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

Posted July 22, 2015 2:15 PM ET

Highlights

- [Read the Advice to Restaurants, Retailers, and Consumers >>](#)
- As of July 20, 2015, 62 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.
- On July 21, 2015, Osamu Corporation announced two voluntary recalls of frozen yellowfin tuna from one processing plant in Indonesia. The two recalls include:
 - All frozen tuna (<http://www.fda.gov/Safety/Recalls/ucm455626.htm>) (loin, saku, chunk, slice, and ground market forms) sold to restaurants and grocery stores throughout the U.S. from May 9, 2014 to July 9, 2015. Affected products can be identified by four-digit purchase order numbers 8563 through 8599 located on each product carton box.
 - One lot of frozen yellowfin tuna chunk meat (<http://www.fda.gov/Safety/Recalls/ucm455622.htm>) distributed to AFC Corporation for use in sushi franchises in grocery stores throughout the U.S. from May 20, 2015 to May 26, 2015. The affected lot can be identified by lot number 68568.
- Restaurants and retailers should not sell or serve any of the recalled tuna products.
 - Carefully check your establishment's freezers for recalled products. Return recalled products to the distributor for a refund.
 - When in doubt, don't sell or serve it.

- 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 22, 2015

Case Count Update

Since the last update on July 15, 2015, two new ill people infected with the outbreak strain of *Salmonella* Paratyphi B variant L(+) tartrate(+) have been reported from Minnesota. As of July 20, 2015, 62 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 (4), Mississippi (1), New Mexico (6), South Dakota (1), Virginia (1), Washington (1), and Wisconsin (1).

Illness onset dates range from March 5, 2015 to July 7, 2015. Ill people range in age from younger than 1 year to 83 with a median age of 32, and 56% are male. Among 59 people with available information, 11 (19%) have been hospitalized, and no deaths have been reported.

Illnesses that occurred after June 19, 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

On July 21, 2015, Osamu Corporation announced two voluntary recalls of frozen yellowfin tuna from one processing plant in Indonesia. Osamu recalled all frozen yellowfin tuna (<http://www.fda.gov/Safety/Recalls/ucm455626.htm>) (loin, saku, chunk, slice, and ground market forms) sold to restaurants and grocery stores throughout the U.S. from May 9, 2014 to July 9, 2015. Affected products can be identified by four-digit purchase order numbers 8563 through 8599 located on each product carton box. Additionally, Osamu recalled one

lot of frozen yellowfin tuna chunk meat

(<http://www.fda.gov/Safety/Recalls/ucm455622.htm>) distributed to AFC Corporation from May 20, 2015 to May 26, 2015 after 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 affected lot can be identified by lot number 68568.

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.

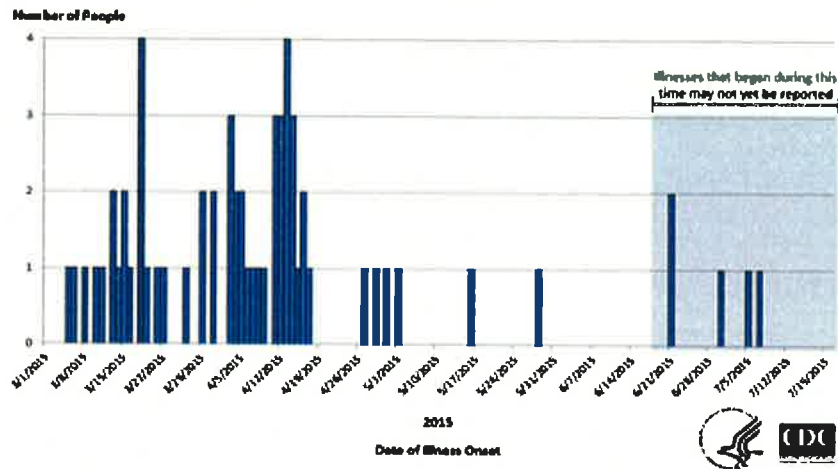
- > July 15, 2015
- > June 5, 2015
- > Initial Announcement

At A Glance

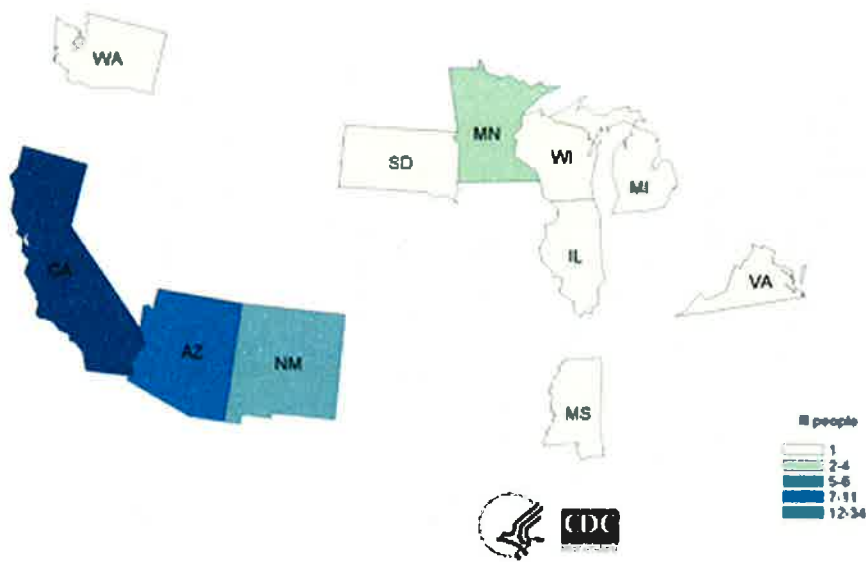
- Case Count: 62
- States: 11
- Deaths: 0
- Hospitalizations: 11
- Recall: Yes

More Information

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



[CLICK TO VIEW EPI CURVE GRAPHS](#)



[CLICK TO VIEW CASE COUNT MAP](#)

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

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

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>)
