
Multistate Outbreak of *Salmonella* Paratyphi B variant L(+) tartrate(+) Infections Linked to Frozen Raw Tuna

Posted July 15, 2015 6:30 PM ET

Highlights

- [Read the Advice to Restaurants, Retailers, and Consumers >>](#)
- As of July 14, 2015, 60 people infected with the outbreak strain of *Salmonella* Paratyphi B variant L(+) tartrate(+) have been reported from 11 states. Eleven ill people have been hospitalized. No deaths have been reported.
- This outbreak is caused by *Salmonella* Paratyphi B variant L(+) tartrate(+) bacteria, formerly 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.
- Epidemiologic and laboratory findings indicate that frozen raw tuna is the likely source of the infections.
 - Most ill people in the outbreak reported eating sushi made with raw tuna in the week before becoming sick.
- The Minnesota Department of Health (<http://www.health.state.mn.us/news/pressrel/2015/tuna071415.html>) and Department of Agriculture isolated the outbreak strain from samples of unopened frozen raw tuna collected from a Minnesota grocery store where an ill person in this outbreak reported eating tuna sushi. The contaminated frozen raw tuna collected from the store was imported from Indonesia.
- Restaurants and retailers should not sell or serve any tuna from the contaminated lot (<http://www.health.state.mn.us/news/pressrel/2015/tuna071415.html>) of frozen raw tuna tested by Minnesota imported from Indonesia by Osamu Corporation, or the previously recalled [\[PDF - 1 page\]](#) (<http://www.cdph.ca.gov/pubsforms/Documents/fdbFrOC2n.pdf>) ground frozen yellowfin tuna also 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/FoodborneIllnessContaminants/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.
- CDC's National Antimicrobial Resistance Monitoring System (<http://www.cdc.gov/narms>) (NARMS) laboratory conducted antibiotic resistance testing on clinical isolates collected from three ill people infected with the outbreak strain.
 - Of the three isolates, one (33%) isolate was resistant to ampicillin and two (67%) were susceptible to all antibiotics tested on the NARMS panel.

July 15, 2015

Case Count Update

Since the last update on June 5, 2015, seven new ill people infected with the outbreak strain of *Salmonella* Paratyphi B variant L(+) tartrate(+) have been reported from Arizona (1), California (3), Michigan (1), and Minnesota (2). As of July 14, 2015, 60 people have been reported from 11 states. The number of ill people reported from each state is as follows: Arizona (11), California (34), Illinois (1), Michigan (1), Minnesota (2), Mississippi (1), New Mexico (6), South Dakota (1), Virginia (1), Washington (1), and Wisconsin (1).

Illness onset dates range from March 5, 2015 to June 30, 2015. Ill people range in age from younger than 1 year to 83 with a median age of 32, and 56% are male. Among 57 people with available information, 11 (19%) have been hospitalized, and no deaths have been reported.

Illnesses that occurred after June 13, 2015 might not yet be reported due to the time between when a person becomes ill and when the illness is reported. This takes an average of 2 to 4 weeks.

Investigation Update

Epidemiologic and laboratory findings indicate that frozen raw tuna is the likely source of the infections. In interviews, ill people answered questions about foods eaten and other exposures in the week before they became ill. Of 46 ill people for whom information is known, 43 (93%) reported consuming sushi in the week before they became ill. This proportion is significantly higher when compared with results from a [survey](http://www.cdc.gov/foodnet/PDFs/FNExpAtI03022011.pdf) [PDF - 29 pages] (<http://www.cdc.gov/foodnet/PDFs/FNExpAtI03022011.pdf>) of healthy people in which 5% reported eating "sushi, sashimi, or ceviche made with raw fish or shellfish" in the 7 days before they were interviewed. Of the 42 people with information about their sushi

exposure, 41 (98%) reported eating a sushi item containing raw tuna, and 25 (86%) of 29 with information reported eating a sushi item containing raw “spicy tuna.” The traceback investigation is ongoing, but preliminary investigation identified that frozen raw tuna was used to make the raw tuna sushi reported by ill persons.

