



NEW MEXICO DEPARTMENT OF HEALTH
Interim Cabinet Secretary Brad McGrath

For Immediate Release:
October 19, 2012

Contact: Kenny Vigil
Cell: 505-470-2290

Department of Health Confirms *Salmonella* in a Child Linked to Recalled Peanut Butter

(SANTA FE) – The New Mexico Department of Health and the Centers for Disease Control and Prevention have confirmed *Salmonella* Bredeney in a 5-year-old girl from Roosevelt County, who ate multiple products containing peanut butter .

“The Scientific Laboratory Division of the New Mexico Department of Health has been working with the CDC since this outbreak was announced to identify any potential cases in New Mexico,” said Brad McGrath Interim Cabinet Secretary for the New Mexico Department of Health. “I urge New Mexicans to check their kitchen cabinets and pantries and get rid of any of the peanut products that have been recalled.”

You can visit www.fda.gov/Food/FoodSafety/CORENetwork/ucm320413.htm#recalled for a list of recalled products.

CDC’s advice to consumers who have recalled peanut products in their home:

- Dispose of the product immediately or return it to the place of purchase.
- Even if some of the peanut butter or other products containing nuts and seeds have been eaten without anyone becoming ill, the rest of the jar should be disposed of or returned.
- If consumers choose to discard recalled peanut butter or other products containing nuts and seeds, the product should be disposed of in a closed plastic bag and placed in a sealed trash can. This will prevent people or animals from eating it.

In addition to the New Mexico case, CDC has reported 35 *Salmonella* Bredeney cases in 19 states linked to peanut products produced by Sunland, Inc. in Portales, New Mexico. The plant has voluntarily shut down production until further notice and has recalled multiple products. The New Mexico Environment Department has been working to make sure all of the recalled products are off store shelves. For questions about the recall, contact the New Mexico Environment Department’s Food Program Manager, Steve Zappe at 505-827-1080.

Salmonella is a bacterium that can commonly contaminate foods. Symptoms usually begin 12 to 72 hours after ingestion and usually include diarrhea, fever, and abdominal cramps. In most people, illness will resolve in a few days and does not require antibiotic treatment. Children under the age of five, older adults and people with weak immune systems are most at risk for serious complications. If you experience symptoms of stomach illness, contact your health care provider and ask him or her to test you for *Salmonella* bacteria.

For further information, you can visit the CDC website regarding this outbreak at:
<http://www.cdc.gov/salmonella/bredeney-09-12/index.html>