



Multistate Outbreak of *E. coli* O157:H7 Infections Linked to Chopped Romaine Lettuce

- Advice to Consumers, Restaurants, and Retailers
- Case Count Maps
- Epi Curves
- Signs & Symptoms
- Key Resources

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Highlights

- Information collected to date indicates that chopped romaine lettuce from the Yuma, Arizona growing region could be contaminated with *E. coli* O157:H7 and could make people sick.
 - At this time, no common grower, supplier, distributor, or brand has been identified.
- **Advice to Consumers:**
 - Consumers anywhere in the United States who have store-bought chopped romaine lettuce at home, including salads and salad mixes containing chopped romaine lettuce, should not eat it and should throw it away, even if some of it was eaten and no one has gotten

sick. If you do not know if the lettuce is romaine, do not eat it and throw it away.

- Before purchasing romaine lettuce at a grocery store or eating it at a restaurant, consumers should confirm with the store or restaurant that it is not chopped romaine lettuce from the Yuma, Arizona growing region. If you cannot confirm the source of the romaine lettuce, do not buy it or eat it.

- **Advice to Restaurants and Retailers:**

- Restaurants and retailers should not serve or sell any chopped romaine lettuce, including salads and salad mixes containing chopped romaine lettuce, from the Yuma, Arizona growing region.
- Restaurants and retailers should ask their suppliers about the source of their chopped romaine lettuce.

- CDC, public health and regulatory officials in several states, and the U.S. Food and Drug Administration (<https://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm604254.htm>) are investigating a multistate outbreak of Shiga toxin-producing *Escherichia coli* O157:H7 (*E. coli* O157:H7) infections.

- Thirty-five people infected with the outbreak strain of *E. coli* O157:H7 have been reported from 11 states.

- Twenty-two people have been hospitalized, including three people who have developed a type of kidney failure called hemolytic uremic syndrome.

- No deaths have been reported.

- This investigation is ongoing, and CDC will provide updates when more information is available.

April 13, 2018

Case Count Update

Since the last update on April 10, 2018, 18 more people from 9 states were added to this outbreak.

As of April 12, 2018, 35 people infected with the outbreak strain of *E. coli* O157:H7 have been reported from 11 states. A list of the states and the number of cases in each can be found on the [Case Count Map page](#). Illnesses started on dates ranging from March 22, 2018 to March 31, 2018. Ill people range in age from 12 to 84 years, with a median age of 29. Sixty-nine percent of ill people are female. Twenty-two ill people have been hospitalized, including three people who developed hemolytic uremic syndrome, a type of kidney failure. No deaths have been reported.

Illnesses that occurred after March 27, 2018, might not yet be reported due to the time it takes between when a person becomes ill with *E. coli* and when the illness is reported. This takes an average of two to three weeks.

The current outbreak is not related to a recent multistate outbreak of *E. coli* O157:H7 infections linked to [leafy greens](#). People in the previous outbreak were infected with a different DNA fingerprint of *E. coli* O157:H7 bacteria.

Investigation Update

Epidemiologic evidence collected to date indicates that chopped romaine lettuce is the likely source of this outbreak. Twenty-six (93%) of 28 people interviewed reported consuming romaine lettuce in the week before their illness started. This percentage is significantly higher than results from a [survey](#) [787 KB] of healthy people in which 46% reported eating romaine lettuce in the week before they were interviewed. Most people reported eating a salad at a restaurant, and romaine lettuce was the only common ingredient identified among the salads eaten. The restaurants reported using bagged, chopped romaine lettuce to make salads. At this time, ill people are not reporting whole heads or hearts of romaine.

Traceback investigations are ongoing to determine the source of chopped romaine lettuce supplied to restaurant locations where ill people ate. At this time, no common grower, supplier, distributor, or brand has been identified. However, preliminary information indicates that the chopped romaine lettuce was from the Yuma, Arizona growing region.