The Minnesota Department of Health

(<http://www.health.state.mn.us/news/pressrel/2015/tuna071415.html>) and Department of Agriculture isolated the outbreak strain from samples of unopened frozen raw tuna products collected from a Minnesota grocery store where an ill person in this outbreak reported eating tuna sushi. The contaminated frozen raw tuna products collected from the store represented one lot of product imported from Indonesia by Osamu Corporation.

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 (<http://www.cdc.gov/narms/index.html>) 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 strain. Of the three isolates, one (33%) isolate was resistant to ampicillin and two (67%) were susceptible to all antibiotics tested on the NARMS panel.

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. CDC will provide updates when more information is available.

> June 5, 2015

> Initial Announcement

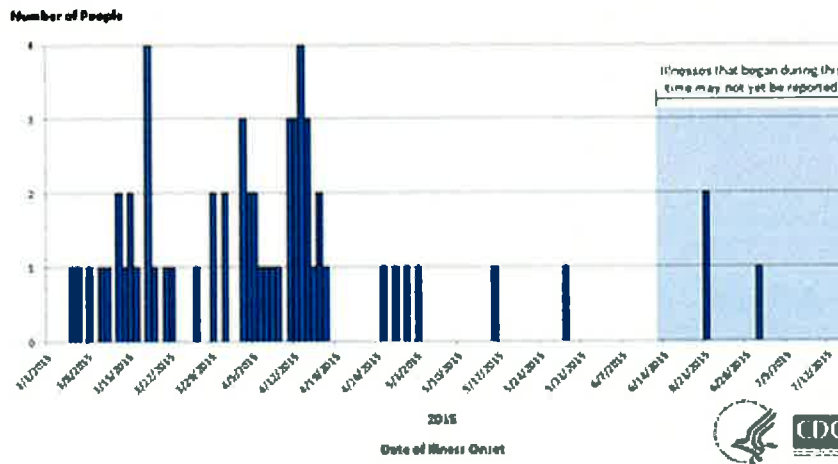
At A Glance

- Case Count: 60

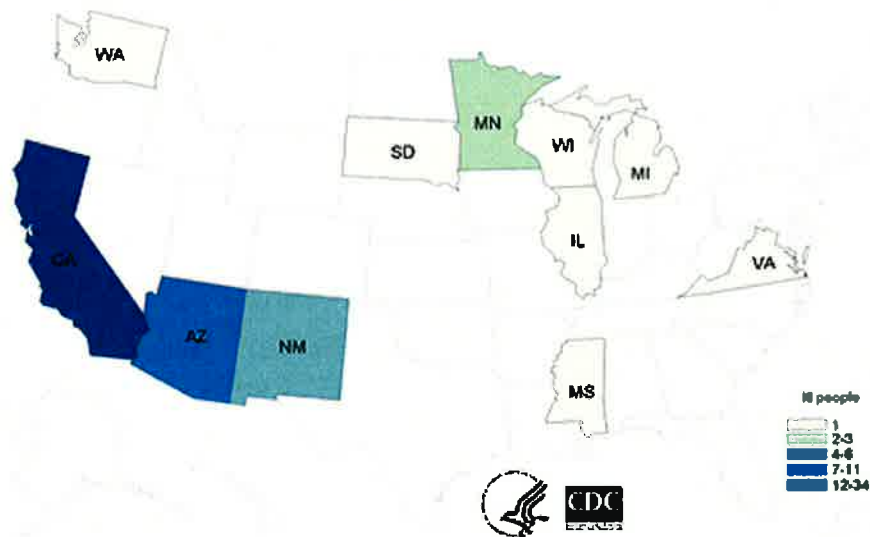
- States: 11
- Deaths: 0
- Hospitalizations: 11
- Recall: Yes

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>)