



STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH SECTION

EHS Circular Letter #2010-56

To: Local Directors of Health
Chief Sanitarians
Certified Food Inspectors

From: Food Protection Program

Date: September 1, 2010

Subject: **Outbreak of *Salmonella* Enteritidis in Eggs and Shell Egg Recall**

CDC, state health departments, and involved local health departments have been investigating an increase in the number of *Salmonella* Enteritidis (SE) cases with matching pulsed-field gel electrophoresis (PFGE) patterns. Onset dates for cases range from May 1, 2010 and are continuing to be received. Epidemiological investigations of case clusters in some states have identified shell eggs as the likely source. As a result of traceback investigations conducted by FDA, Wright County Egg of Galt, Iowa and Hillandale Farms of Iowa have both initiated voluntary recalls of their shell egg products. Subsequently, companies that received eggs from these firms and packaged them under other labels have also initiated voluntary recalls of their products. For details on the investigation and recalled eggs go to www.cdc.gov/salmonella/enteritidis and <http://www.fda.gov/Safety/Recalls/MajorProductRecalls/default.htm>.

A cluster of SE cases with a matching PFGE pattern has been identified in Connecticut however the source of the illnesses has not been linked to the identified recalled product to date. As this PFGE pattern is the most common SE pattern it does not necessarily indicate that all the cases are related. The investigation to determine the source of the Connecticut cases is ongoing.

An announcement received today from FDA's New England District Office states that at this time, they have no evidence that New England farms are involved in the current *Salmonella* Enteritidis outbreak. FDA also states that there is no indication that shell eggs associated with the outbreak have been distributed in New England. FDA updates will be forwarded to local health departments as warranted.

The Food Protection Program advises consumers that the most important way to reduce the risk of foodborne disease is to **thoroughly cook potentially hazardous foods and those foods containing potentially hazardous foods as an ingredient - including raw eggs and dishes made with raw eggs**. Storing foods at proper temperatures, using approved sources, preventing cross contamination, cleaning and sanitizing food contact surfaces, washing hands, and not preparing food when ill are also important for risk reduction.

Certified food inspectors have been trained on the risk of SE with eggs and the importance of ensuring that food establishment operators obtain them from an approved source; transport, prepare, and store them at safe temperatures; and do not cross contaminate. A uniform enforcement of these and other food regulations by certified food inspectors during routine inspections of food service establishments can reduce the risk of foodborne disease for the public.

The Connecticut Department of Consumer Protection is the lead agency for food recalls and can be contacted at 860-713-6160.

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