Timeline of Events: Multistate Outbreak of *Salmonella* Bareilly and *Salmonella* Nchanga Infections Associated with a Raw Scraped Ground Tuna Product -- United States, 2012

**Outbreak Identification and Source Implication**

- **March 1** NY State Department of Health notified CDC's Outbreak Response Team (ORT) of a cluster of 4 ill persons infected with *Salmonella* Bareilly with the same unusual pulsed-field gel electrophoresis pattern.
- **March 2** PulseNet shows 11 persons in 7 states with the same pattern. CDC began coordinating a multistate investigation and held first multistate conference call.
- **March 8** Exposure information from 8 ill persons revealed that 7 reported eating seafood and 5 ate sushi in the week before becoming ill. TX Department of State Health Services reported first cluster of 2 unrelated ill persons who ate at the same Japanese steakhouse which serves sushi.
- **March 13** WI Department of Health Services (WDHS) reported a second cluster of unrelated ill persons eating at the same Japanese restaurant.
- **March 16** Preliminary information from 22 ill persons revealed that in the week before illness 80% reported eating seafood and 55% reported eating sushi. Among 8 ill persons who reported the type of sushi, all reported eating tuna. WDHS reported a third cluster of unrelated ill persons who ate sushi purchased from the same grocery store.
- **March 22** Among 19 ill persons who were asked detailed questions about eating sushi, 18 reported eating sushi in the week before illness and 80% of sushi eaters reported eating spicy tuna. CT Department of Public Health reported a fourth cluster of unrelated ill persons who ate sushi at the same restaurant. MD Department of Health and Mental Hygiene reported a fifth cluster of unrelated ill persons who ate sushi at the same restaurant.
- **March 27** Among 29 ill persons who were asked detailed questions about eating sushi, 90% reported eating spicy tuna and 81% of sushi eaters reported eating spicy tuna.
- **March 29** Restaurant sushi order comparison study launched.

**Trackback and Regulatory Activities, and Results of Product Testing**

- **March 15** FDA began receiving supplier and invoice data collected by state and local departments of health and agriculture.
- **April 2** FDA activated an Incident Management Group and transferred *Salmonella* Bareilly response activities within the FDA Emergency Operations Center. CDC staff member joined FDA Team in Washington, DC.
- **April 13** Moon Marine USA Corporation voluntarily recalled 58,828 pounds of frozen raw yellowfin tuna product, labeled as Nakaochi Scrape AA or AAA, from a single tuna processing facility in India. CDC and FDA warned public not to eat recalled product.
- **April 13 – 14** FDA issued two Import Alerts for fresh and frozen tuna from Moon Fishery India Pvt Ltd.
- **April 19 – 24** FDA conducted a seafood hazard analysis and critical control point inspection at Moon Fishery Pvt Ltd in India.
- **April 24** WDHS announced that the Department of Agriculture Trade and Consumer Protection laboratory had found *Salmonella* Bareilly contamination in recalled yellowfin tuna and in a spicy tuna roll made with the recalled tuna.
- **April 26** FDA announced finding the outbreak strains of *Salmonella* Bareilly and *Salmonella* Nchanga in unopened packages of yellowfin tuna product imported from Moon Marine USA Corporation.

For more information, visit CDC's *Salmonella* website: [http://www.cdc.gov/salmonella](http://www.cdc.gov/salmonella)

As of May 15, 2012

n=316 for whom information was reported as of May 14, 2012

Illnesses that began during this time may not yet be reported