
Multistate Outbreak of *Salmonella* Paratyphi B variant L(+ tartrate(+)) Infections

Posted June 5, 2015 2:00 PM ET

Highlights

- [Read the Advice to Restaurants, Retailers, and Consumers »](#)
- As of June 4, 2015, a total of 53 people infected with the outbreak strain of *Salmonella* Paratyphi B variant L(+ tartrate(+)) have been reported from nine states. Ten ill people have been hospitalized. No deaths have been reported.
- This outbreak is caused by *Salmonella* Paratyphi B variant L(+ tartrate(+)) bacteria, formally known as *Salmonella* Java.
 - The illness caused by this bacteria typically includes diarrhea, fever, and abdominal cramps 12-72 hours after an exposure. *Salmonella* Paratyphi B variant L(+ tartrate(+)) does not cause paratyphoid fever, enteric fever, or typhoid fever.
- Most ill people in the outbreak reported eating sushi made with raw tuna in the week before becoming ill.
 - At this time, a common brand or supplier of raw tuna linked to illnesses has not been identified by ongoing traceback.
- As a result of the ongoing investigation, the Maricopa County Environmental Services Department working with the Arizona State Public Health Laboratory identified *Salmonella* Newport in one sample and *Salmonella* Weltevreden in another sample of frozen raw ground tuna products.
 - The unopened frozen ground tuna products represented two different lots of product imported from Indonesia by Osamu Corporation of Gardena, California.
- On May 27, Osamu Corporation recalled [\[PDF- 1 page\]](#) (<http://www.cdph.ca.gov/pubsforms/Documents/fdbFrOC2n.pdf>) the two lots of ground frozen yellowfin tuna imported from Indonesia due to possible *Salmonella* contamination.
 - A search of the PulseNet (<http://www.cdc.gov/pulsenet/index.html>) database did not identify any known human illnesses linked to the recall.

- Restaurants and retailers should not sell or serve recalled [PDF- 1 page] (<http://www.cdph.ca.gov/pubsforms/Documents/fdbFrOC2n.pdf>) ground frozen yellowfin tuna imported from Indonesia by Osamu Corporation.
- People at higher risk for serious foodborne illness should not eat any raw fish or raw shellfish (<http://www.fda.gov/Food/FoodbornellnessContaminants/BuyStoreServeSafeFood/ucm07>) regardless of an ongoing outbreak. These groups include:
 - Children younger than 5 years
 - Adults older than 65
 - Pregnant women
 - People with weakened immune systems.

June 5, 2015

Case Count Update

As of June 4, 2015, no new ill people infected with the outbreak strain of *Salmonella* Paratyphi B variant L(+) tartrate(+) have been identified. CDC and state and local public health partners are continuing laboratory surveillance through PulseNet (<http://www.cdc.gov/pulsenet/>) to identify additional ill people and to interview them about foods they ate before they became ill.

Investigation Update

As a result of the ongoing investigation, the Maricopa County Environmental Services Department working with the Arizona State Public Health Laboratory tested unopened frozen ground tuna products. Arizona identified *Salmonella* Newport in one sample and *Salmonella* Weltevreden in another sample. The unopened frozen ground tuna products represented two different lots of product imported from Indonesia by Osamu Corporation of Gardena, California. On May 27, Osamu Corporation recalled [PDF - 1 page] (<http://www.cdph.ca.gov/pubsforms/Documents/fdbFrOC2n.pdf>) the two lots of ground frozen yellowfin tuna imported from Indonesia due to possible *Salmonella* contamination.

A search of the PulseNet (<http://www.cdc.gov/pulsenet/>) database did not identify any known human illnesses linked to the recall. State health departments continue to test samples of raw tuna products but the strain of *Salmonella* Paratyphi B variant L(+) tartrate(+) linked to the outbreak has not been identified.

FDA

(<http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm447742.htm#Probl>)

reports it has increased its monitoring of tuna. Additionally, FDA is conducting a traceback investigation. FDA is evaluating and analyzing records to determine whether there is a common source of raw tuna linked to the outbreak.

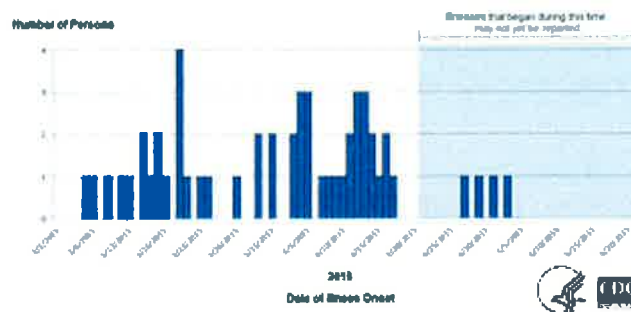
> Initial Announcement

At A Glance

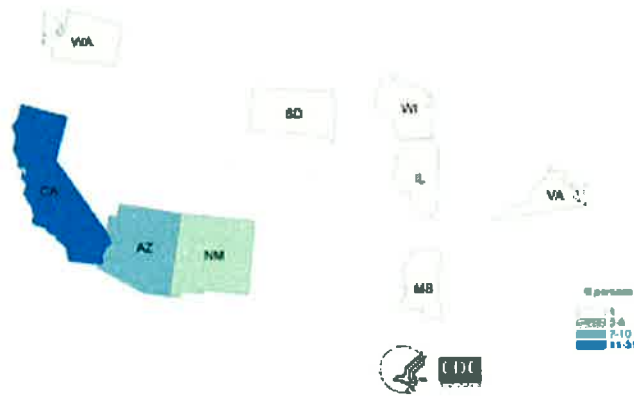
- Case Count: 53
- States: 9
- Deaths: 0
- Hospitalizations: 10

More Information

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



[CLICK TO VIEW EPI CURVE GRAPHS](#)



[CLICK TO VIEW CASE COUNT MAP](#)

File Formats Help:

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

(<http://www.cdc.gov/Other/plugins/>)

(<http://www.cdc.gov/Other/plugins/#pdf>)

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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>)