



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.