



Salmonella

Investigation Details

Posted January 18, 2024

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Epidemiologic and laboratory data show that Busseto brand Charcuterie Sampler and Fratelli Beretta brand Antipasto Gran Beretta may be making people in this outbreak sick.

Investigators are working to determine if any additional products may be contaminated.

Epidemiologic Data

Since the last update, 23 more illnesses have been reported. As of January 17, 2024, a total of 47 people infected with the outbreak strain of *Salmonella* have been reported from 22 states (see [map](#)). Illnesses started on dates ranging from November 20, 2023, to January 1, 2024 (see [timeline](#)). Of 38 people with information available, 10 have been hospitalized. No deaths have been reported.

The true number of sick people in this outbreak is likely much higher than the number reported, and the outbreak may not be limited to the states with known illnesses. This is because many people recover without medical care and are not tested for *Salmonella*. In addition, recent illnesses may not yet be reported as it usually takes [3 to 4 weeks](#) to determine if a sick person is part of an outbreak.

Public health officials collect many different types of information from sick people, including their age, race, ethnicity, other demographics, and the foods they ate in the week before they got sick. This information provides clues to help investigators identify the source of the outbreak.

The table below has information about sick people in this outbreak (“n” is the number of people with information available for each demographic).

Demographics	Information
Age (n=47)	Range from 1 to 91 years Median age of 45 years
Sex (n=46)	59% male 41% female
Race (n=33)	97% White 3% Asian
Ethnicity (n=32)	94% non-Hispanic 6% Hispanic

State and local public health officials are interviewing people about the foods they ate in the week before they got sick. Of the 26 people interviewed, 19 (73%) reported eating a variety of charcuterie meats. Ten people provided specific information or shopper card records:

- 4 people bought the Fratelli Beretta brand Antipasto Gran Beretta from Costco.
- 1 person bought another Fratelli Beretta brand charcuterie product.

- 3 people bought the Busseto brand Charcuterie Sampler from Sam’s Club.
- 2 people bought charcuterie meats from Sam’s Club, but did not remember the brand name.

Laboratory Data

Minnesota Department of Agriculture collected one unopened package of the twin-pack of Busseto brand charcuterie sampler from a sick person’s home. Whole genome sequencing (WGS) showed that the *Salmonella* in the charcuterie sampler is closely related to bacteria from sick people. This suggests that people got sick from eating the charcuterie sampler.

[WGS analysis](#) of bacteria from 46 people’s samples and 1 food sample predicted resistance to ampicillin, kanamycin, streptomycin, and sulfisoxazole. More information is available at the [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) site. Most people with *Salmonella* illness recover without antibiotics. However, if antibiotics are needed, some illnesses in this outbreak may be difficult to treat with some commonly recommended antibiotics and may require a different antibiotic choice.

Public Health Actions

Fratelli Barretta [recalled](#) a single lot of the Busseto brand Charcuterie Sampler because of [testing by Minnesota](#) that identified *Salmonella* in the product.

While the outbreak is ongoing, CDC is advising not to eat, serve, or sell any lot of Busseto brand Charcuterie Sampler from Sam’s Club or Fratelli Beretta brand Antipasto Gran Beretta from Costco.

Sam’s Club and Costco have removed these products from their stores.

Previous Updates

January 5, 2024

CDC, public health and regulatory officials in several states, and the U.S. Department of Agriculture’s Food Safety and Inspection Service (USDA-FSIS) are collecting [different types of data](#) to investigate a multistate outbreak of *Salmonella* 4:l:- infections.

Epidemiologic Data

As of January 3, 2024, 24 people infected with the outbreak strain of *Salmonella* have been reported from 14 states (see [map](#)). Illnesses started on dates ranging from November 20, 2023, to December 18, 2023, (see [timeline](#)). Of 20 people with information available, 5 have been hospitalized; no deaths have been reported.

The true number of sick people in this outbreak is likely much higher than the number reported, and the outbreak may not be limited to the states with known illnesses. This is because many people recover without medical care and are not tested for *Salmonella*. In addition, recent illnesses may not yet be reported as it usually takes [3 to 4 weeks](#) to determine if a sick person is part of an outbreak.

Public health officials collect many different types of information from sick people, including their age, race, ethnicity, other demographics, and the foods they ate in the week before they got sick. This information provides clues to help investigators identify the source of the outbreak.

The table below has information about sick people in this outbreak (“n” is the number of people with information available for each demographic).

Demographics	Information
Age (n=24)	Range from 16 to 91 years Median age of 50 years

Demographics	Information
Sex (n=24)	33% female 67% male
Race (n=19)	95% White 0% African American/Black 0% Native American or Alaska Native 5% Asian 0% Native Hawaiian or other Pacific Islander 0% reported more than one race
Ethnicity (n=19)	95% non-Hispanic 5% Hispanic

State and local public health officials are interviewing people about the foods they ate in the week before they got sick. Of the 11 people interviewed, 6 (55%) reported eating a variety of ready-to-eat charcuterie meat products. Among 3 people who remembered the specific product or had shopper card records showing a purchase, 3 had “Busseto Foods Charcuterie Sampler Prosciutto, Sweet Soppressata, and Dry Coppa.”

Laboratory and Traceback Data

Public health investigators are using the [PulseNet](#) system to identify illnesses that may be part of this outbreak. CDC PulseNet manages a national database of DNA fingerprints of bacteria that cause foodborne illnesses. DNA fingerprinting is performed on bacteria using a method called [whole genome sequencing \(WGS\)](#). WGS showed that bacteria from sick people’s samples are closely related genetically. This suggests that people in this outbreak got sick from the same food.


One person from Minnesota reported becoming ill in December after eating one 9-oz. tray of the 18-oz. package of “Busseto Foods Charcuterie Sampler Prosciutto, Sweet Sopressata, and Dry Coppa.” On December 27, the Minnesota Department of Agriculture collected and tested a sample of the unopened 9-oz. tray sample from that ill person’s home. Testing identified *Salmonella* I 4:I:- in that sample, and WGS is being conducted to determine if the *Salmonella* in these recalled charcuterie samplers is the same as the outbreak strain.

[WGS analysis](#) of bacteria from 23 people’s samples predicted resistance to ampicillin, kanamycin, streptomycin, and sulfisoxazole. More information is available at the [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) site. Most people with *Salmonella* illness recover without antibiotics. However, if antibiotics are needed, some illnesses in this outbreak may be difficult to treat with some commonly recommended antibiotics, and may require a different antibiotic choice.


At this time, the investigation is ongoing to determine which individual component of the sampler may have been the source of contamination and whether similar products are contaminated.

Public Health Actions

Do not eat, serve, or sell recalled products.



Food Safety Alert



Map



Timeline

Last Reviewed: January 18, 2024