

Salmonella outbreak in 26 states linked to raw turkey products

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(HealthDay)—A *Salmonella* outbreak that has sickened 90 people in 26 states has been linked to a variety of raw turkey products, the U.S. Centers for Disease Control and Prevention says.

Illnesses in this outbreak began between Nov. 20, 2017, and June 29, 2018. To date, 40 people have been hospitalized. No deaths have been reported.

The outbreak strain of *Salmonella* has been detected in a number of raw turkey products, including ground turkey, turkey patties, and [pet food](#). It's also been found in live turkeys. No connection has been made between the outbreak and a single, common supplier of raw turkey products or live turkeys, the CDC said.

The agency is not advising consumers to avoid eating properly cooked turkey products, or for retailers to stop selling raw turkey products. Consumers should wash their hands thoroughly after handling raw turkey and cook turkey to an internal temperature of 165 degrees Fahrenheit, the CDC advised.

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