	Point of exposure	Other points of intervention
Public communications released for this outbreak		State/local/territorial health department Other state/local/territorial government agency Federal government Facility

Remarks

Remarks

General Remarks: