



| FOOD FOR THOUGHT 2025

**Hospitalizations, deaths from contaminated food doubled in 2024;
98% of all illnesses linked to just 13 outbreaks,
ranging from cucumbers to deli meat**

U.S. PIRG
Education Fund

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**CONSUMER WATCHDOG TEAM
U.S. PIRG EDUCATION FUND**

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EXECUTIVE SUMMARY

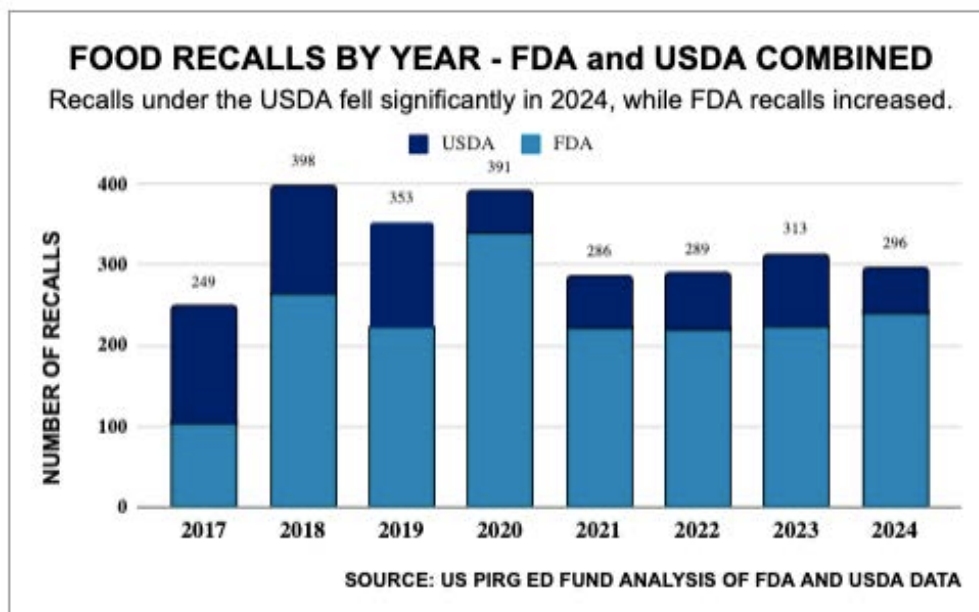
Food recalls flooded the headlines in 2024, with a new, scary announcement surfacing every couple of weeks at times. It created the aura of a sudden change in the safety of our food. U.S. PIRG Education Fund fielded dozens and dozens of queries from consumers and media, particularly in the second half of the year: Is our food supply threatened? Were food recalls escalating? Why is this happening?

By year's end, the U.S. Food & Drug Administration (FDA) tallied 241 food and beverage recalls and alerts, an increase of 8% compared with 2023. Meanwhile, recalls and alerts through the U.S. Department of Agriculture (USDA) totaled 55, a decline of 38% compared with 2023. The FDA regulates about 77% of the nation's food supply, from produce to pet food, from sandwiches to snacks. The USDA regulates meat, poultry and some fish and egg products.

More important than the recall announcements: **More people in the United States got sick from contaminated food in 2024 than the year before, and the number of people who were hospitalized or died doubled**, a new analysis by U.S. PIRG Education Fund found.

Nearly 1,400 people became ill from food they ate in 2024 – 98% of them from just 13 outbreaks, a stunning fact that shows the consequences of companies producing or selling contaminated food. All but one of the 13 outbreaks involved Listeria, Salmonella or E. coli.

The FDA and USDA regulate all food sold in the United States – not just products made in this country, with 60% of FDA-registered facilities abroad. Indeed, a significant amount of certain foods is imported: 61% of fresh fruit, 35% of vegetables, and 91% of seafood.



Overall, when you look at dairy, processed foods, packaged snacks, breads and cereals, and other food in cans and boxes, the United States imports about [15%](#) of our food supply.

All together, the United States had 296 food recall announcements in 2024, a new analysis by U.S. PIRG Education Fund shows. That's a 5% decrease from 2023.

However, that doesn't necessarily mean that food was safer.

The increase in FDA recall announcements also doesn't automatically mean that produce, spices and snacks were more dangerous in 2024, or that meat and poultry were safer because USDA recalls were down.

The number of recalls indicates only the number of specific products that regulators or companies identified as risky in a given year, either because of testing, on-site inspections, illnesses or other reasons.

An increase or decrease could point to more or fewer inspections or more or fewer people going to the doctor.

Here's what is true about 2024: We saw more high-profile recalls that involved brands we're familiar with, such as [McDonald's Quarter Pounders](#) and [Boar's Head lunch meat](#), everyday foods such as eggs, cucumbers, carrots and cinnamon. Then there was the Listeria-related recall of [frozen waffles and pancakes](#) – a favorite among many families – involving more than

40 brands and 240 different products. The national news headlines screamed about multiple outbreaks that hospitalized or killed hundreds.

Our biggest takeaway from 2024: We saw a dramatic increase in serious illnesses and deaths associated with unsafe food. The biggest threats stem from Listeria, Salmonella and E. coli.

Overall, contaminated food sickened more people in 2024 than in 2023: total illnesses increased to 1,392, up from 1,118 in 2023.

Worse still, instances of severe illness increased dramatically last year, as hospitalizations more than doubled from 230 in 2023 to 487 in 2024. This increase is worrisome, as severe illness can have long-lasting consequences: lifetime health conditions, distressed loved ones and families burdened by medical expenses.

Sadly, deaths also more than doubled, from eight in 2023 to 19 in 2024, further raising the alarm for us about the food we buy. Deaths in 2024 were associated with lunch meat, cucumbers, onions, carrots, soft cheese, chocolate snacks with mushrooms and ready-to-eat meat and poultry.

One such instance was the Listeria outbreak involving deli meats, which [hospitalized 60](#) people across 19 states and is suspected in the deaths of 10 people, the highest number of deaths in any of last year's outbreaks. Families of those who fell sick were shocked to learn that a [Boar's Head plant](#) in Virginia, now linked to the outbreak, had [69](#)

[instances of noncompliance](#) flagged by inspectors in the 12 months before the [July 2024 recall](#). That raises concerns about inspection protocols and the plant's ability to produce food safely. This was the [largest](#) listeriosis outbreak since [2011](#), when cantaloupe produced by a Colorado farm caused at least [147 illnesses and 33 deaths in 28 states](#). The Virginia plant was [closed](#) in September.

In 2024, one of the worst outbreaks was traced to an unusual issue: toxic levels of muscimol in an edible mushroom product from Prophet Premium Blends. The company recalled [all](#) of its [Diamond Shruumz products](#), including microdosing chocolate bars, infused cones and gummies, after being linked to [more than 100 illnesses](#). The [FDA's investigation](#) found a total of 180 illnesses stemming from mushroom chocolate snacks, including 73 hospitalizations and three deaths. Only 118 of the illnesses were directly linked to Diamond Shruumz.

On an even wider scale, [551 people \(that we know of\) became sick](#) from cucumbers containing Salmonella in [34 states and D.C.](#)

A recall was issued by [Fresh Start Produce Sales Inc.](#) Over the course of four months, [155 people](#) were hospitalized because of their symptoms, including fever, diarrhea, nausea, vomiting and abdominal pain. Some connected illnesses didn't involve cucumbers sold by Fresh Start. Even though the company [recalled](#) its contaminated cucumbers May 31, [people were still getting sick two months later, on July 26](#).

A [second outbreak](#) of Salmonella, initially connected to [SunFed brand cucumbers](#), emerged in November. This led to [11 additional recalls](#) of various brands and products that included the cucumbers grown by [Agrotato, S.A. de C.V. in Mexico](#). In the end, the outbreak connected with Agrotato, S.A. de C.V.'s cucumbers caused [113 illnesses](#) in 23 states, including 28 hospitalizations. This escalated some consumers' concerns about the seemingly healthy food they routinely purchase.

All of these awful numbers beg the question: What can consumers, companies, and agencies do to help reduce foodborne illness? This report digs into the problems and explores solutions.

**MOST VULNERABLE TO FOODBORNE ILLNESS
ARE THOSE WHO ARE:
Elderly
Very young
Pregnant
Immunocompromised**

I KEY FINDINGS

Recalls and safety/public health alerts are essentially the same because they both involve food that may be unsafe. Regulators announce recalls for products still for sale; they announce alerts for products that are no longer available for purchase but that may still be in consumers' or restaurants' pantries, freezers or refrigerators. We use the term "recalls" to cover both. The overwhelming majority of announcements are recalls anyway.

Our key findings:

- The number of recalls because of Listeria, Salmonella or E. coli increased significantly in 2024 and comprised 39% of all recalls.
- 1,392 people became ill from food that was recalled in 2024 – 98% of them from just 13 outbreaks, which points to what can happen when companies produce or sell contaminated food. All but one of the outbreaks involved Listeria, Salmonella or E. coli.
- The total number of food recalls decreased slightly in 2024, to 296 at the FDA and USDA combined. The total has bounced around 300 to 400 since 2018. The number of recall announcements is a function of several factors including:
 1. Testing by companies and regulators.
 2. Inspections by state and federal regulators.
 3. The number of sick people who seek medical care.

4. The ability of testing through [genome sequencing](#) to identify the particular genetic "fingerprints" for genomes of bacteria and viruses.
 5. Investigators' ability to trace which specific food caused the illnesses.
 6. A single recall that cascades into others, because of ingredients used in multiple products or brands.
 7. Finally, the actual safety of food.
- Undeclared allergens/ingredients was the single biggest cause for recalls, totaling 101, or 34% of the year's recalls. That figure is down notably from 2023, when the 154 allergen-related recalls comprised nearly half of the year's total.

We speculated that more awareness among food producers that sesame is an allergen that requires disclosure (as of Jan. 1, 2023) accounted for part of the decline. It did, but only a tiny part. The number of recalls stemming only from undeclared sesame dropped from 13 in 2023 to seven in 2024.

The top undeclared allergen: Peanuts and [tree nuts](#), which includes almonds, cashews, pecans and walnuts. (The FDA just removed coconut from the list of tree nuts considered to be allergens [on Jan. 6, 2025](#), but coconut was an allergen in 2024.)

- Ranking No. 2: Recalls because of potential Listeria contamination reached 65, compared with 47 in 2023.
- Ranking No. 3: Recalls because of potential Salmonella contamination hit 41, compared with 27 in 2023.
- Ranking No. 4: There was a surge in recalls because of excessive lead in foods – 13 in 2024, compared with four in 2023. All of these were in cinnamon products.
- Ranking No. 5: Recalls because food contained metal, plastic or some other potentially hazardous material declined slightly, from 15 in 2023 to 12 in 2024.
- Recalls of pet food increased, from seven to 11. Pet food is regulated by the FDA. Nine involved Salmonella or Listeria; two involved metal in the food. We care about our pets, but also important: humans can get sick from handling contaminated pet food or bowls that pets eat out of; this has happened as recently as 2023.

Contaminated food in stores or restaurants is a real problem. The [Centers for Disease Control and Prevention \(CDC\)](#) estimates that one in six Americans – become ill every year from contaminated food or beverages.

Among those people, an estimated 128,000 end up in the hospital and 3,000 die every year.

There's a reasonable chance that you or someone close to you became ill from food poisoning the last couple of years but didn't realize it – unless the illness was severe enough to lead to a doctor's visit.

In fact, the CDC generally says the actual number of people sickened in any particular outbreak and from any foodborne illness is "likely much higher than the number reported" because so many people aren't sick enough to go to the doctor and be evaluated or tested. Healthier people may experience just a slight stomach ache or digestive issue, but that doesn't mean we *all* shouldn't take food safety seriously.

You can take steps to decrease your risk by staying informed and reducing the chance of bacteria that may already be in your food from multiplying enough to make you sick.

This means handling food safely in your home and finding ways to learn about recalls that might affect you or your family, especially if someone in your home has a food allergy or is elderly, very young, pregnant or immunocompromised. We provide more specifics on ways you can protect yourself in our consumer guides, "[How to keep your food safe at home](#)" and "[How to find out about food recalls](#)."

I OUTBREAKS

Food regulators [define an outbreak](#) of foodborne illness as “two or more people getting the same illness from the same contaminated food or drink.” There were a total of 13 major foodborne outbreaks in 2024 with confirmed illnesses *and* traced to a particular product that was recalled.

These outbreaks comprised 1,359 of the 1,392 foodborne illnesses reported in 2024. This means that 98% of the illnesses in 2024 stemmed from just 13 outbreaks.

There are an additional 14 FDA outbreak investigations in 2024 that were [closed](#). The FDA sometimes conducts investigations that it ends or closes without recalling a product or identifying a specific number of illnesses.

As of Feb. 7, 2025, there were two [active](#) FDA investigations that started in 2024 – one traced to romaine lettuce with 88 illnesses from E. coli) and one with 34 illnesses from Listeria but not linked to a specific type of food.

There were [two additional USDA outbreak investigations](#) for 2024, one closed investigation for Salmonella in September 2024 with ground beef as the suspected source, and one active investigation for Listeria in December 2024, with no product type or brand identified yet.

Among the closed investigations, several were traced to a type of product but not a brand or specific source. The types of products identified: alfalfa sprouts,

98% of foodborne illnesses in 2024 stemmed from just 13 outbreaks

spinach, shrimp salad, imported parsley, mangoes and jalapeno peppers. The causes of illnesses were Listeria, Salmonella, E. coli and [Cyclospora cayetanensis](#), a microscopic parasite that causes intestinal illness.

The 13 outbreaks with illnesses and specific product recalls involved the following contaminants:

- Five instances of Salmonella: found in cucumbers, eggs, fresh basil and charcuterie meats.
- Three instances of Listeria: queso fresco and cotija cheese; deli meats and liverwurst; and ready-to-eat meat and poultry products.
- Four instances of E. coli: organic carrots, onions in McDonald’s Quarter Pounders, organic walnuts and raw cheddar cheese.
- One instance of toxic levels of muscimol in mushroom-infused snacks.

Here's an overview of the 2024 foodborne illness outbreaks:

January

Fratelli Beretta charcuterie meats:

Salmonella, 104 illnesses, 27 hospitalizations. CDC's initial investigation announcement: [Jan. 5, 2024](#), six weeks after first illness. Company issued recall two days before investigation announcement.

January

Rizo-Lopez queso fresco and cotija cheese:

Listeria, 26 illnesses, 23 hospitalizations, two deaths. Outbreak involving queso fresco or cotija cheese was previously investigated in [2017 and 2021](#), three and seven years after [first illness in 2014](#), respectively. The 2024 investigation marked 10 years since first illness. Company issued [recall the same month](#) the investigation relaunch was announced. The investigation restarted in January 2024. Initial investigation announcement: [Feb. 6, 2024](#).

A [federal court](#) in October 2024 banned Rizo-Lopez from manufacturing or selling certain foods until it complies with various requirements.

February

Raw Farm raw cheddar cheese:

E. coli, 11 illnesses, five hospitalizations. CDC started investigation [Feb. 16, 2024](#), four months after first illness. Company issued recall the same day as the investigation.

April

Infinite Herbs and Melissa's organic basil:

Salmonella, 36 illnesses, four hospitalizations. CDC investigation announcement: [April 17, 2024](#), two months after first illness. Company issued recall one day after the investigation started.

April

Gibson Farms organic walnuts: E. coli, 13 illnesses, seven hospitalizations. CDC started investigation [April 30, 2024](#), nearly three months after first illness. Company issued recall the same day.

June

Fresh Start Produce and other cucumbers:

Salmonella, 551 illnesses, 155 hospitalizations. CDC started investigation [June 5, 2024](#), three months after first illness. Company issued recall six days before CDC investigation started.

June

Prophet Premium Blends Shroomz products:

toxic levels of muscimol, 118 illnesses, 73 hospitalizations, three deaths. Plus 62 more illnesses from some brand of mushroom-infused chocolate bar. CDC investigation announcement: [June 7, 2024](#). As of June 11, 12 illnesses and 10 hospitalizations were reported. Company issued recall 20 days after the start of investigation.

July

Boar's Head deli meats: Listeria, 61 illnesses, 60 hospitalizations, 10 deaths. CDC started investigation [July 19, 2024](#), seven weeks after first illness. Company issued [recall](#) one week after investigation started, [expanded](#) four days later. The [USDA's investigation](#) ended in January.

September

[Milo's Poultry Farms and Tony's Fresh Market eggs](#): Salmonella, 93 illnesses, 34 hospitalizations. CDC investigation announcement: [Sept. 6, 2024](#), three months after first illness. Company issued recall the same day as the investigation started.

October

[Taylor Farms onions \(in McDonald's quarter pounders\)](#) (FDA calls onions "likely source"): E. coli, 104 illnesses, 34 hospitalizations, one death. CDC investigation announcement: [Oct. 22, 2024](#), four weeks after first illness. Company issued recall the day of the investigation start. (Interestingly, the FDA doesn't count this as one of its public food recalls in 2024 because it said it was "unlikely" Taylor Farms sold these onions to grocery stores or directly to the public.

October

[Grimmway Farms organic carrots](#): E. coli, 48 illnesses, 20 hospitalizations, one death. CDC started investigation [Oct. 15, 2024](#), one month after first illness. Company issued recall one month after the start of the investigation.

OUTBREAK INVESTIGATIONS STARTED IN 2024 AND STILL ACTIVE: FDA: 2 USDA: 1

November

[Yu Shang Food ready-to-eat meat and poultry products](#): Listeria, 19 illnesses, 17 hospitalizations, two deaths. Company issued recall on Nov. 9, 2024; recall expanded 12 days later, on Nov. 21. CDC announced investigation the day after the expanded recall, on [Nov. 22, 2024](#), three years after first case.

November

[Sunfed Produce cucumbers](#) and other cucumbers grown by [Agrotato, S.A. de C.V. in Mexico](#): Salmonella, 113 illnesses, 28 hospitalizations. Company issued recall [Nov. 27, 2024](#). CDC announced investigation [Nov. 29, 2024](#), six weeks after the first illness.

**MORE DETAILS ON ALL OF THE OUTBREAKS
IN THE APPENDIX, PAGE 29**

THE REASONS FOR RECALLS

The vast majority of recalls are prompted by illnesses, testing by regulators or the companies, consumer complaints or on-site inspections by local, state or federal regulators. The biggest goal, obviously, is preventing illness by recalling the food as soon as possible and alerting consumers who may have already bought it.

All of the reasons for recalls in 2024 are potentially problematic, but regulators and health officials are most concerned about foods with bacterial contamination or undeclared allergens because they can cause serious illness or death.

Large bacteria concentrations in a food such as cucumbers, carrots, soft cheese or ready-to-eat meats can cause illness among healthy people and can lead to hospitalization or even death among those more vulnerable, as we saw in 2024.

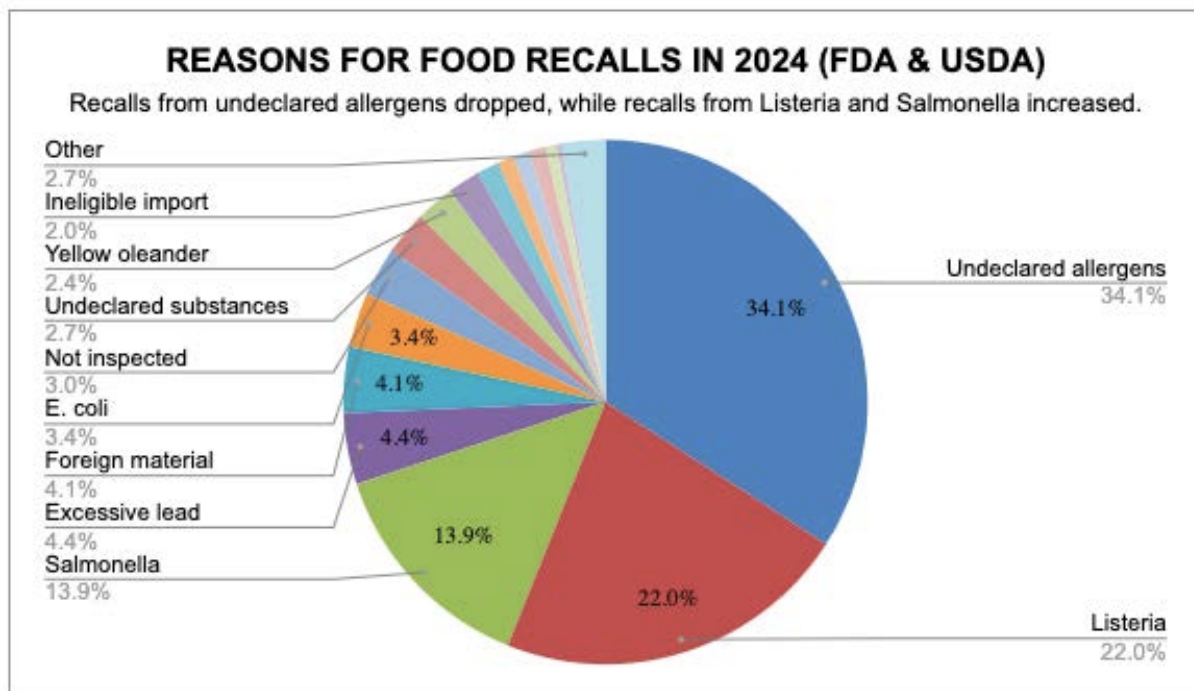
Listeria, Salmonella and E. coli caused 39% of recalls, followed closely by undeclared allergens, at 34%.

Listeria

[Listeria bacteria](#) are found in soil, water and animal feces. People can get sick from eating contaminated foods, or touching contaminated food or surfaces.

Foods most susceptible to Listeria, per the [FDA](#) and [CDC](#):

- Some processed foods such as deli meat or hot dogs.
- Unpasteurized milk and yogurt.
- Soft cheeses.
- Ice cream.
- Raw or processed vegetables.
- Raw or processed fruits.
- Seafood including sushi, smoked fish.
- Pre-made deli salads.
- Cut melon left out for too long.
- Pre-made sandwiches



Salmonella

[Salmonella bacteria](#) live in human and animal intestines; we can get sick when food or water is contaminated, or we touch a person, animal or surface that's contaminated.

Foods most susceptible to Salmonella, per the [FDA](#) and [CDC](#):

- Raw or undercooked meat and poultry products.
- Raw or undercooked eggs, egg products and dough.
- Raw or unpasteurized milk and other dairy products.
- Raw fruits such as cantaloupes.
- Leafy green vegetables.
- Other vegetables such as cucumbers and onions.
- Flour.
- Pet food.
- Prepackaged salads.
- Processed foods, such as frozen pot pies and stuffed chicken entrees.

E. coli

Escherichia coli (E. coli) bacteria also live in the [intestines of healthy people and animals](#). Most types of E. coli don't cause severe illness, but a few strains – often E. coli O157:H7 – can cause serious intestinal illness when in food or water used for irrigation.

An important and alarming distinction about E. coli: Unlike other bacteria, you can get an infection from just a [tiny amount](#) of contamination. It could be something as common as a slightly undercooked piece of beef or from swallowing a mouthful of pool water that's contaminated with E. coli.

TYPICAL SYMPTOMS OF ILLNESS FROM EATING CONTAMINATED FOOD

Mild cases:

- Pain in abdomen or muscles
- Vomiting
- Diarrhea
- Nausea
- Headache
- Fever, chills, fatigue

Severe cases:

- Blood in stool
- Fever of 102 degrees or higher
- Blurry vision or confusion
- Decreased urination

People can also get infected with E. coli from another person if that person has contamination on their hands and hasn't properly washed.

Foods most susceptible to E. coli, according to the [FDA](#) and [CDC](#):

- Raw or undercooked beef and poultry.
- Raw fruit.
- Leafy greens and other vegetable row crops such as spinach and lettuce because of water runoff from animal farms.
- Sprouts.
- Raw milk or cheese.
- Unpasteurized juice or cider.
- Raw or undercooked ground meat products.
- Contaminated pool water or water supplies.

Top 5 foodborne germs causing illness:

- [Norovirus](#)
- [Salmonella](#) (non-typhoidal)
- [Clostridium perfringens](#)
- [Campylobacter](#)
- [Staphylococcus aureus](#)

Top 5 foodborne germs causing hospitalizations:

- [Salmonella](#) (non-typhoidal)
- [Norovirus](#)
- [Campylobacter](#)
- [Toxoplasma gondii](#)
- [E. coli O157](#)

Top 5 foodborne germs causing deaths:

- [Salmonella](#) (non-typhoidal)
- [Toxoplasma gondii](#)
- [Listeria monocytogenes](#)
- [Norovirus](#)
- [Campylobacter](#)

Undeclared allergens

There are [nine allergens](#) currently recognized that must be declared prominently on food packages. Allergies to one or more foods are a growing problem, according to the Centers for Disease Control and Prevention, affecting [6% of adults and 8% of children nationwide](#).

An allergy to food causes an [immune system response](#) that can range from mild, such as hives, to severe, such as a fatal inability to breathe. Allergies are different from [food intolerances](#), which may cause an upset stomach or other condition, but not an immune system response. [Examples of intolerances](#) include gluten and lactose.

THE 9 ALLERGENS THAT REQUIRE DISCLOSURE

Crustacean shellfish

Eggs

Fish

Milk

Peanuts

Sesame

Soy

Tree nuts

Wheat

Some people have sensitivity to a color additive, such as FD&C Yellow No. 5, which can cause itching or hives. Although the additive is not a recognized allergen, “the FDA requires all products containing FD&C Yellow No. 5 to identify it on their labels so consumers who are sensitive to the dye can avoid it,” [the FDA says](#).

About one-fourth of allergen-related recalls last year involved more than one allergen. In fact, in a total system breakdown, a few products in 2024 had five, six or seven undeclared allergens.

The top five undeclared allergens in 2024, per our analysis (among products with one allergen):

1. Peanuts/tree nuts* (17)
2. Milk (15)
3. Wheat (13)
4. Egg (10)
5. Soy (8)

* Tree nuts includes almonds, cashews, pecans, hazelnuts, pistachios and walnuts. (There are 24 cases for which a product had two to seven undeclared allergens.)

SPECIFICS ON REASONS FOR RECALLS AND ALERTS IN 2024

Of the 296 recalls and alerts in 2024, here's a breakdown of the reasons and the number of products affected.

Undeclared allergens	101	Clostridium botulinum	3
Listeria	65	Mold contamination	3
Salmonella	41	Listeria & Salmonella	
Excessive lead	13	in same item	2
Foreign material	12	Cronobacter	1
E. coli	10	Glass container	
Not inspected*	10	prone to breakage	1
Undeclared substances -		Choking hazard	
sulfites and yellow dye	8	(konjac powder)	1
Yellow oleander	7	Toxic levels of muscimol	1
Imported from country		Contamination: non-mineral	
ineligible to export these		grade mineral seal oil	1
products	6	Excessive sodium nitrate	1
Improperly processed	4	Excessive Vitamin D	1
Infant formula issues	3	Excessive Vitamin D3	1

* One recall for non-inspection noted the product also had undeclared allergens: sesame, soy and wheat. The non-inspection was listed first by the USDA.

