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# SALMONELLA OUTBREAK LINKED TO CONSUMPTION OF RAW TOMATOES

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Salmonella, which has also been linked to tomatoes in the past, is able to survive on the outside and inside of the fruit.

## 145 CASES OF SALMONELLOSIS, INCLUDING 23 HOSPITALIZED, IN 16 STATES

Affected states include: Arizona, California, Colorado, Connecticut, Idaho, Illinois, Indiana, Kansas, New Mexico, Oklahoma, Oregon, Texas, Utah, Virginia, Washington, and Wisconsin.



FDA recommends that consumers not eat raw red Roma, raw red plum, raw red round tomatoes, or products that contain these types of raw red tomatoes **unless** they are from the following sources: Arkansas, California, Georgia, North Carolina, South Carolina, Tennessee, Texas, Belgium, Canada, Dominican Republic, Guatemala, Israel, Netherlands, and Puerto Rico. An updated list of

trusted sources can be found in the FDA website at the bottom of the page. If you cannot determine source of your tomatoes, you are strongly encouraged to contact the store where the purchase was made. Cherry tomatoes, grape tomatoes, and tomatoes sold with the vine still attached, or tomatoes grown at home, are **not** linked to the outbreak.

This outbreak has led to a perception that locally grown tomatoes are safer than those purchased from grocery stores or through large food distributors. Whether your produce comes from around the corner or around the globe, contamination must be prevented beginning on the farm. Ask your tomato supplier:

- What do you do for food safety?
- Do you or your suppliers test wash water for bacteria?
- Do you or your suppliers train your staff on handwashing and hygiene?

**Salmonella bacteria can cause diarrhea, abdominal cramps, and fever usually within 72 hours of exposure.**

For more information contact Ben Chapman, [bchapman@uoguelph.ca](mailto:bchapman@uoguelph.ca) or Doug Powell at [dpowell@ksu.edu](mailto:dpowell@ksu.edu) and visit the FDA website at: <http://www.fda.gov/oc/opacom/hottopics/tomatoes.html#retailers>