
Multistate Outbreak of Shiga toxin-producing *Escherichia coli* O157:H7 Infections Linked to Beef Products Produced by Adams Farm

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Highlights

- [Read the Recall & Advice to Consumers, Restaurants, and Retailers>>](#)
- CDC, multiple states, and the U.S. Department of Agriculture Food Safety and Inspection Service (USDA-FSIS) are investigating a multistate outbreak of Shiga toxin-producing *Escherichia coli* O157:H7 (STEC O157:H7) infections.
 - Seven people infected with the outbreak strain of STEC O157:H7 have been reported from four states.
 - Five ill people have been hospitalized. No one has developed hemolytic uremic syndrome, a type of kidney failure, and no deaths have been reported.
- Epidemiologic, traceback, and laboratory evidence indicate that beef products produced by Adams Farm Slaughterhouse in Athol, Massachusetts is a likely source of this outbreak.
- On September 24, 2016, Adams Farm Slaughterhouse recalled (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2016/recall-087-2016-release>) beef, veal, and bison products due to possible *E. coli* O157:H7 contamination.
 - The products subject to recall have establishment number EST. 5497 inside the USDA mark of inspection and include several lot numbers and cuts of meat. The full list can be found on the USDA website (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2016/recall-087-2016-release>) .
 - These items were shipped to farmers' markets, retail locations, and restaurants in Massachusetts, Connecticut, and eastern New York. The products may have been shipped to neighboring states. The list of retailers in each state that received recalled products can be found on the USDA website [PDF - 7 pages] (<http://www.fsis.usda.gov/wps/wcm/connect/a999e5ae-574c-41ea-8f1f-5d0622eb8375/RC-087-2016-Retail-List.pdf?>

MOD=AJPERES&CONVERT_TO=url&CACHEID=a999e5ae-574c-41ea-8f1f-5d0622eb8375) .

- We recommend that consumers, restaurants, and retailers do not use, serve, or sell the recalled meat products.
 - Don't cook recalled meat products and eat them. Throw the meat out or return it to the place of purchase. If you throw it away, put it in a sealed bag in the trash so that children, pets, or other animals can't eat it.
 - Remember to check freezers for recalled meat.
- This investigation is ongoing, and we will update the public when more information becomes available.

Initial Announcement

September 24, 2016

CDC is collaborating with public health and regulatory officials in multiple states and the U.S. Department of Agriculture Food Safety and Inspection Service (USDA-FSIS) to investigate a multistate outbreak of Shiga toxin-producing *Escherichia coli* O157:H7 (STEC O157:H7) infections.

Public health investigators are using the [PulseNet](#) system to identify illnesses that may be part of this outbreak. PulseNet, coordinated by CDC, is the national subtyping network of public health and food regulatory agency laboratories. PulseNet performs DNA fingerprinting on STEC bacteria isolated from ill people by using techniques called [pulsed-field gel electrophoresis](#) (PFGE) and [whole genome sequencing](#) (WGS). CDC PulseNet manages a national database of these DNA fingerprints to identify possible outbreaks. In this outbreak, the outbreak strain was defined by PFGE.

Seven people infected with the outbreak strain of STEC O157:H7 have been reported from four states. A list of the states and the number of cases in each can be found on the [Case Count Map page](#).

Illnesses started on dates ranging from June 27, 2016 to September 4, 2016. Ill people range in age from 1 year to 74, with a median age of 25. Fifty-seven percent of ill people are female. Five ill people have been hospitalized. No one has developed hemolytic uremic syndrome, a type of kidney failure, and no deaths have been reported.

This outbreak can be illustrated with a chart showing the number of people who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after September 8, 2016 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks. Please see the [Timeline for Reporting Cases of *E. coli*O157:H7 Infection](#) for more details.

Investigation of the Outbreak

Epidemiologic, traceback, and laboratory evidence indicate that beef products produced by Adams Farm Slaughterhouse in Athol, Massachusetts is a likely source of this outbreak.

In interviews, ill people answered questions about the foods they ate and other exposures in the week before they became ill. All five (100%) of the five people reached for interview reported eating ground beef in the week before they became ill. Preliminary traceback information indicates that ill people ate ground beef which had been produced by Adams Farm Slaughterhouse.

The Connecticut Department of Public Health collected leftover ground beef from an ill person's home and from a restaurant for testing; that beef had been produced by Adams Farm Slaughterhouse. Test results showed the outbreak strain of STEC O157:H7 in both samples of the leftover ground beef.