I TIME LAG

One of the challenges that consumers, companies and agencies can all collaborate on is the time lag problem between initial illnesses and product recalls, and when consumers learn about those recalls.

From the time that someone eats contaminated food, [here's how](#) it often goes:

- It can take days or weeks for symptoms to develop.
 - If the person is sick enough, they may go to the doctor or urgent care in a day or two.
 - If fluids are tested, it can take two to three more weeks for the clinical lab to identify any germs and report results to the doctor and local, state and federal regulators.
 - The bacteria material is then shipped to a public health lab, which can take a week.
 - The public health lab then conducts a “whole genome sequencing” analysis to determine the “DNA fingerprint” of the bacteria.
 - The CDC then tries to figure out whether the bacteria are genetically related to other illnesses in the [PulseNet](#) database.
 - If there's a connection, the CDC will link it to any current investigation or perhaps start one. Investigations typically involve asking people who got sick about what they ate in the hours and days before.
- Keep in mind that at this point, which may be three to four weeks *after* someone ate contaminated food, officials still may not have identified a specific product or brand that should be tested and potentially recalled.
 - When a product is identified, regulators have to negotiate a recall. This also takes time. While the FDA has mandatory [recall authority](#), it's rarely used. The USDA has [no mandatory recall authority](#).

No one in the process is necessarily at fault for all of the time it takes to accurately identify an outbreak, but this issue is important for everyone to keep in mind. And it re-emphasizes the importance of prevention.

How does this frustrating time lag play out? Not well.

For instance, during the deli meat *Listeria* outbreak, [the first related case was in May 2024](#). The earliest CDC notice of lab sequencing was on [July 19, 2024](#). Boar's Head [issued a recall July 26, 2024](#); it was expanded [July 30, 2024](#).

Other examples of the time lag:

- The first documented illness involving Yu Shang Foods occurred in [October of 2021](#) and the company [recalled contaminated products in November of 2024](#), three years later.

- Someone became ill from Listeria contamination on [June 15, 2014](#). The CDC in [2017 and 2021](#) launched investigations in connection with various cheese products, including queso fresco and cotija cheese. After new illnesses were reported in December 2023 and testing showed Listeria in some samples, [Rizo-Lopez Foods](#) issued a [recall](#) for one type of cheese in January 2024 and the investigation was reopened [in January 2024](#) – nearly 10 years after the first illness.

The recall was then [expanded](#) in February 2024 to include numerous brands and types of cheese, yogurt and sour cream, [including](#) brands sold by Fresh Express, H-E-B, Marketside and Whole Foods, and other products sold by groceries including Albertsons, Costco and Safeway.

The products are associated with [26 illnesses, 23 hospitalizations and two deaths](#).

- Someone became ill from Salmonella contamination on [May 23, 2024](#). The investigation was announced more than three months later, on [Sept. 6, 2024](#) and a recall for eggs from [Milo’s Poultry Farms](#) was announced the same day. People continued to get sick until [Sept. 13, 2024](#). Symptoms from Salmonella typically take six hours to six days to develop. The eggs are linked to 93 illnesses, including 34 hospitalizations.

- Someone fell ill with Salmonella on [February 11, 2024](#) and the CDC announced its investigation on [April 17, 2024](#), more than two months later. Infinite Herbs recalled its basil on [April 18](#), and expanded the recall to include another of its brands, Melissa’s Organic Basil, the [next day](#). Despite the public recall, people continued to get sick for five weeks, until [May 26](#). Symptoms from Salmonella typically take six hours to six days to develop. The two brands of basil are linked to [36 illnesses](#) and four hospitalizations in [14 states](#).

HOW LONG DOES IT TAKE TO GET SICK FROM FOOD CONTAMINATED BY BACTERIA?

Symptoms such as vomiting, fever and diarrhea can take a few hours or a few weeks to develop after eating contaminated food, depending on the bacteria and the quantity, according to [the CDC](#). Here are the most common pathogens.

Campylobacter	2 to 5 days
E. coli	3 to 4 days
Listeria	Within 2 weeks
Norovirus	10 to 48 hours
Salmonella	6 hours to 6 days

All recalls in 2024 were issued by the companies – not the FDA or USDA, even though state or federal regulators often uncovered the dangers in these foods. In fact, while the FDA, which regulates nearly 77% of the food we eat, technically *has* the authority to issue mandatory recalls for food, it almost never happens. The USDA has no mandatory recall authority.

In the 14 years since the Food Safety Modernization Act became law in [2011](#), the FDA has issued mandatory food recalls only [three times](#); in [2013](#), [2014](#) and [2018](#).

All of that aside, it would seem the easiest part of this problem to solve would be preventing consumers from eating food after a recall has been publicly announced.

With the [basil contaminated with Salmonella](#), for example, people continued to get sick *for five weeks* after the [April 18](#) recall, until [May 26](#). The incubation period for Salmonella is typically six hours to six days. Clearly, some people were eating the contaminated basil after it was publicly recalled.

With the Boar’s Head deli meat, the recall was announced [July 26](#) and expanded [July 30](#). People continued to get sick for six more weeks, until [Sept. 13](#). Again, the incubation period for Salmonella is typically six hours to six days.

How can people learn more quickly about contaminated food that’s been recalled? It’s a complicated problem with no single or simple solution. But any changes – by companies, regulators or consumers – would help. We discuss this more later in this report.

In 2016, the FDA [said it would take steps](#) to address the recall lag problem, but more than eight years later, the problem persists.

We encourage all stakeholders to collaborate on solutions to this issue, including, but not limited to:

- Increased consumer responsiveness to recalls and efficient return of contaminated products.
- Faster company action to recall contaminated foods.
- Quick, decisive agency responses to reports of illness or violations of regulations.

