

STATE HEALTH OFFICIALS REMIND HOOSIERS TO LIMIT TOMATO CONSUMPTION TO FDA SAFE LIST

INDIANAPOLIS – The Indiana State Department of Health reports eight confirmed cases related to the current *Salmonella* outbreak strain, and state health officials want to remind Hoosiers to continue to limit their consumption of tomatoes to the U.S. Food and Drug Administration’s list of safe producers.

“We are concerned Indiana residents may still possess contaminated tomatoes in their homes,” says Lynae Granzow, enteric epidemiologist for the Indiana State Department of Health. “Even though the FDA list of safe producers includes Indiana, contaminated tomatoes from other locations could still be in the state.”

At this time, FDA recommends consuming raw red plum, raw red Roma, or raw red round tomatoes only if grown and harvested in Indiana or one of the following areas that have NOT been associated with the outbreak:

Alabama

Alaska
Arkansas
California
Colorado
Connecticut
Delaware
Florida (counties of: Jackson, Gadsden, Leon, Jefferson, Madison, Suwannee, Hamilton, Hillsborough, Polk, Manatee, Hardee, DeSoto, Sarasota, Highlands, Pasco, Sumter, Citrus, Hernando, Charlotte)
Georgia
Hawaii
Iowa
Kansas
Kentucky
Louisiana
Maine
Maryland
Massachusetts
Michigan
Minnesota
Mississippi
Missouri
New Hampshire
New Jersey
New Mexico
New York
Nebraska
North Carolina
Ohio
Oklahoma
Pennsylvania
South Carolina
Tennessee
Texas
Utah
Vermont
Virginia
Washington
West Virginia
Wisconsin
Baja California (Norte)
Belgium
Canada
Dominican Republic

Guatemala
Israel
Netherlands
Puerto Rico

Most people infected with *Salmonella* develop diarrhea, fever, and abdominal cramps 12 to 72 hours after infection. The illness usually lasts 4 to 7 days. Although most people recover without treatment, severe infections may occur. Infants, elderly persons, and those with impaired immune systems are more likely than others to develop severe illness. Individuals who have these symptoms need to seek immediate medical attention.

Consumers who are unsure of where the tomatoes are from that they have in their home are encouraged to contact the store or place of purchase for that information. If consumers are unable to determine the source of the tomatoes, they should not be eaten.

Additionally, consumers should properly wash all tomatoes before consumption and not eat those which are bruised or have a break in the skin.

The FDA recommends retailers, restaurateurs, and food service operators offer only fresh and fresh cut red Roma, red plum, and round red tomatoes and food products made from these tomatoes for sale or service from the states listed above.

FDA further recommends retailers, restaurateurs, and food service operators continue to offer cherry tomatoes, grape tomatoes, and tomatoes sold with the vine still attached, from any source.

For additional information, visit the CDC Web site at: <http://www.cdc.gov/> or the FDA Web site at: <http://www.fda.gov/>.