

## Salmonellosis Outbreak in Certain Types of Tomatoes

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*.

**Types of Tomatoes:** 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.



Red Plum/Red Roma tomatoes implicated in the outbreak



Round red tomato implicated in the outbreak

**The following types of tomatoes listed below are NOT likely to be the source of this outbreak and consumers should limit their tomato consumption to these tomatoes:**

- Cherry Tomatoes
- Grape Tomatoes
- Tomatoes sold with the vine still attached
- Tomatoes grown at home

Also, tomatoes grown and harvested from the following areas **HAVE NOT BEEN ASSOCIATED WITH THE OUTBREAK:**

Alabama  
Arkansas  
California  
Georgia  
Hawaii  
Louisiana  
Maine  
Maryland  
Minnesota

Mississippi  
New York  
Nebraska  
North Carolina  
Ohio  
Pennsylvania  
South Carolina  
Tennessee

Texas  
West Virginia  
Belgium  
Canada  
Dominican Republic  
Guatemala  
Israel  
Netherlands  
Puerto Rico

**Advice for Retailers, Restaurateurs and Food Service Operators:** 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.

The source of this information, as well as updated information can be found at:  
<http://www.fda.gov/oc/opacom/hottopics/tomatoes.html#retailers>