
Outbreak of *Salmonella* Enteritidis Infections Linked to Raw, Frozen, Stuffed Chicken Entrees Produced by Aspen Foods (Final Update)

Posted October 16, 2015 2:00 PM ET

This outbreak appears to be over. However, the recalled frozen chicken products have a long shelf life and may still be in people's freezers. Consumers unaware of the recall could continue to eat the products and potentially get sick. [Read the Advice to Consumers.](#)

This outbreak was not connected with an outbreak of *Salmonella* Enteritidis infections linked to raw, frozen, stuffed chicken entrees [produced by Barber Foods](#) and sold under many different brands.

Highlights

- This outbreak appears to be over. However, the recalled raw, frozen, stuffed and breaded chicken products have a long shelf life and may still be in people's freezers. Consumers unaware of the recall could continue to eat the products and potentially get sick.
- CDC, the Minnesota Department of Health (<http://www.health.state.mn.us/news/pressrel/2015/salmonella070215.html>), and the U.S. Department of Agriculture's Food Safety and Inspection Service (USDA-FSIS) investigated an outbreak of *Salmonella* Enteritidis infections linked to raw, frozen, stuffed and breaded chicken entrees produced by Aspen Foods.
 - Five people infected with two strains of *Salmonella* Enteritidis were reported from Minnesota. Two of these ill people were hospitalized, and no deaths were reported.
 - The five illnesses in Minnesota occurred after people had eaten Antioch Farms brand frozen, raw, stuffed and breaded chicken entrees, which are produced by Aspen Foods.
- Several brands of frozen, raw, stuffed and breaded chicken entrees were recalled by Aspen Foods as a result of this investigation.
 - On October 2, 2015, Aspen Foods issued an expanded recall (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2015/recall-101-2015-release-expansion>) of

approximately 561,000 pounds of frozen, raw, stuffed and breaded chicken products that may be contaminated with *Salmonella* Enteritidis.

- On July 15, 2015, Aspen Foods issued a recall (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2015/recall-101-2015-release>) of approximately 1.9 million pounds of frozen, raw, stuffed and breaded chicken products that may be contaminated with *Salmonella* Enteritidis.
- A full list of recalled products are available on the Advice to Consumers page.
- As part of the ongoing investigation, on September 17, 2015, USDA-FSIS reported (<http://www.fsis.usda.gov/wps/portal/fsis/newsroom/news-releases-statements-transcripts/news-release-archives-by-year/archive/2015/pha-091715>) that frozen, raw, stuffed and breaded chicken entrees produced by Aspen Foods have been confirmed as having the outbreak strain of *Salmonella* Enteritidis. USDA-FSIS reported that it cannot have confidence in the safety of any of these products produced between July 30, 2015 and September 17, 2015.
- Consumers should check their freezers for the recalled frozen, raw chicken products and should not eat them. Retailers should not sell them, and restaurants should not serve them.
- CDC's National Antimicrobial Resistance Monitoring System (NARMS) laboratory conducted antibiotic resistance testing on clinical isolates collected from three ill people infected with the outbreak strain.
 - All three (100%) isolates were susceptible to all antibiotics tested on the NARMS panel.

Outbreak Summary

Introduction

The Minnesota Department of Health

(<http://www.health.state.mn.us/news/pressrel/2015/salmonella070215.html>) (MDH) and Department of Agriculture (MDA), CDC, and the U.S. Department of Agriculture's Food Safety and Inspection Service (USDA-FSIS) investigated an outbreak of *Salmonella* Enteritidis infections linked to frozen, raw, stuffed and breaded chicken entrees produced by Aspen Foods. This outbreak was not connected with an outbreak of *Salmonella* Enteritidis infections linked to raw, frozen, stuffed chicken entrees produced by Barber Foods.

