



# F r e s h ALERT

**Please Distribute to:**  
Executive Chef  
General Manager  
Kitchen Manager  
Purchasing Manager  
F&B Manager

June 6, 2008

## FDA ISSUES ALERT ON TOMATOES

### DOMESTIC TOMATOES NOT IMPLICATED



The [Food and Drug Administration](#) alerted consumers this week in **New Mexico** and **Texas** that a salmonellosis outbreak appears to be linked to consumption of certain types of raw red tomatoes and products containing raw red tomatoes. The bacteria causing the illnesses are *Salmonella* serotype Saintpaul, an uncommon type of *Salmonella*. The common serotype has been linked via DNA genetic fingerprinting.

The specific type and source of tomatoes are under investigation. The FDA does not know the grower source or the geographical source. However, preliminary data suggest that raw red plum, red Roma, or round red tomatoes are the cause. At this time, consumers in **New Mexico** and **Texas** should limit their tomato consumption to tomatoes that have not been implicated in the outbreak. These include cherry tomatoes, grape tomatoes, tomatoes sold with the vine still attached, and tomatoes grown at home. FDA has just recommended that **New Mexico** and **Texas** retailers, restaurateurs, and foodservice operators offer only fresh and fresh cut red Roma, red plum, and round red tomatoes and food products made from these tomatoes for sale or service from these sources: California, Georgia, North Carolina, South Carolina, Texas, Belgium, Canada, Dominican Republic, Guatemala, Israel, Netherlands and Puerto Rico. However, domestic growing regions are just starting and have limited supplies.

In cooperation with the [U.S. Centers for Disease Control](#), FreshPoint recommends these guidelines for all customers:

- Refrigerate or discard cut Tomatoes within two hours of preparation.
- Discard any Tomato that appears spoiled, bruised or damaged.
- Thoroughly wash all Tomatoes under ice cold running water.
- Keep Tomatoes that will be consumed raw separate from raw meats, seafood and other raw produce items.
- Wash cutting boards, dishes, utensils and countertops with hot water and soap when switching between types of food products.

For more information, you can contact Saul Morales 831-759-3352, Shane Samples 281-584-1313 or Steven Streety 281-584-1307.



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