

The Arizona Department of Health Services provides the following advice to consumers regarding the expanded Salmonella Saintpaul outbreak investigation. Although epidemiological and other evidence continues to have a strong association with certain raw tomatoes, a recent case control study and disease cluster information provided by the Centers for Disease Control (CDC) indicate that not only tomatoes, but also raw jalapeno and serrano peppers may be linked to illnesses in this continuing outbreak.

### SERRANO



### JALAPENO



Until health officials know that the contaminated product or products are no longer on the market, persons with increased risk of severe infection, including infants, elderly persons, and those with impaired immune systems, should not eat raw jalapeño peppers or raw serrano peppers. They should also only eat raw tomatoes that are on the FDA safe list. <http://www.fda.gov/oc/opacom/hottopics/tomatoes.html#outbreak>

Produce grown at home is not part of this warning. Other persons who are concerned and who want to reduce their risk of *Salmonella* infection can take similar precautions. Consumers should be aware that raw jalapeño peppers are often used in the fresh preparation of salsa, pico de gallo, and other dishes.

All consumers are advised to follow the general food safety guidelines below:

- Refrigerate within 2 hours or discard cut, peeled, or cooked produce items, including tomatoes and peppers.
- Avoid purchasing bruised or damaged tomatoes, peppers, and other produce items, and discard any that appear spoiled.
- Thoroughly wash all tomatoes, peppers, and other produce items under running water.
- Keep produce items that will be consumed raw separate from raw meats, raw seafood, and raw produce items.
- Wash cutting boards, dishes, utensils, and counter tops with hot water and soap when switching between types of food products.

Additional information is available via the following link.  
<http://www.cdc.gov/salmonella/saintpaul/>