



David Martin, Cabinet Secretary

For immediate release:

CORRECTION

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**State Health and Environment Cabinet Secretaries
Report on the Multi-State *Salmonella* Outbreak Associated
with Jennie-O Turkey Product**

SANTA FE - New Mexico Department of Health (NMDOH) in partnership with New Mexico Environment Department (NMED) report that no New Mexicans have been affected with the strain of *Salmonella* Hadar. A national recall of Jenny-O turkey meat products was announced on April 1, 2011, after twelve persons infected with the outbreak strain were reported from ten states which include Arizona (1 case), California (1 case), Colorado (1 case), Georgia (1 case), Illinois (1 case), Missouri (1 case), Mississippi (1 case), Ohio (1 case), Washington (1 case) and Wisconsin (3 cases).

Collaborative investigative efforts by state, local, and federal public health and regulatory agencies have linked this outbreak to eating turkey burgers. "Our department's Scientific Laboratory Division (SLD) contributed to the investigation through an ongoing routine meat study, where we collect retail meat and test the meat for foodborne pathogens," says NMDOH's Cabinet Secretary, Catherine D. Torres, M.D. The outbreak strain was isolated in a retail meat product.

In response to the recall, NMED's Environmental Health Division contacted retail stores across the state to determine if the specific affected product was in current stock and to ensure any product found is removed. Information about the NMED Food Program can be found at http://www.nmenv.state.nm.us/fod/Food_Program/.

Salmonella infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy. The most common manifestations of *Salmonellosis* are diarrhea, abdominal cramps, and fever within six to 72 hours. Additional symptoms may include chills, headache, nausea and vomiting that can last up to seven days.

The product is described as four pound boxes of Jennie-O Turkey Burgers with seasonings Lean White Meat. Each box contains 12 1/3-pound individually-wrapped burgers. A use by date of "DEC 23 2010" and an identifying lot code of "32710" through "32780" are printed on the side panel of each box. The products were packaged on November 23, 2010 and were distributed to retail establishments nationwide.

The U.S. Department of Agriculture Food and Safety and Inspection Service (USDA-FSIS) recommendations for preventing *Salmonellosis* to wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Also wash cutting boards, dishes, and utensils with hot soapy water. Clean up spills right away. Keep raw meat and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods. Internal temperatures for cooking beef and pork is 160 degrees Fahrenheit and for poultry is 165 degrees Fahrenheit, as determined with a food thermometer.

The toll-free USDA Meat and Poultry Hotline 1-888-674-6854 or logon to [http://www.fsis.usda.gov/News & Events/Recall 028 2011 Release/index.asp](http://www.fsis.usda.gov/News_&_Events/Recall_028_2011_Release/index.asp) For more information, click on the Centers for Disease Control and Prevention's link below: <http://www.cdc.gov/salmonella/hadar0411/040411/index.html>.

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