

CDC closeout summary
2503MLJEG-2 Closeout Summary (second investigation)
Closeout Date: November 20, 2025
CDC Primary Contact: Michael Vasser
Classification: Outbreak
Vehicle: Shell Eggs
Vehicle Status: Confirmed
Exposure Type: Multistate

Hello Colleagues,

The second investigation for this *Salmonella* Enteritidis outbreak 2503MLJEG-2, after combining with previously coded 2507CAJEG-2, is now closed.

This multistate investigation was opened under code 2507CAJEG-2 on July 30, 2025. At the start of the investigation, a signal for dining at a Japanese Steak House called the Chubby Cattle was apparent. State and local partners in California and Los Angeles County were already investigating their cases of SE and identified subclusters of the Chubby Cattle at their Little Tokyo and Rowland Heights locations. This restaurant chain was previously seen in the first iteration of 2503MLJEG-2 where patients reported consuming a raw egg dipping sauce. However, patients in 2507CAJEG-2 reported consuming a beef tartare dish. Investigators learned that the beef tartare dish was ultimately topped with raw egg.

Similarly to 2503MLJEG-2, these cases were largely localized in California. FDA and California traceback information ultimately sourced the eggs back to County Eggs, the same firm for eggs investigated in 2503MLJEG-2. Given this and the genetic proximity of cases across both investigations to each other, it was decided that these two events were one large event and both investigations were combined under 2503MLJEG-2 on August 21, 2025.

By investigation closure, 2503MLJEG-2 outbreak included 105 cases from 14 states: AZ: 1, CA: 82, FL: 1, GA: 1, HI: 1, IA: 1, MN: 4, NC: 2, NE: 1, NM: 1, NV: 4, NY: 2, PA: 1, WA: 3. All isolates were related within 0-3 alleles by cgMLST with common allele code SALM1.1-6.6.6x.8x. A case was defined as infection with *Salmonella* Enteritidis with an isolate highly related by cgMLST with specimen collection dates from January 10, 2025 to August 25, 2025. Reported onset dates (n=83) ranged from January 7, 2025 to August 14, 2025. Ages ranged from 1 to 91 years (median: 30 years), and 55/105 (52%) of cases were female.

Of 82 patients with outcome information, 19 (23%) were hospitalized. No deaths were reported. Additionally, isolates exhibited intermediate resistance to Ciprofloxacin (Cip(I/R)Nal).

CDC redeployed the focused questionnaire on August 21, 2025, with questions focused on egg consumption. A total of 25 focused questionnaires were completed and analyzed along with initial exposure information in SEDRIC. Overall, 38/42 (90%) reported consuming eggs prior to illness onset. Consuming eggs was statistically significant ($p=0.03$) via binomial probabilities analysis when compared to the FoodNet Population Survey estimate of 78%. Twenty-seven of 30 (90%) reported those eggs were consumed outside the home. Consuming eggs outside the home was statistically significant ($p<0.0001$) via binomial probabilities analysis when compared to the FoodNet Population Survey estimate of 9.3%. Nine of 15 (60%) reported consuming eggs inside the home. Of those with information, 16/21 (76%) reported consuming eggs undercooked or raw. This was also statistically significant ($p=0.0005$) when compared to the FoodNet Population Survey estimate of 20.6%.

Based on available epidemiologic data, FDA and California state partners initiated a traceback investigation for eggs ultimately consumed by 25 cases in three states: CA (17), NV (6), and NY (2). Five subclusters were identified at three California points of service (POS), one New York POS, and one Nevada POS. Three cases reported eating two types of eggs benedict or a salad with a hard-boiled egg on 2/3, 2/18, or 2/19/2025 at one CA POS. Twenty-two cases reported eating wagyu beef with a raw egg dipping sauce or steak tartar with raw egg yolk between 3/6/2025 and 7/21/2025 at three locations of the same steakhouse chain (two in CA and one in NV) or at a Japanese steakhouse in NY. All five POS reported using brown eggs branded as Jidori, Mizuho, or eggs with product descriptions including reference to “golden yolks” or “sunshine yolks.”

All restaurant locations included in the traceback were supplied brown eggs from a single common egg processor and farm, Firm A. These eggs were sourced from 27 farms, including laying houses owned by Country Eggs LLC. Three POS received eggs from laying houses owned by Firm A in addition to a second farm in CA while the other two POS received eggs sourced from either eight farms in AR and MO, or 17 farms in IA and WI. FDA collected seven environmental samples during an inspection at Firm A including from their processing room and six of their laying houses. Samples collected from three brown egg laying houses were positive for the outbreak strain of *Salmonella Enteritidis*. All other environmental samples collected were negative for *Salmonella* spp.

On 8/27/2025, Firm A issued a voluntary recall of large cage-free Sunshine Yolk eggs with sell-by dates between 7/1/2025 to 9/16/2025. Based on the traceback, epidemiological, and laboratory evidence, FDA confirmed shell eggs as the vehicle of illness for this outbreak.

CDC closed this investigation as of November 20, 2025, issuing a final webpost alongside FDA. The confirmed source of the outbreak was shell eggs. This outbreak will be reported to NORS via an updated to the already entered report, with ID 518038-2503MLJEG-2. Thank you all for your help with this investigation.

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