

Food Safety Infosheet July 25, 2011 www.foodsafetyinfosheets.com





97 ill with
Salmonella
Agona; multi-state
outbreak linked to
papaya



Recalled papayas have been sold under multiple brand names:
Blondie, Yaya, Mañanita, and
Tastylicious. Each of the above brands sold prior to July 23, 2011 are being recalled.



Agromod Produce Inc. of McAllen TX is recalling all papayas following a connection to an outbreak of *Salmonella* Agona. Ninety-seven Illnesses including 10 hospitalizations have been reported in 23 states.

U.S. Food and Drug
Administration (FDA) staff found
the outbreak strain in two
samples of Agromod Produce
Inc.'s papayas. The papayas
were imported from Mexico and
distributed nationally and in
Canada.

Customers who have purchased the Blondie, Yaya, Mañanita, and Tastylicious brands of papayas are urged to return them to the place of purchase.









- Cut papaya held between 75°F and 80°F temperature has been shown to support the growth of Salmonella within 6hrs.
- Fresh cut papaya has been linked to two previous Salmonella outbreaks (Australia 2006-07; Singapore, 1996).
- In the Australian outbreak, Salmonella was found in untreated river water used to wash papayas prior to sale.