



MEDIA ADVISORY
FOR IMMEDIATE RELEASE

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Salmonella investigation points to Serrano peppers

The Kane County Health Department is advising residents to avoid raw serrano peppers from Mexico, in addition to raw jalapeño peppers from Mexico, and any foods that contain them.

Tests by the U.S. Food and Drug Administration on a pepper and a sample of irrigation water collected by the agency on a farm in the state of Nuevo Leon, Mexico, contain *Salmonella* Saintpaul with the same genetic fingerprint as the strain of bacteria that is causing the current outbreak in the United States.

The test results are part of the FDA's continuing intensive investigation into the outbreak of *Salmonella* Saintpaul, which has sickened as many 1,300 people nationwide.

Previously, FDA inspectors collected a positive sample of jalapeño pepper from a produce-distribution center owned by Agricola Zaragosa in McAllen, Texas. The FDA continues to work on pinpointing where and how in the supply chain this first positive jalapeño pepper sample became contaminated. It originated from a different farm in Mexico than the positive samples of serrano pepper and irrigation water.

On July 17, the FDA announced it had determined that fresh tomatoes now available in the domestic market are not associated with the current outbreak. As a result, the agency removed its June 7 warning against eating certain types of red raw tomatoes.

For more information consult <http://www.fda.gov/oc/opacom/hottopics/tomatoes.html>.

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