

English:

At this time, FDA is advising U.S. consumers to limit their tomato consumption to those that are not the likely source of this outbreak. These include cherry tomatoes; grape tomatoes; tomatoes sold with the vine still attached; tomatoes grown at home; and red plum, red Roma, and round red tomatoes from specific sources listed at: <http://www.fda.gov/oc/opacom/hottopics/tomatoes.html>*. Consumers should 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 many other dishes.

Consumers everywhere are advised to:

- Refrigerate within 2 hours or discard cut, peeled, or cooked tomatoes.
- Avoid purchasing bruised or damaged tomatoes and discard any that appear spoiled.
- Thoroughly wash all tomatoes under running water.
- Keep tomatoes that will be consumed raw separate from raw meats, raw seafood, and raw produce items.
- Wash cutting boards, dishes, utensils, and counter tops with hot water and soap when switching between types of food products.

Spanish:

La FDA recomienda en este momento al público de los Estados Unidos que solo consuma los tipos de tomates que no se han identificado como posibles fuentes del brote. Estos tipos de tomate incluyen los siguientes: las variedades "cherry", "grape", los tomates que se venden con el tallo, los tomates cultivados en huertos caseros, y los tomates rojos de las variedades "red plum", "red roma" y "round red" procedentes de las fuentes específicas publicadas en el [sitio web de la FDA](#).* (en inglés). Los consumidores deben tener en cuenta que los tomates crudos se utilizan a menudo como ingredientes de las salsas frescas, el guacamole y el pico de gallo, así como en los rellenos de tortillas y otros platos variados.

A todos los consumidores se les recomienda seguir las siguientes medidas:

- Refrigerar dentro de un período máximo de 2 horas los tomates cortados, pelados o cocinados, o si no desecharlos.
- Evitar comprar tomates magullados o dañados y botar los que se ven en mal estado.
- Lavar los tomates cuidadosamente con agua corriente de la llave.
- Mantener los tomates que se van a consumir crudos separados de las carnes, los mariscos y los pescados sin cocinar, así como de las verduras y frutas frescas.
- Lavar con agua caliente y jabón las tablas de cortar, los platos, los utensilios y el mesón de la cocina cuando se preparen distintos tipos de alimentos.

This information only available in English:

Update on the Investigation, June 20, 2008

The FDA has completed the traceback for some of the tomatoes associated with the salmonella outbreak. The agency has been able to trace the pathway of some tomatoes from the point of purchase (e.g. supermarket) or consumption (e.g. restaurant) to each point on the distribution chain down to certain farms in Mexico and Florida.

The FDA is now working to narrow the investigation. As part of this, the agency is sending teams of multi-disciplinary experts to both Mexico and Florida this weekend to conduct joint inspections of the farms and other critical points on the supply chain where the tomatoes may have become contaminated.

The FDA investigators will conduct joint inspections with regulators in Mexico and Florida at the farms and other distribution points. Meanwhile, the FDA will continue to collect samples of tomatoes and conduct traceback activities.

To further narrow the investigation, the FDA is working with the state of Texas to traceback a cluster of illnesses recently found by the state of Texas. We are hopeful that this will provide additional information to bring the agency closer to the source of the contamination.

The FDA is working jointly with Mexico and Florida and other states to update the list of areas not associated with the outbreak and will continue to post the information on the web site.

Raw red plum, red Roma, and red round tomatoes, harvested from one of the sources that FDA has identified below are NOT associated with the outbreak and are acceptable to eat. Cherry tomatoes, grape tomatoes, tomatoes sold with the vine still attached, from all sources, and tomatoes grown at home are also not linked to the outbreak and can be eaten.

Update on the Outbreak

June 25, 2008: At this time, 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:**

- Alabama
- Alaska
- Arkansas
- California
- Colorado
- Connecticut
- Delaware
- Florida (counties of: Jackson, Gadsden, Leon, Jefferson, Madison, Suwannee, Hamilton, Hillsborough, Polk, Manatee, Hardee, DeSoto, Sarasota, Highlands, Pasco, Sumter, Citrus, Hernando, Charlotte)*

- Georgia
- Hawaii
- Illinois
- Indiana
- Iowa
- Kansas
- Kentucky
- Louisiana
- Maine
- Maryland
- Massachusetts
- Michigan
- Minnesota
- Mississippi
- Missouri
- Nebraska
- Nevada **New!**
- New Hampshire
- New Jersey
- New Mexico
- New York
- North Carolina
- Ohio
- Oklahoma
- Pennsylvania
- South Carolina
- Tennessee
- Texas
- Utah
- Vermont
- Virginia
- Washington
- West Virginia
- Wisconsin
- Belgium
- Canada
- Dominican Republic
- Guatemala
- Israel
- Mexican States (Aguascalientes, Baja California Norte, Baja California Sur, Campeche, Colima, Chiapas, Chihuahua, Distrito Federal, Durango, Guanajuato, Guerrero, Hidalgo, México, Michoacán, Morelos, Nayarit, Nuevo León, Oaxaca, Puebla, Querétaro, Quintana Roo, San Luis Potosí, Sonora, Tlaxcala, Veracruz, Yucatán, Zacatecas)
- Netherlands
- Puerto Rico

** Shipments of tomatoes harvested in these counties are acceptable with a certificate issued by the Florida Department of Agriculture and Consumer Services.*

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. If consumers are unable to determine the source of the tomatoes, they should not be eaten.

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.

Types of tomatoes not linked to any illnesses are cherry tomatoes, grape tomatoes, and tomatoes with the vine still attached.

Since mid April, there have been 652 reported cases of salmonellosis nationwide caused by Salmonella Saintpaul, an uncommon form of Salmonella. At least 71 hospitalizations have been reported. [Investigation of Outbreak of Infections Caused by *Salmonella* Saintpaul](#) (CDC). There continues to be only 1 reported case in the state of Florida.

Karen A. Chapman, MD, MPH
Director

Okaloosa County Health Department

If you have no time for healthy eating and exercise sooner or later you will have to make time for illness. Adapted from a quote by Edward Stanley