

CDC: Salmonella cases tied to raw turkey products now at 279

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people infected with the same *Salmonella* strain have been reported in Canada, <u>health officials</u> say.

The investigation is ongoing and more information will be provided as it becomes available, the CDC said, adding that it is not advising consumers to avoid eating properly cooked turkey products or for retailers to stop selling raw turkey products. The CDC said consumers should always handle raw turkey carefully and cook it thoroughly to prevent food poisoning.

More information: More Information

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(HealthDay)—Sixty-three more cases of illness in a *Salmonella* outbreak linked to raw turkey products have been reported since Dec. 21, 2018, bringing the total number to 279, the U.S. Centers for Disease Control and Prevention says in an update.

Cases have been reported in 41 states and the District of Columbia, and 107 people have been hospitalized. One death was previously reported in California.

The outbreak strain of *Salmonella* has been identified in various raw turkey products, including ground turkey and turkey patties, and in raw turkey pet food and live turkeys, indicating it might be widespread in the turkey industry, the CDC said. A single, common supplier of raw turkey products or of live turkeys has not been identified that could account for the whole outbreak. The outbreak strain could be present in many facilities and suppliers, meaning many brands and types of foods containing raw turkey could be affected. III



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