Public health investigators used the PulseNet system to identify illnesses that were part of this outbreak. PulseNet is the national subtyping network of public health and food regulatory agency laboratories coordinated by CDC. DNA "fingerprinting" is performed on

Salmonella bacteria isolated from ill people using techniques called pulsed-field gel electrophoresis (PFGE) and whole genome sequencing (WGS). WGS gives a more detailed DNA fingerprint than PFGE. PulseNet manages a national database of these DNA fingerprints to identify possible outbreaks. Two DNA fingerprints (outbreak strains) were included in this investigation. Because the outbreak strains of *Salmonella* Enteritidis included in this investigation are common in the PulseNet database, WGS was performed to help identify which illnesses were related to this outbreak.

A total of five people infected with the outbreak strains of *Salmonella* Enteritidis were reported from Minnesota.

Illness onset dates ranged from May 9, 2015 to July 22, 2015. Ill people ranged in age from 14 years to 68, with a median age of 30, and 60% were male. Two (40%) were hospitalized, and no deaths were reported.

Investigation of the Outbreak

Epidemiologic, laboratory, and traceback information indicated that frozen, raw, stuffed and breaded chicken entrees produced by Aspen Foods was the likely source of this outbreak.

MDH and MDA collected 30 samples of unopened Antioch Farms brand frozen chicken entrees produced by Aspen Foods from retail locations for laboratory testing. MDA isolated *Salmonella* from 25 of these samples. A review of the PulseNet database was conducted to identify any illnesses from strains of *Salmonella* isolated from these food samples. WGS determined that two *Salmonella* Enteritidis isolates from people in Minnesota were closely related genetically to one another and to an isolate from a food sample. During interviews, both ill people reported consuming Antioch Farms brand frozen, raw, stuffed and breaded chicken entrees produced by Aspen Foods in the week before their illness began. As a result of these findings, both ill people were added to the total case count for this outbreak.

On July 15, 2015, Aspen Foods recalled (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2015/recall-101-2015-release>) approximately 1.9 million pounds of frozen, raw, stuffed and breaded chicken products that may be contaminated with *Salmonella* Enteritidis. The recall included products sold under many different brand names, including Antioch Farms, and were shipped to retail stores and food service locations nationwide. The chicken products were produced between April 15, 2015 and July 10, 2015. The products subject to recall bear the establishment number "P-1358" on the packaging.

On September 17, 2015, USDA-FSIS reported (<http://www.fsis.usda.gov/wps/portal/fsis/newsroom/news-releases-statements-transcripts/news-release-archives-by-year/archive/2015/pha-091715>) that frozen, raw,

stuffed and breaded chicken products produced by Aspen Foods were confirmed as having the outbreak strain of *Salmonella* Enteritidis. USDA-FSIS reported that it cannot have confidence in the safety of any of these products produced between July 30, 2015 and September 17, 2015. Products bear the establishment number “P-1358” on the packaging and have “best if used by” dates between October 29, 2016 and December 16, 2016. These dates were calculated by USDA-FSIS using production dates and the 15-month shelf life of the products.

On October 2, 2015, Aspen Foods issued an expanded recall (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2015/recall-101-2015-release-expansion>) of approximately 561,000 pounds of frozen, raw, stuffed and breaded chicken products that appear to be ready-to-eat and may be contaminated with *Salmonella* Enteritidis. The frozen, raw, stuffed and breaded chicken products were produced between August 25, 2015 and September 17, 2015 with “best if used by” dates of August 23, 2016 to December 15, 2016. The products subject to recall bear the establishment number “P-1358” inside the USDA mark of inspection, and were shipped to retail stores and food service locations nationwide.

The National Antimicrobial Resistance Monitoring System (<http://www.fda.gov/AnimalVeterinary/SafetyHealth/AntimicrobialResistance/NationalAntimicrobialResistanceMonitoringSystem>) (NARMS) is a U.S. public health surveillance system that tracks antibiotic resistance in foodborne and other enteric bacteria found in people, raw meat and poultry, and food-producing animals. NARMS is a partnership among the CDC, the U.S. Food and Drug Administration (FDA), the U.S. Department of Agriculture (USDA), and state and local health departments.

