

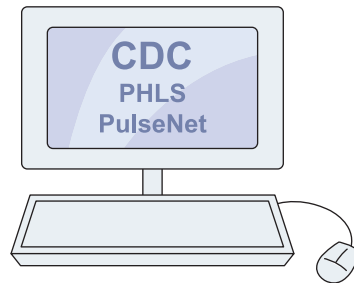
Identifying the Salmonellosis outbreak

May 31, FDA begins investigation ...

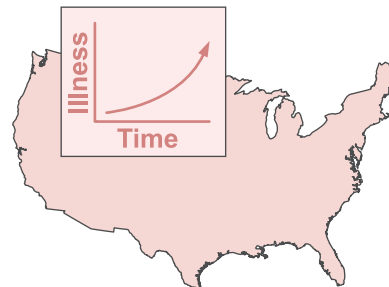
Person eats contaminated food, becomes ill, seeks medical care, testing occurs. Illness is reported to local health department.



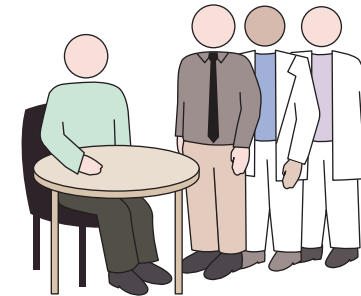
State labs and PulseNet detect pathogen and link common "fingerprints."



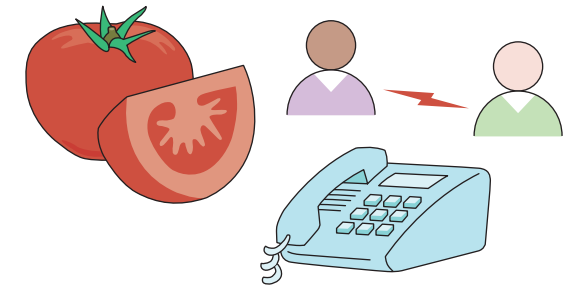
Data show increased illness rates, multiple cases identified. On May 22nd, CDC and states identify outbreak in NM and TX. Suspect association with southwestern style food.



Local/state/CDC interview individuals to obtain detailed histories of food consumption.



Raw red Roma, plum, and round tomatoes identified. CDC notifies FDA.

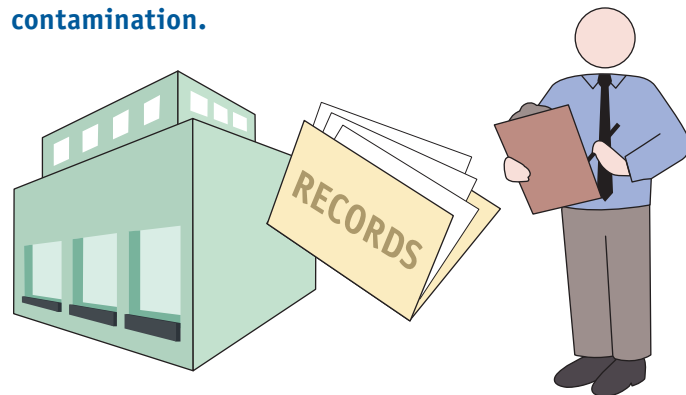


FDA investigation is ongoing

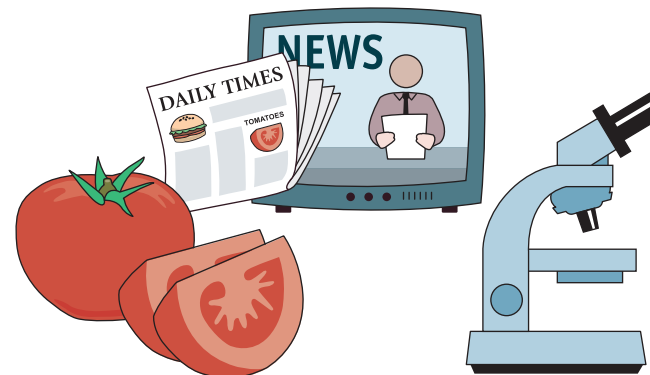
Present

Future

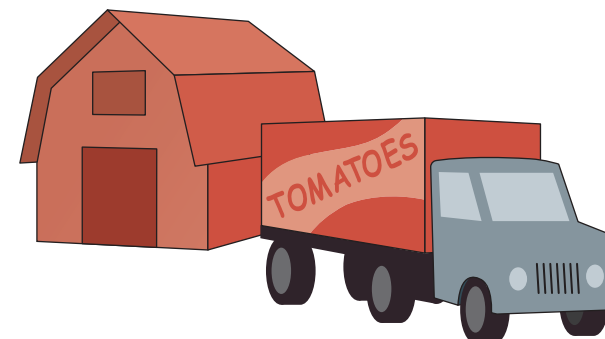
FDA investigation includes working with industry, local and state partners, federal partners, and foreign governments to identify the source of the contamination.



FDA issues consumer warnings about raw red Roma, plum, and round tomatoes, and increases sampling and lab analysis of these tomatoes.



FDA inspects and investigates farms and other critical points on the supply chain where the tomatoes may have become contaminated.



FDA works with industry, states, foreign governments, and academia to prevent future outbreaks.