Information collected to date indicates that chopped romaine lettuce from the Yuma, Arizona growing region could be contaminated with *E. coli* O157:H7 and could make people sick. Read [CDC's advice](#) to consumers, restaurants, and retailers.

This investigation is ongoing, and CDC will provide more information as it becomes available.

Previous Outbreak Announcements

▼ Initial Announcement

April 10, 2018

CDC, several states, the U.S. Food and Drug Administration, and the U.S. Department of Agriculture's Food Safety and Inspection Service are investigating a multistate outbreak of Shiga toxin-producing *E. coli* O157:H7 infections. This investigation includes *E. coli* O157:H7 infections recently reported by the New Jersey Department of Health (<http://nj.gov/health/>).

Public health investigators are using the PulseNet system to identify illnesses that may be part of this outbreak. PulseNet is the national subtyping network of public health and food regulatory agency laboratories coordinated by CDC. DNA fingerprinting is performed on *E. coli* bacteria isolated from ill people using techniques called pulsed-field gel electrophoresis (PFGE) and whole genome sequencing (WGS). CDC PulseNet manages a national database of these DNA fingerprints to identify possible outbreaks. WGS gives a more detailed DNA fingerprint than PFGE.

Illnesses reported by investigators in New Jersey also included ill people who had a diagnostic test showing they were infected with *E. coli* bacteria. Laboratory testing is ongoing to link their illnesses to the outbreak using DNA fingerprinting. Some people may not be included in CDC's case count because no bacterial isolates are available for the DNA fingerprinting needed to link them to the outbreak.

As of April 9, 2018, 17 people infected with the outbreak strain of *E. coli* O157:H7 have been reported from 7 states. A list of the states and the number of cases in each can be found on the [Case Count Map page](#). Illnesses started on dates ranging from March 22, 2018 to March 31, 2018. Ill people range in age from 12 to 84 years, with a median age of 41. Among ill people, 65% are female. Six ill people have been hospitalized, including one person who developed hemolytic uremic syndrome, a type of kidney failure. No deaths have been reported.

The investigation is still ongoing and a specific food item, grocery store, or restaurant chain has not been identified as the source of infections. State and local public health officials are interviewing ill people to determine what they ate and other exposures in the week before their illness started.

CDC will provide more information as it becomes available.