The NARMS human surveillance program at CDC monitors antibiotic resistance in *Salmonella* and other bacteria isolated from clinical specimens submitted to NARMS by public health laboratories. CDC's NARMS laboratory conducted antibiotic resistance testing on clinical isolates collected from three ill people infected with the outbreak strains. Of the three isolates tested, all (100%) were susceptible to all antibiotics tested on the NARMS panel.

This outbreak appears to be over. However, the recalled frozen chicken products have a long shelf life and may still be in people’s freezers. Consumers unaware of the recall could continue to eat the products and potentially get sick.

> October 16, 2015

- > **October 6, 2015**

- > **September 29, 2015**

- > **September 18, 2015**

- > **July 16, 2015**

- > **July 13, 2015**

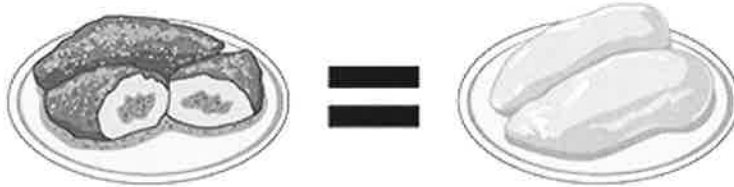
- > **Initial Announcement**

At A Glance


- Case Count: 5
- States: 1
- Deaths: 0
- Hospitalizations: 2
- Recall: Yes


THE RAW STORY


Some frozen chicken entrees look like they're cooked—but they're not!





Handle raw frozen chicken — including frozen meals, entrees, and appetizers — the same way you handle raw fresh chicken to prevent foodborne illness:

- 

1 Read the package carefully.
- 

2 Follow cooking instructions exactly as written.
- 

3 Use a food thermometer to check doneness (165°F for chicken).
- 

4 Clean and disinfect any surfaces and utensils that touched the raw product.
- 

5 Wash your hands with soap and water after handling the raw product.



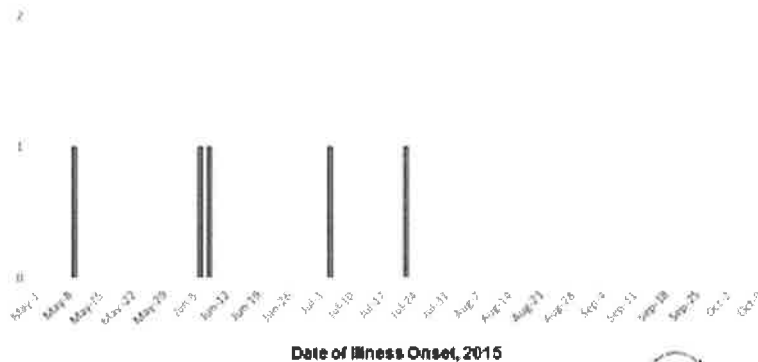
U.S. Department of Health and Human Services
Centers for Disease Control and Prevention

Learn more: www.cdc.gov/foodsafety/prevention

CS250054

[Click for larger view](#) [PDF - 1 page].

Number of People



[CLICK TO VIEW EPI CURVE GRAPHS](#)

More Information

- Recall & Advice to Consumers
- Signs & Symptoms
- Key Resources

File Formats Help:

How do I view different file formats (PDF, DOC, PPT, MPEG) on this site?

(//www.cdc.gov/Other/plugins/)

(//www.cdc.gov/Other/plugins/#pdf) (//www.cdc.gov/Other/plugins/#xls)

Page last reviewed: October 16, 2015

Page last updated: October 16, 2015

Content source: Centers for Disease Control and Prevention (<http://www.cdc.gov/>)

National Center for Emerging and Zoonotic Infectious Diseases (NCEZID) (</ncezid/index.html>)

Division of Foodborne, Waterborne, and Environmental Diseases (DFWED) (</ncezid/dfwed/index.html>)