



Over 1000 ill,
including 203
hospitalized, with
Salmonella
infections

Outbreak has been ongoing in the U.S. since April

The outbreak is still classified as ongoing with 20-30 news cases coming in each day

Fresh, raw jalapeño peppers have been linked to the *Salmonella* Saintpaul outbreak and the young, the old and those with impaired immune systems should avoid eating them, the U.S. Centers for Disease Control and Prevention (CDC) said July 9, 2008.

The outbreak, the largest in the past 20 years in the U.S., had previously been linked to fresh tomatoes. The CDC released new

information today saying that in one case, illness was linked to consumption of both fresh tomatoes and fresh jalapeños, and another was linked to a dish that contained fresh jalapeños but no tomatoes.

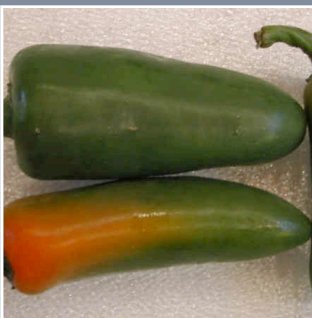
The CDC is still advising people to avoid certain tomato types, but "it's basically jalapeño peppers with a little question mark around serrano peppers," says CDC deputy director Robert Tauxe.

Canned, bottled or jarred peppers are not a risk because the canning and bottling process kills the salmonella bacteria.

CDC links jalapeño peppers to *Salmonella* outbreak

INTERNATIONAL FOOD SAFETY NETWORK
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- As fresh produce won't be cooked, any poop that comes in contact with it from farm-to-fork can be passed to diners.
- Ask suppliers what they are doing for food safety and how they ensure the fresh produce you buy isn't contaminated.
- Cooking jalapeno peppers will kill *Salmonella* that might be present.



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