I PET FOOD RECALLS

The FDA oversees all pet food, as well as food for farm animals. For this report, we include pet food recalls but not farm animal feed because the former is a bigger threat to humans and we tend to think differently about our indoor pets.

The number of pet food recalls increased, from seven in 2023 to 11 in 2024.

Only one led to any illnesses of pets or humans. Nearly 10,000 pounds of [Blue Ridge Beef Puppy Mix](#) was recalled after a customer in Virginia in late November reported to the Virginia Department of Agriculture and Consumer Services that their litter of puppies got sick. The company learned the products tested positive for Salmonella on Nov. 27 and announced the recall [Dec. 2](#).

Pets with Salmonella can be lethargic, have a decreased appetite and vomiting and diarrhea. Pets with Salmonella infections can spread the illness to humans or other animals.

Eight other pet foods were recalled because of Salmonella or Listeria; two involved metal in the food.

In years past, humans got sick from Salmonella-tainted pet food. You don't have to eat the food to get sick; just touching the pet bowls or food, and then putting your fingers in your mouth can cause infection.

In 2023, for example, one company's pet food recalls led to at least [seven illnesses](#) in humans. Six of those were babies age 1 or younger. This likely occurred when the babies came in contact with the contaminated dog food or bowls.

Health officials urge pet owners to wash and sanitize pet food bowls, scooping cups and storage containers, and their hands after handling any pet food any time.

I JUNK IN OUR FOOD

Junk in our food – better known by regulators as “foreign material” – led to 12 of last year’s recalls. Items dug out of food included bone fragments, metal, plastic, rocks and pieces of a permanent marker pen. Cases of foreign materials are usually discovered by consumers who’ve bitten into something.

Among the problems in 2024:

- Ice cream that [contained potential metal fragments](#)
- Potato salad that [contained potential hard plastic](#)
- Kielbasa that [contained possible bone fragments](#)
- Chicken pilaf suspected of [containing rocks](#).
- Chicken soup dumplings that [contained possible hard plastic](#) from a permanent marker pen.

Two of the incidents each led to one minor dental or oral injury. Clearly it could be worse than just injuries to teeth or the inside of someone's mouth. If someone swallows a piece of plastic or anything else that's hard and not digestible, it could cause choking or a bowel obstruction or other serious problems.

Recalls stemming from foreign materials have been on the decline. There were 15 in 2023, 25 in 2022 and a whopping 49 in 2019.

Among the grossest cases in recent years:

- Protein bars that potentially contained [pieces of a hairnet](#) in 2023.
- Bagged salad that contained [a dead bat](#) in 2017.

I RAW FOODS

Two recalls involved raw products in 2024: [raw cheddar cheese](#) and [raw dog and cat food](#). Raw products are not pasteurized, meaning they are at higher risk of containing pathogens, including the recent strain of [bird flu](#). Pasteurization can prevent many foodborne illnesses through the heating process. Regulators are investigating an ongoing bird flu outbreak affecting poultry flocks and dairy herds in the United States.

About [3.2% of the population](#) consumes unpasteurized milk, while [1.6% of the population](#) consumes unpasteurized cheese, but these two raw products [caused 96% of illnesses](#) associated with contaminated dairy products from 2009 to 2014.

On Jan. 17, 2025, the USDA announced [new requirements](#) for companies that manufacture dog and cat food using uncooked or unpasteurized products from cattle or poultry (such as unpasteurized milk and uncooked/unpasteurized meat or eggs) and the pet food falls under the FDA Food Safety Modernization Act Preventive Controls for Animal Food rule that took effect in [2016](#).

About one-third of states [allow sales](#) of raw milk for any use. More than one-dozen allow sales only for use on farms.

Pet food companies under the 2016 requirements must now “reanalyze” their procedures and recognize that the Highly Pathogenic Avian Influenza virus – specifically H5N1 – is a “known or reasonably foreseeable hazard,” the [FDA said](#). The FDA [is tracking](#) cases of H5N1 in domestic and wild cats in California, Colorado, Oregon and Washington that are linked to contaminated food.

We encourage consumers to understand the risks of eating raw dairy and other raw products before making a purchase.

To learn more about raw dairy, here’s the [FDA’s fact sheet](#).

I THE RECALL NOTIFICATION PROBLEM

When a food safety problem is discovered, there isn't much done to make sure consumers find out.

Under the FDA, only [two notifications](#) of a recall are currently required:

1. Posting on the [FDA's recall website](#).
2. A news release from the company that's voluntarily initiating the recall.

Under the USDA, companies [must notify](#) the USDA's Food Safety and Inspection Service (FSIS).

No one has to contact grocery stores or restaurants. No one has to notify consumers.

However, many grocers and retailers have clauses in their contracts with suppliers that they must be notified in a timely manner by the supplier if a recall is initiated. In fact, grocers often learn of a recall from their supplier before the FDA or USDA even posts a public notice online or sends out emails to those who've signed up for real-time alerts.

Clearly, the goal should be safer food so recalls aren't needed. But until we never have a recall, how do we improve this?

No single method of notifying the public will address the problem.

Notices posted in stores only help if a shopper goes to that store and shops in that department in a timely fashion. Some grocers suggest customers should regularly monitor their corporate websites or social media accounts, but that's just not reasonable. An increasing number of stores *do* try to notify consumers who purchased a specific recalled product, but they can do that only if a shopper has provided contact information.

For various reasons, we see cases every single year where people are getting sick from foods long after the recall was publicly announced and past the likely incubation period.

