Timeline of Events: Multistate Outbreak of *Salmonella* Bareilly and *Salmonella* Nchanga

Infections Associated with a Raw Scraped Ground Tuna Product -- United States, 2012

**Outbreak Identification and Source Implication**

**March 1**
NY State Department of Health notified CDC's Outbreak Response Team (ORT) of a cluster of 4 ill persons infected with *Salmonella* Bareilly with the same unusual pulsed-field gel electrophoresis pattern.

**March 2**
PulseNet shows 11 persons in 7 states with the same pattern. CDC began coordinating a multistate investigation and held first multistate conference call.

**March 4**
NY State Department of Health notified CDC's ORT of a cluster of 4 ill persons infected with *Salmonella* Bareilly with the same unusual pulsed-field gel electrophoresis pattern.

**March 8**
Exposure information from 8 ill persons revealed that 7 reported eating seafood and 5 ate sushi in the week before becoming ill. TX Department of State Health Services reported first cluster of 2 unrelated ill persons who ate at the same Japanese steakhouse which serves sushi.

**March 11**
Preliminary information from 22 ill persons revealed that in the week before illness 80% reported eating seafood and 55% reported eating sushi. Among 8 ill persons who reported the type of sushi, all reported eating tuna. WDHS reported a third cluster of unrelated ill persons who ate sushi purchased from the same grocery store.

**March 13**
WI Department of Health Services (WDHS) reported a second cluster of unrelated ill persons eating at the same Japanese restaurant.

**March 16**
Preliminary results of restaurant comparison study from 4 restaurants show that the proportion of comparison sushi orders containing spicy tuna as an ingredient averaged 37% (ranging from 29% to 53%).

**March 19**
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**March 22**
Among 19 ill persons who were asked detailed questions about eating sushi, 18 reported eating sushi in the week before illness and 80% of sushi eaters reported eating spicy tuna. CT Department of Public Health reported a fourth cluster of unrelated ill persons who ate sushi at the same restaurant. MD Department of Health and Mental Hygiene reported a fifth cluster of unrelated ill persons who ate sushi at the same restaurant.

**March 27**
Among 29 ill persons who were asked detailed questions about eating sushi, 90% reported eating sushi and 81% of sushi eaters reported eating spicy tuna.

**March 29**
Restaurant sushi order comparison study launched.

**April 2**
FDA activated an Incident Management Group and transferred *Salmonella* Bareilly response activities within the FDA Emergency Operations Center. CDC staff member joined FDA Team in Washington, DC.

**April 4**
CDC posted initial web announcement about investigation.

**April 9**
Preliminary results of restaurant comparison study from 4 restaurants show that the proportion of comparison sushi orders containing spicy tuna as an ingredient averaged 37% (ranging from 29% to 53%).

**April 10**
WDHS notified CDC's ORT about 5 recent *Salmonella* Nchanga infections occurring in the same states as the *Salmonella* Bareilly cases. One ill person in WI had reported eating tuna sushi.

**April 13**
Moon Marine USA Corporation voluntarily recalled 58,828 pounds of frozen raw yellowfin tuna product, labeled as Nakauchi Scrape AA or AAA, from a single tuna processing facility in India. CDC and FDA warned public not to eat recalled product.

**April 13 – 14**
FDA issued two Import Alerts for fresh and frozen tuna from Moon Fishery India Pvt Ltd.

**April 19 – 24**
FDA conducted a seafood hazard analysis and critical control point inspection at Moon Fishery Pvt Ltd in India.

**April 24**
FDA announced finding the outbreak strains of *Salmonella* Bareilly and *Salmonella* Nchanga in unopened packages of yellowfin tuna product imported from Moon Marine USA Corporation.

**April 26**
FDA announced that the Department of Agriculture Trade and Consumer Protection laboratory had found *Salmonella* Bareilly contamination in recalled yellowfin tuna and in a spicy tuna roll made with the recalled tuna.

**Trackback and Regulatory Activities, and Results of Product Testing**

For more information, visit CDC's *Salmonella* website: http://www.cdc.gov/salmonella/

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