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Statement of the Massachusetts Department of Public Health regarding salmonella contamination linked to some varieties of tomatoes:

There have been no cases of salmonella linked to tomatoes identified in Massachusetts.

Not all tomatoes are affected by this outbreak – only certain tomatoes from certain states. A list of states affected by the outbreak can be found at the FDA web site, along with a list of locations where tomatoes **not affected** by the outbreak are grown and harvested.

The FDA Advisory:

<http://www.fda.gov/bbs/topics/NEWS/2008/NEW01848.html>

- The FDA recommends that consumers should not eat, and retailers should not sell, **raw red Roma, raw red plum, raw red round** tomatoes, or products that contain these types of raw red tomatoes unless they are sure of the source of those tomatoes.
- The FDA's recommendation does not apply to the following tomatoes from any source: cherry, grape, and tomatoes sold with the vine still attached.

About Salmonella: Salmonella are germs (bacteria) that cause an infectious disease (called "salmonellosis") of the bowel in humans and animals. Although the disease is usually limited to the bowel and most infected people do not have any serious medical complications, the salmonella germ can spread to other systems of the body, such as the blood and bone. This may cause serious complications in infants and in people who are very old or are immunocompromised. Salmonella germs are common in uncooked food products from animals, such as eggs, egg products, meat, meat products, poultry, unpasteurized milk and other unpasteurized dairy products. However, thorough cooking and processing will kill the germ. Salmonella can be in any type of food if salmonella germs get on the food.

The Massachusetts Department of Public Health's Food Protection Program will work to notify distributors, retailers and boards of health of updates associated with this outbreak as new information is provided by the FDA.

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