State health departments and the CDC are investigating the cause of Cyclospora infections that have been identified in 15 states. Nebraska and Iowa officials believe the cases are linked to a salad mix, while other states have identified various types of fresh produce.

It is unclear whether all the cases are part of the same outbreak. According to the CDC, cases in the outbreak include laboratory-confirmed cyclosporiasis infection in individuals who became ill in June or July 2013.

The FDA traceback investigation has confirmed that the salad mix identified by Iowa and Nebraska as being linked to the outbreak of cyclosporiasis in those states was supplied to Darden restaurants (including Olive Garden and Red Lobster outlets) by Taylor Farms de Mexico, S. de R.L. de C.V., a processor of foodservice salads.

Cyclospora is a parasite that causes an intestinal infection that can last from weeks to months. Symptoms include watery, sometimes explosive diarrhea; stomach cramps; bloating; nausea; vomiting; fatigue; loss of appetite; weight loss; muscle aches; and low-grade fever.

Rewashing salad identified as pre-washed does not reduce risk of foodborne illness as contamination during production or processing may remain tightly attached. A review of the available science suggests that rewashing pre-washed salad is likely to increase risk due to cross-contamination rather than removing any pathogens.

For more information and updates, visit the CDC’s Cyclosporiasis outbreak page: http://www.cdc.gov/parasites/cyclosporiasis/outbreaks/investigation-2013.html

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