

Okaloosa County News Release

7/18/2008

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P08-426

Update on Salmonella Saintpaul Outbreak

FDA is updating its warning to consumers nationwide concerning the outbreak of *Salmonella* serotype Saintpaul. As of today, FDA officials believe that consumers may enjoy all types of fresh tomatoes available on the domestic market, without concern of becoming infected with *Salmonella* Saintpaul. The agency is removing the warning that has been in place since June 7, which states that consumers should avoid certain types of fresh tomatoes due to a potential connection to the *Salmonella* Saintpaul outbreak

Consumers may resume enjoying any type of fresh tomato, including raw red plum, raw red Roma, and raw red round tomatoes.

While we are changing our consumer guidance about tomatoes, we reiterate our guidance to consumers that those in vulnerable populations (infants, the elderly, and immune-compromised people) should avoid eating jalapeño and serrano peppers as the investigation continues. The Centers for Disease Control and Prevention (CDC) has found that many, but not all, of the people who have become ill during the outbreak also reported eating jalapeño or serrano peppers.

Since April, more than 1,000 people infected with *Salmonella* Saintpaul with the same genetic fingerprint have been identified in 42 states, the District of Columbia, and Canada.

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**States Other Than Florida (for raw red plum,
raw red Roma, and raw red round tomatoes)**

Alabama
Alaska
Arkansas
California
Colorado
Delaware
Georgia
Hawaii
Iowa
Kansas
Kentucky
Louisiana
Maine
Maryland
Massachusetts
Michigan
Minnesota
Mississippi
Missouri
New Hampshire
New Jersey
New York
Nebraska
North Carolina

Ohio
Pennsylvania
South Carolina
Tennessee
Texas
Utah
Vermont
Virginia
Washington
West Virginia
Wisconsin
Belgium
Canada
Dominican Republic
Guatemala
Israel
Netherlands
Puerto Rico

**For information on safe handling of fresh
produce in general:**

<http://www.fightbac.org/content/view/203>

<http://www.cfsan.fda.gov/~dms/prodsafe.html>