

Salmonella outbreak linked to raw frozen breaded chicken products: CDC

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(HealthDay)—A salmonella outbreak that appears to be linked to frozen

breaded chicken products has sickened 17 people in six states, the U.S. Centers for Disease Control and Prevention said Wednesday.

Eight people have been hospitalized, but no deaths have been reported. The CDC said raw frozen breaded stuffed chicken products may look cooked because they might be breaded or browned, and the agency urged consumers to handle and cook these products safely before eating them.

Carefully read the labels on these products, follow cooking instructions exactly as they are written, always use an oven and use a food thermometer to check that the products are cooked to an internal temperature of 165 degrees Fahrenheit, the CDC advised. Never use a microwave or air fryer to cook these products. Wash your hands and any surfaces used to prepare the products.

Most people infected with salmonella develop diarrhea, fever, and [stomach cramps](#) anywhere from six hours to six days after being exposed to the bacteria. The illness usually lasts four to seven days, and most people recover without treatment, the CDC said. In some people, the illness may be so severe that the patient is hospitalized. Children younger than 5 years, adults 65 years and older, and people with weakened immune systems are more likely to have [severe illness](#), the CDC noted.

More information: [More Information](#)

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