

Mission:

To protect, promote & improve the health of all people in Florida through integrated state, county & community efforts.



Rick Scott
Governor

John H. Armstrong, MD, FACS
State Surgeon General & Secretary

Vision: To be the **Healthiest State** in the Nation

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FLORIDA DEPARTMENT OF HEALTH REPORTS ADDITIONAL CASES LINKED TO MULTISTATE SALMONELLA OUTBREAK

TALLAHASSEE – The Florida Department of Health has been notified that three additional cases of salmonellosis in Florida residents are linked to Foster Farms chicken by DNA fingerprinting, bringing the total to four cases in Florida. Three cases reside in Miami-Dade County and the fourth case was reported in Brevard County. These results are based on current information and may be adjusted as new information becomes available. The Department is working together with the CDC and USDA in the ongoing investigation.

“Individuals who have eaten the suspect chicken and experience symptoms like diarrhea, fever, and abdominal cramps should seek medical attention,” said Dr. Anna Marie Likos, Division of Disease Control and Health Protection Director and State Epidemiologist. “The Department will continue to monitor the situation and inform the public as new information becomes available.”

- Consumers who believe they have been sickened by eating contaminated chicken should contact their local health department and provide any available information about the chicken. Consumers who have purchased any samples from the problematic plant numbers P6137, P6137A, and P7632 should dispose of the chicken in order to protect themselves and their families.

Salmonellosis is an infection with *Salmonella*, a group of bacteria (germs) that can cause illness in humans. Most persons infected with *Salmonella* develop diarrhea, fever, and abdominal cramps 12 to 72 hours after infection. *Salmonella* infections usually resolve in 5-7 days and often do not require treatment other than oral fluids. Persons with severe diarrhea may require rehydration with intravenous fluids. Antibiotics are not usually necessary unless the infection spreads outside of the intestines.

What can I do to prevent salmonellosis?

- Cook poultry, meats (including ground meats) and eggs thoroughly. Using a meat thermometer is the only way to be sure you have cooked meat to a proper temperature.
- If you are served undercooked meat, poultry or eggs in a restaurant, don't hesitate to send it back to the kitchen for further cooking.
- Wash hands, kitchen work surfaces and utensils with soap and water immediately after they have been in contact with raw meat or poultry.
- Use one cutting board for raw animal proteins and another for other foods to avoid cross-contamination.
- Be particularly careful with foods prepared for infants, elderly, and immunocompromised.
- Do not work with raw poultry or meat and handle an infant (e.g., feed, change diaper) at the same time.

For more information, visit:

<http://www.doh.state.fl.us/Environment/medicine/arboviral/Zoonoses/Salmonella.html>

Florida Department of Health

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Or, visit the Centers for Disease Control and Prevention (CDC) at:
<http://www.cdc.gov/salmonella/>

The Department works to protect, promote and improve the health of all people in Florida through integrated state, county and community efforts.

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