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## Food

### Investigation of Multistate Outbreak of Salmonella Typhimurium Infections Potentially Related to Cantaloupe Grown in Southwest Indiana

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*The U.S. Food and Drug Administration along with the Centers for Disease Control and Prevention (CDC) and state and local officials are investigating a multi-state outbreak of Salmonella Typhimurium infections. The investigation is in the early stages. We are moving quickly to learn as much as possible and prevent additional people from becoming ill. We recognize that people will be concerned about this outbreak, and we will continue to provide updates and advice.*

#### **What is the Problem?**

A total of 141 persons infected with the outbreak strain of Salmonella Typhimurium have been reported from 20 states.

The number of ill persons identified in each state is as follows: Alabama (7), Arkansas (3), California (2), Georgia (1), Illinois (17), Indiana (13), Iowa (7), Kentucky (50), Michigan (6), Minnesota (3), Missouri (9), Mississippi (2), New Jersey (1), North Carolina (3), Ohio (3), Pennsylvania (2), South Carolina (3), Tennessee (6), Texas (1), and Wisconsin (2).

31 persons have been hospitalized, and two deaths have been reported in Kentucky.

In the course of their investigation, state officials in Kentucky and Indiana found evidence that they believe indicate cantaloupes grown in southwestern Indiana may be a source of the ongoing Salmonella Typhimurium outbreak. FDA officials are actively investigating potential sources of the outbreak, and will continue to update the public as more specific information becomes available.

#### **What are the Symptoms of Salmonellosis?**

Most people infected with Salmonella develop diarrhea, fever, and abdominal cramps 12 to 72 hours after infection. The illness usually lasts 4 to 7 days, and most people recover without treatment.

However, in some people, the diarrhea may be so severe that the patient needs to be hospitalized. In these patients, the Salmonella infection may spread from the intestines to the blood stream, and then to other body sites and can cause death unless the person is treated promptly with

antibiotics.

### **Who is at Risk?**

Children are the most likely to get salmonellosis. The rate of diagnosed infections in children less than five years old is higher than the rate in all other persons. Young children, the elderly, and those with compromised immune systems are the most likely to have severe infections. It is estimated that approximately 400 persons die each year with acute salmonellosis.

### **What is Being Done About the Problem?**

As a result of the initial investigations by the state health departments in Indiana and Kentucky, a farm in southwestern Indiana has contacted its distributors, which reach outside Indiana into other states, and is withdrawing its cantaloupe from the market place. The farm has agreed to cease distributing cantaloupes for the rest of the growing season.

FDA's Coordinated Outbreak Response and Evaluation (CORE) network is working directly with the FDA field offices, the CDC and state and local agencies on this incident and will continue to update the public appropriately.

### **What Do Consumers Need To Do?**

Consumers who are buying or have recently bought cantaloupe should ask their retailer if the cantaloupe was grown in southwestern Indiana.

As a result of the state investigations, FDA advises consumers not to eat cantaloupe from southwestern Indiana and to throw them away. Do not try to wash the harmful bacteria off the cantaloupe as contamination may be both on the inside and outside of the cantaloupe. Cutting, slicing and dicing may also transfer harmful bacteria from the fruit's surface to the fruit's flesh. When in doubt, throw it out.

### **Who Should be Contacted?**

Consumers who show any signs of illness Salmonellosis should consult their health care provider. FDA encourages consumers with questions about food safety to call 1-888-SAFEFOOD or consult the [fda.gov](http://fda.gov) website.

### **Investigation Progression**

Information on the investigation progression will be posted as it becomes available.

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*The information in this release reflects the FDA's best efforts to communicate what it has learned from the manufacturer and the state and local public health agencies involved in the investigation. The agency will update this page as more information becomes available.*

For more information:

- [FDA CORE Web Page](#)<sup>1</sup>
- [CDC on Salmonella](#)<sup>2</sup>
- [FoodSafety.gov on Salmonella](#)<sup>3</sup>

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1. </Food/FoodSafety/CORENetwork/ucm272347.htm>
2. <http://www.cdc.gov/salmonella/>
3. <http://www.foodsafety.gov/poisoning/causes/bacteriaviruses/salmonella/>