

NEWS RELEASE | **FOR IMMEDIATE RELEASE** | April 17, 2019

Cases of *Salmonella* infection linked to raw tuna

BISMARCK, N.D. – The North Dakota Department of Health (NDDoH) reports four cases of *Salmonella* Newport infection in North Dakota associated with frozen, raw ground tuna. The NDDoH has been working with the Centers for Disease Control and Prevention (CDC), the U.S. Food and Drug Administration (FDA), and other state and local health officials in this national investigation. Evidence collected by environmental health officials and information gathered during interviews with ill individuals indicates that frozen, raw ground tuna supplied by Jensen Tuna Inc. is the likely source of this outbreak. On April 15, 2019, Jensen Tuna Inc. voluntarily recalled frozen ground tuna imported from JK Fish of Vietnam.

“Food service establishments and retailers should not sell or serve recalled frozen, ground tuna from Jensen Tuna Inc.,” said Laura Cronquist, epidemiologist with the NDDoH. “Consumers who order sushi made with raw tuna, including ‘spicy tuna,’ should ask whether the tuna is from Jensen Tuna Inc. If you are not sure if the tuna has been recalled, do not eat it. Those at higher risk for serious foodborne illness should not eat any raw fish or raw shellfish.”

To reduce the risk of salmonellosis (*Salmonella* infection), people should:

- Avoid eating raw or undercooked meats, poultry, seafood, and eggs.
- Use a food thermometer to ensure that cooked foods reach a safe minimum internal temperature. For further information, please visit www.foodsafety.gov/keep/charts/mintemp.html.
- Avoid cross-contamination by keeping ready-to-eat foods separate from raw meats, poultry, and seafood.
- Wash fresh produce before consuming it.
- Use separate cutting boards for fresh produce and raw meats, poultry, and seafood.
- Clean and disinfect food preparation work surfaces.
- Wash hands with soap and running water often, especially before and after preparing food, after handling pets and livestock, before eating, and after using the bathroom or changing diapers.

The most common symptoms of salmonellosis include diarrhea, fever, abdominal pain, nausea, and vomiting. Symptoms typically begin 12 to 72 hours after exposure to the bacteria but can take as long as 16 days. Most cases resolve within four to seven days without treatment, but severe cases and cases involving complications may require hospitalization. Children younger than 5 years, pregnant women, adults older than 65 years, and people with weakened immune systems are more

likely to experience severe illness. If you think you may have become ill from eating raw tuna sushi, contact your health care provider.

As of April 16, 13 cases from seven states have been reported to the CDC. Illnesses started on dates ranging from January 8, 2019 to March 20, 2019. Two cases have been hospitalized and no deaths have been reported. Individuals affected range in age from 29 to 85 years, with a median age of 40. Fifty-four percent of cases are female.

For more information on the outbreak of *Salmonella* infections linked to raw tuna, please visit the CDC's website at <https://www.cdc.gov/salmonella/newport-04-19/index.html> or contact Laura Cronquist at lcronquist@nd.gov, 701.328.2378 or 800.472.2180.

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