



Public Health Mōno-Gram



Richard O. Johnson, M.D., MPH, Public Health Officer
Office: (760) 924-1828
Fax: (760) 924-1831
E-mail: drrickjohn@gmail.com
24/7/365 Emergency Contact: (760) 914-0496

Lynda Salcido, Public Health Director
Office: (760) 924-1842
Fax: (760) 924-1831
E-mail: lsalcido@mono.ca.gov

Salmonellosis Outbreak in Certain Types of Tomatoes Updated: June 9, 2008

Topics on this Page

- [Introduction](#)
- [Update on the Outbreak](#)
- [News Updates](#)
- [Advice for Retailers, Restaurateurs and Food Service Operators](#)
- [Consumer Health Information](#)
- [What Is FDA Doing?](#)
- [Information About Salmonella](#)
- [How Do I Report a Tomato Complaint?](#)

Introduction

The Food and Drug Administration is alerting consumers nationwide that a salmonellosis outbreak appears to be linked to consumption of certain types of raw red tomatoes and products containing raw red tomatoes. The bacteria causing the illnesses are *Salmonella* serotype Saintpaul, an uncommon type of *Salmonella*.

The specific type and source of tomatoes are under investigation. However, preliminary data suggest that raw red plum, raw red Roma, or raw round red tomatoes are the cause. At this time, consumers should limit their tomato consumption to tomatoes that have not been implicated in the outbreak. These include cherry tomatoes, grape tomatoes, tomatoes sold with the vine still attached, and tomatoes grown at home.





Red Plum/Red Roma tomatoes implicated in outbreak



Round red tomato implicated in outbreak

Update on the Outbreak

June 7, 2008: The Food and Drug Administration has expanded its warning to consumers nationwide that a salmonellosis outbreak has been linked to consumption of certain raw, red tomatoes.

At this time, FDA is advising consumers to limit their consumption of tomatoes to the following types of tomatoes. The following types of tomatoes listed below are NOT likely to be the source of this outbreak.

- cherry tomatoes
- grape tomatoes
- tomatoes sold with the vine still attached
- tomatoes grown at home

Also, FDA recommends consuming raw red plum, raw red Roma, or raw red round tomatoes only if grown and harvested from the following areas that **HAVE NOT BEEN ASSOCIATED WITH THE OUTBREAK:**

- Arkansas
- California
- Georgia
- Hawaii
- North Carolina
- South Carolina
- Tennessee
- Texas

- Belgium
- Canada
- Dominican Republic
- Guatemala
- Israel
- Netherlands
- Puerto Rico

Consumers who are unsure of where the tomatoes are from that they have in their home



are encouraged to contact the store or place of purchase for that information.

Consumers should also be aware that raw tomatoes are often used in the preparation of fresh salsa, guacamole, and pico de gallo, are part of fillings for tortillas, and are used in other dishes.

Restaurants, grocery stores, and food service operators have been advised by the FDA not to offer for sale or service raw red plum, Roma, or red tomatoes and products made from these types of tomatoes unless they are from one of the areas listed above.

Since mid April, there have been 145 reported cases of salmonellosis nationwide caused by Salmonella Saintpaul, an uncommon form of Salmonella. At least 23 hospitalizations have been reported.

News Updates

[FDA Warns Consumers Nationwide Not to Eat Certain Types of Raw Red Tomatoes](#) (June 7, 2008)
[FDA Warns Consumers in New Mexico and Texas Not to Eat Certain Types of Raw Red Tomatoes](#)
(June 3, 2008)

Advice for Retailers, Restaurateurs and Food Service Operators

[Frequently Asked Questions](#)

FDA traceback review, in addition to production and distribution pattern information, has indicated that tomatoes from the following sources are **not** associated with the outbreak:

Arkansas
California
Georgia
Hawaii
North Carolina
South Carolina
Tennessee
Texas
Belgium
Canada
Dominican Republic
Guatemala
Israel
Netherlands
Puerto Rico

FDA recommends that retailers, restaurateurs, and food service operators offer only fresh and fresh cut red Roma, red plum, and round red tomatoes and food products made from these tomatoes for sale or service from the sources listed above.

FDA further recommends that retailers, restaurateurs, and food service operators



continue to offer cherry tomatoes, grape tomatoes, and tomatoes sold with the vine still attached, from any source.

Consumer Health Information

[Frequently Asked Questions](#)

[How the FDA Works to Keep Produce Safe](#)

[Safe Handling of Raw Produce and Fresh-Squeezed Fruit and Vegetable Juices](#)

What is FDA Doing?

[FDA Launches Tomato Safety Initiative](#)

[Food Protection Plan](#)

Information About Salmonella

[Investigation of Outbreak of Infections Caused by *Salmonella* Saintpaul](#) (CDC)

[General Information: *Salmonella*](#) (CDC)

[Questions & Answers: *Salmonella*](#) (CDC)

How Do I Report a Tomato Complaint?

[Please contact your Consumer Complaint Coordinator](#)

