

CDC: Raw tuna linked to Salmonella outbreak in seven states

18 April 2019



[grocery store](#) if the tuna is supplied by Jensen Tuna.

Most people infected with *Salmonella* develop diarrhea, fever, and stomach cramps 12 to 72 hours after eating contaminated food. The illness usually lasts four to seven days, and most people recover without treatment.

More information: [More Information](#)

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(HealthDay)—A *Salmonella* outbreak linked to frozen, raw ground tuna from Jensen Tuna has sickened 13 people in seven states, the U.S. Centers for Disease Control and Prevention says. The illnesses began between Jan. 8 and March 20 of this year. Two people have been hospitalized. No deaths have been reported.

On April 15, Jensen recalled the frozen, raw ground tuna that was individually packed in one-pound bags and sold in 20-pound boxes with lot numbers z266, z271, and z272. The tuna was distributed to all seven states where illnesses have been reported—Connecticut, Iowa, Illinois, Minnesota, North Dakota, New York, and Washington—but may have been redistributed to other states, according to the CDC. The investigation is continuing, the agency said.

Restaurants and retailers should not sell or serve recalled frozen, raw ground tuna from Jensen. Consumers who order sushi made with raw tuna, including "spicy tuna," should ask the restaurant or

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