

Food Safety



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Food Safety Updates From CDC

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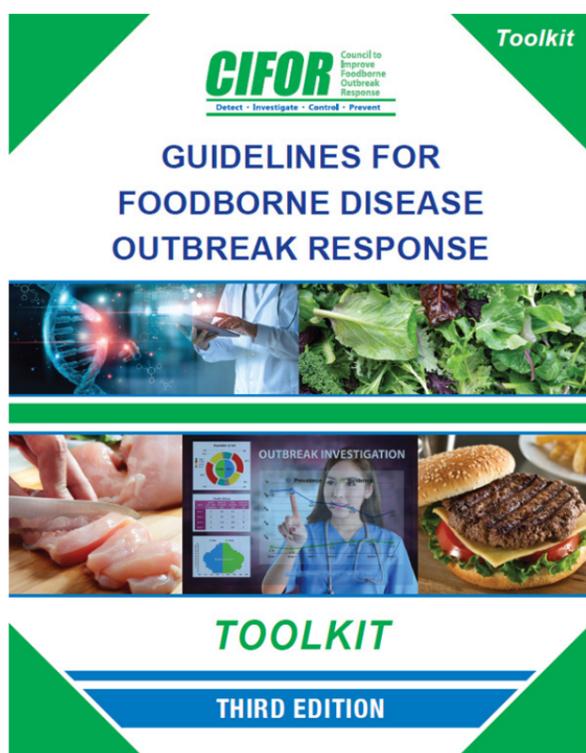
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New Report: *Cronobacter* Infections in Two Infants Linked to Powdered Infant Formula and Breast Pump Equipment

A recent *MMWR* article, "[Cronobacter sakazakii](#) Infections in Two Infants Linked to Powdered Infant Formula and Breast Pump Equipment — United States, 2021 and 2022," describes two cases of *Cronobacter sakazakii* illness in infants. One case was linked to opened powdered infant formula that was most likely contaminated in the home, and the other was linked to contaminated breast pump equipment. Previous investigations have described other cases of *Cronobacter* infections in infants that were linked to opened powdered formula and breast pumps, but the two cases described in this report were the first in which CDC used [whole genome sequencing](#) (WGS) to identify the sources of infection.

These cases highlight the importance of expanding awareness about [Cronobacter infections in infants](#), safe preparation and storage of powdered formula, proper cleaning and sanitizing of breast pump equipment, and the value of using WGS as a tool for *Cronobacter* investigations. Learn more about [infant feeding hygiene](#).



Request Copies of Updated Edition of CIFOR Toolkit

In 2020, [The Council to Improve Foodborne Outbreak Response \(CIFOR\)](#) updated its CIFOR Guidelines for Foodborne Disease Outbreak Response in a streamlined third edition. The guidelines have been printed and are ready for distribution.

- Copies of the guidelines can be requested [here](#) .
- Copies of the companion toolkit can be requested [here](#) .



Today's Food Safety Tip

Eggs can be contaminated with *Salmonella* bacteria. Keep these tips in mind when selecting and preparing your eggs to help prevent food poisoning:

- Discard cracked eggs.
- Keep your eggs refrigerated at 40°F or colder.
- Cook eggs until both the yolk and white are firm.
- Use soap and water to wash hands and items that come into contact with raw eggs.

[Get more information](#) on egg safety to help reduce the chance of you or your loved ones getting sick from eggs.



Last Reviewed: March 28, 2023

Active Investigations

- [Hepatitis A Outbreak Linked to Frozen Strawberries](#)
- [Listeria Outbreak With Unknown Food Source](#)
- [Listeria Outbreak Linked to Enoki Mushrooms](#)