

# CDC: Romaine lettuce linked by to October and November *E. coli* O157 outbreak in midwest



**60 ILLNESSES IN 10 STATES**

**37 ILL IN MISSOURI, ILLNESSES ALSO IN MN, IL, IN, KY, GA, AR, KS, NE AND AZ**

**LEAFY GREENS HAVE A HISTORY**

**LETTUCE, SPINACH, GREENS LINKED TO 50 OUTBREAKS OF FOODBORNE PATHOGENS SINCE 1995**

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The U.S. Centers for Disease Control and Prevention (CDC) says a strain of *E. coli* O157 bacteria that sickened 37 individuals in the St. Louis area, and at least an additional 23 others, has been linked to the consumption of romaine lettuce. Individuals began showing symptoms on October 9th; the outbreak appears to now be over.

Many ill individuals reported purchasing romaine lettuce from salad bars at Schnucks, a high end grocery store in St. Louis. CDC's investigation determined that a single common lot

of romaine lettuce harvested from one farm was supplied to Schnucks locations as well as a university campus in Minnesota during the time of the illnesses.

Schnucks has confirmed their link to the outbreak and has not named the supplier of the lettuce. Illnesses were associated with nine Schnuck's locations. In each case, more than one ill person reported purchasing a salad from the salad bar in the week before becoming ill.



Fresh produce is not cooked, so any poop that comes in contact with it from farm-to-fork can be passed to diners.

**Outbreaks can result in restaurant closures, lost wages and lawsuits.  
Know your suppliers and ask questions about food safety practices.**

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