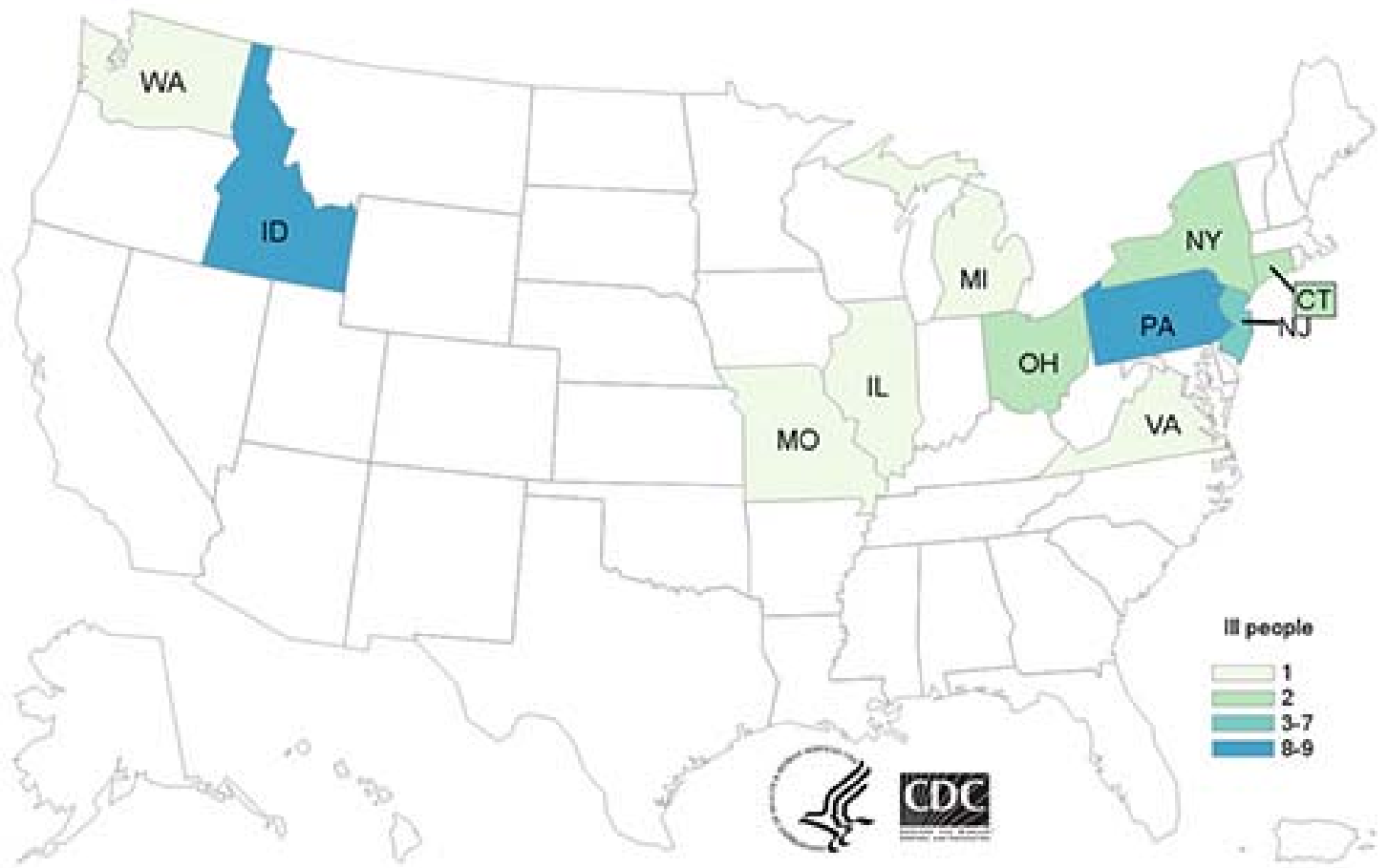
At A Glance

- Case Count: 35
- States: 11
- Deaths: 0
- Hospitalizations: 22
- Recall: No

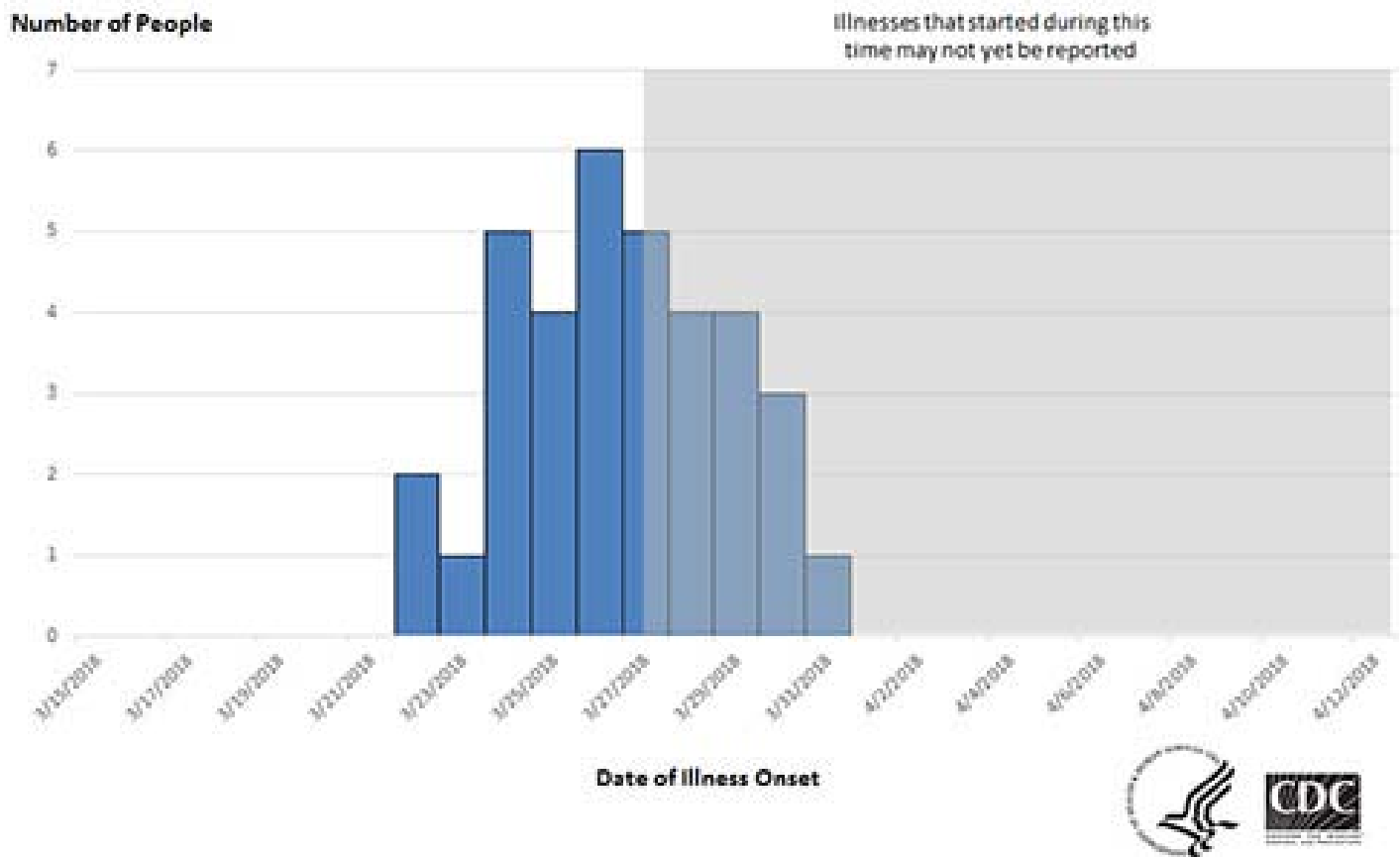


More Information

- [Advice to Consumers, Restaurants, and Retailers](#)
- [Signs & Symptoms](#)
- [Key Resources](#)



[CLICK TO VIEW CASE COUNT MAP](#)



[CLICK TO VIEW EPI CURVE GRAPH](#)

Related Links

Multistate Foodborne Outbreaks

(<http://www.cdc.gov/foodsafety/outbreaks/multistate-outbreaks/outbreaks-list.html>)

Estimates of Foodborne Illness

(<http://www.cdc.gov/foodborneburden/index.html>)

Food Safety at CDC (<http://www.cdc.gov/foodsafety/cdc-and-food-safety.html>)

Foodborne disease (<http://www.cdc.gov/foodsafety/facts.html>)

Travelers' Health: Safe Food & Water (<http://wwwnc.cdc.gov/travel/>)

Healthy Swimming

(<http://www.cdc.gov/healthywater/swimming/index.html>)

E. coli Infection & Farm Animals

File Formats Help:

How do I view different file formats (PDF, DOC, PPT, MPEG) on this site?

(<https://www.cdc.gov/Other/plugins/>)

(<https://www.cdc.gov/Other/plugins/#pdf>)

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National Center for Emerging and Zoonotic Infectious Diseases (NCEZID) (/ncezid/)

Division of Foodborne, Waterborne, and Environmental Diseases (DFWED)

(/ncezid/dfwed/index.html)