On September 24, 2016, Adams Farm Slaughterhouse recalled (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2016/recall-087-2016-release>) various cuts of beef, veal, and bison products due to possible *E. coli*O157:H7 contamination. The products originated from animals slaughtered on July 15, 25, and 27, 2016 and August 3, 8, 10, 11, 17, 24 and 26, 2016, and further processed and packed on various dates between July 21, and September 22, 2016. These items were shipped to farmer's markets, retail locations, and restaurants in Massachusetts, Connecticut, and eastern New York. The products may have been shipped to neighboring states. The products subject to recall have establishment number EST. 5497 inside the USDA mark of inspection and include several lot numbers and cuts of meat. The full list can be found on the USDA website (<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2016/recall-087-2016-release>) .

This investigation is ongoing, and we will update the public when more information becomes available. CDC and state and local public health partners are continuing laboratory surveillance through PulseNet to identify additional ill people and to interview those people about foods they ate before they got sick.

At A Glance

- Case Count: 7
- States: 4
- Deaths: 0
- Hospitalizations: 5
- Recall: Yes

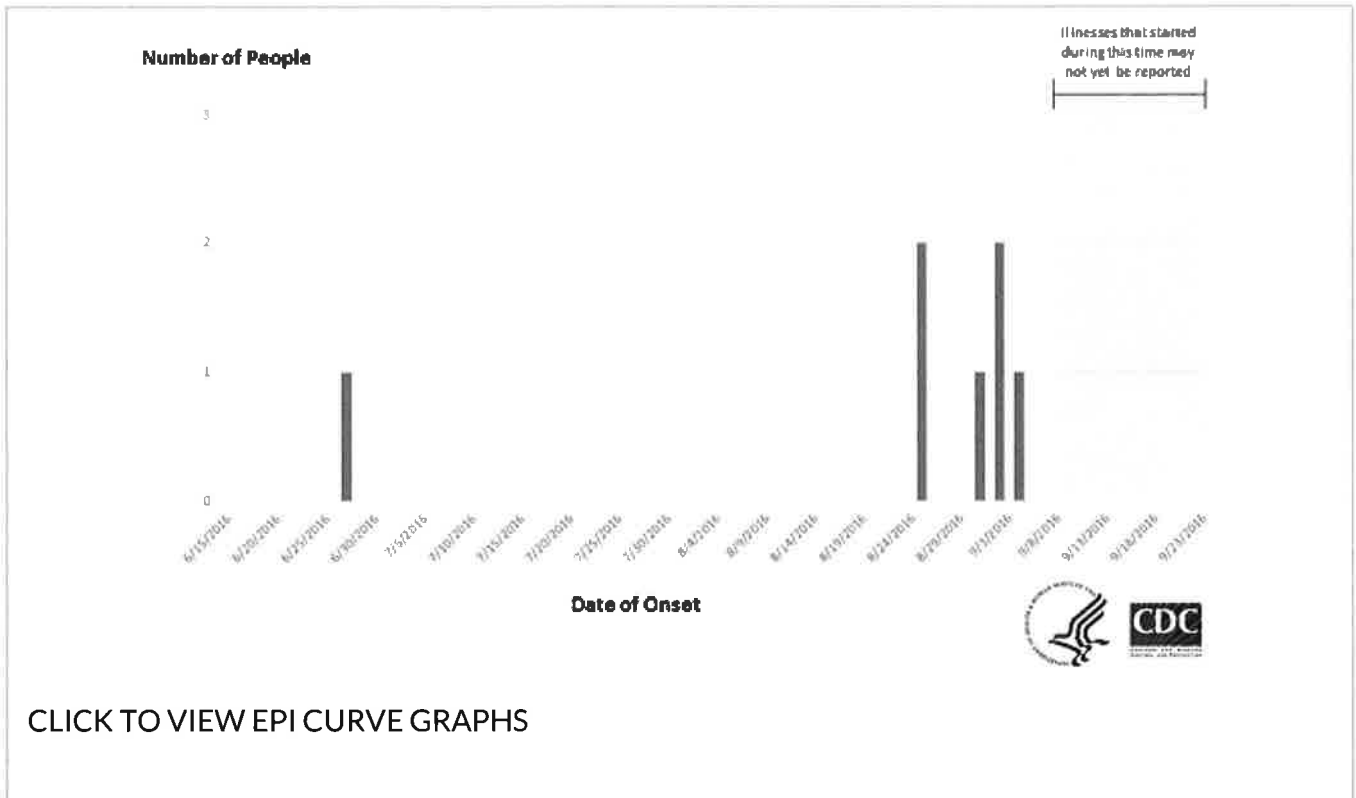
More Information

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





[CLICK TO VIEW CASE COUNT MAPS](#)



[CLICK TO VIEW EPI CURVE GRAPHS](#)

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National Center for Emerging and Zoonotic Infectious Diseases (NCEZID) (/ncezid/)

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