CDC and Food Safety Newsletter
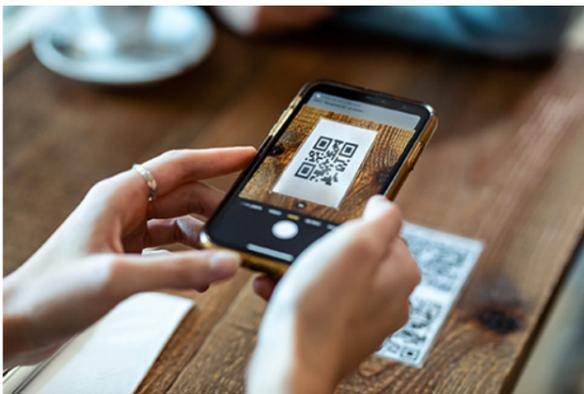
Updated April 28, 2022

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New Report Shows Similar Level of Antimicrobial Resistance as Before, but Some Concerning Trends

The National Antimicrobial Resistance Monitoring System (NARMS) regularly collects and tests bacteria from humans, retail meats, and food animals to examine trends in resistance of pathogens to important antimicrobial drugs. The newly released NARMS Integrated Report for 2019 ⧉ shows a similar level of resistance as in 2018 for bacteria from humans—but the report identifies some concerning trends. For example, resistance to antibiotics commonly used to treat infections increased for some serotypes of *Salmonella*. Read the report summary ⧉ and explore the interactive version ⧉ for details on specific bacteria, drugs, and trends.

How to Clean Your Refrigerator Because of a Food Recall

If you have a recalled food in your refrigerator, cleaning the refrigerator after you throw out the food can protect you and loved ones. Germs from a recalled food could spread to drawers or shelves in your refrigerator. Check out CDC's updated web page for step-by-step instructions on how to clean and sanitize your refrigerator after a food recall, and download the infographic 🅿 [PDF – 1 page] to share. For information on the latest food recalls, see our Food Safety Recalls widget.

Today's Food Safety Tip

Eating out for Mother's Day or other special events? Make sure food you order is cooked to a temperature high enough to kill harmful germs. If a restaurant serves you undercooked meat, chicken or other poultry, seafood, or eggs, send it back to be cooked until it is safe to eat. Read more about food safety and eating out.

Before you go, find out what COVID-19 precautions to take based on your COVID-19 community level.

Active Investigations

- *Cronobacter* and Powdered Infant Formula Investigation
- Norovirus Outbreak Linked to Raw Oysters from British Columbia

Page last reviewed: April 28, 2022