People can be proactive by checking on recalls periodically (at least once a week) through the [FDA](#) and [USDA](#) web sites, or signing up for email alerts or using an app that provides real-time alerts. In addition, it's useful to sign up for any alerts your grocery stores use to notify customers of recalls involving products they specifically purchased.

I CONCLUSIONS AND RECOMMENDATIONS

Contaminated lunchmeat, cucumbers, onions, carrots and soft cheese killed people last year and a wide variety of foods made nearly 1,400 people sick. Those are just the ones we know about. We know the actual total of illnesses is much higher because many people recover from food poisoning without medical attention.

When we have thousands of people getting sick every year from a handful of contaminated food items, we should think hard about what else can be done. We need to stop contaminated food from being sold, identify it more quickly when something does slip through and warn consumers when contaminated food makes it to store shelves.

The last one – warning consumers – should be the easiest part. The CDC says many illnesses occur long after recalls have been announced – sometimes weeks or months later – because people just didn’t know about the danger. There’s no single method of reaching everyone who may have purchased a particular product. Multiple methods of outreach would be better.

Here are some steps that would help:

1. The FDA and USDA should develop a way for consumers and businesses to receive direct email, text or phone alerts of all Class I recalls and any allergens of concern. Products with undeclared allergens such as milk, peanuts or wheat comprised 34% all recalls in 2024. Allergies to one or more foods affect [6% of adults and 8% of children nationwide](#).

Cases of severe illness caused by contaminated food doubled in 2024, as the number of people who were hospitalized or died jumped from 230 in 2023 to 487 in 2024.

2. The FDA and USDA should revamp their alert process so people could opt to be notified about specific categories of recalls and alerts, instead of all of them.

The FDA and USDA together post an average of a half-dozen recalls a week. Many aren’t a huge risk to most people.

Yes, you can sign up for email alerts from the FDA and USDA – for *every* food recall. If someone were to get email or text alerts about every single recall – one almost every day on average – they’d likely suffer from what experts call “recall fatigue.” Many consumers would become numb and stop noticing or would get annoyed by all of the alerts and stop reading them.

Maybe someone wants to be alerted only to foods recalled because of undeclared nuts or wheat or soy. Maybe someone wants to be notified only about issues with pet food. Perhaps most people want to be notified only about recalls involving pathogens; these comprised 41% of recalls in 2024.

An even better idea: It'd be great if the two regulators created an app that works like the Food Recalls app by SmartAddress Inc. for [iPhones](#) or [Androids](#). Users can choose to get real-time alerts for severe problems identified by FDA and USDA that have already made people sick, or microbes including Salmonella and Listeria, or just for pet food, or for all food and beverage recalls through the FDA and USDA. If you don't want real-time notifications on your phone, you can silence them and just check the app once a day or once a week or whenever you'd like.



Food Recalls app icon for [iPhones](#) and [Androids](#)

3. A separate idea that we probably will see at some point: Food producers could leverage technology so consumers can easily learn whether an item in their home has been recalled.

Currently, consumers can use an app such as [FoodSwitch](#) or [Yuka](#) to scan the barcodes for many food items and find out their nutritional value and what's in the item.

WOULD YOU HAVE WANTED TO KNOW ABOUT THESE 2024 FOOD RECALLS?

121 FOR PATHOGENS
101 FOR UNDECLARED ALLERGENS
13 FOR EXCESSIVE LEAD
12 FOR FOREIGN MATERIAL

What if every food product contained a QR code, for example, so you could scan it with your phone and find out about any recalls in real time.

This would also help address the issue of recalled foods at food pantries and soup kitchens. They don't have the computer systems a grocery store has, so volunteers have to go through products by hand to find recalled items.

4. **Companies need to do more.** Currently, government regulators *require* only two notifications when there's a food recall: a posting on the FDA's recall website, and a news release issued by the company that's conducting the recall. Food producers and grocers are allowed to do more, and many do. But many don't.

5. **Companies conducting a recall should** be required to try to reach out to consumers directly. Many food manufacturers sure spend a lot of money to market their products to us. How about if they spend the same amount that was spent to sell us the product to inform us that it's been recalled?

6. In addition, retailers should offer shoppers a way to be contacted by phone, text or email in case of recalls involving items they bought, whether that's through a loyalty card or some other system. Retailers are inconsistent here.

In a survey we conducted in 2022, we found that only half of the 50 largest U.S. grocery and convenience chains we talked with offered a way for customers to be contacted directly about recalls. Some retailers post recall notices in their stores. It might be in the section where the item was sold or it could be at the customer service counter. For big recalls, some post a notice at the front entrance.

But those don't help people who aren't regular shoppers, or don't visit that section of the store the next time they shop, or order their groceries online and pick them up curbside or get them delivered.

Grocers should ask themselves whether posting in-store notices of Class I recalls would reach some people who otherwise wouldn't find out. A multi-layered approach to communication can help: traditional media, social media, websites, loyalty cards, automated phone calls, emails and/or in-store notifications.

7. The FDA needs to implement the part of the [Food Safety Modernization Act](#) that requires retailers to post recall notices in a consistent manner.

8. Consumers should do more to be informed, particularly if their home includes people with severe food allergies, or young children, senior citizens, pregnant women or others who are medically more vulnerable to foodborne illness. Consumers should be proactive to make sure they have multiple ways to find out about recalls through their grocers, free apps, government alerts and news alerts.

I TIPS TO FIND OUT FOOD RECALLS

We see hundreds of food recalls every year. Many lead to illnesses. Some are quite serious. Some lead to people being hospitalized or even dying.

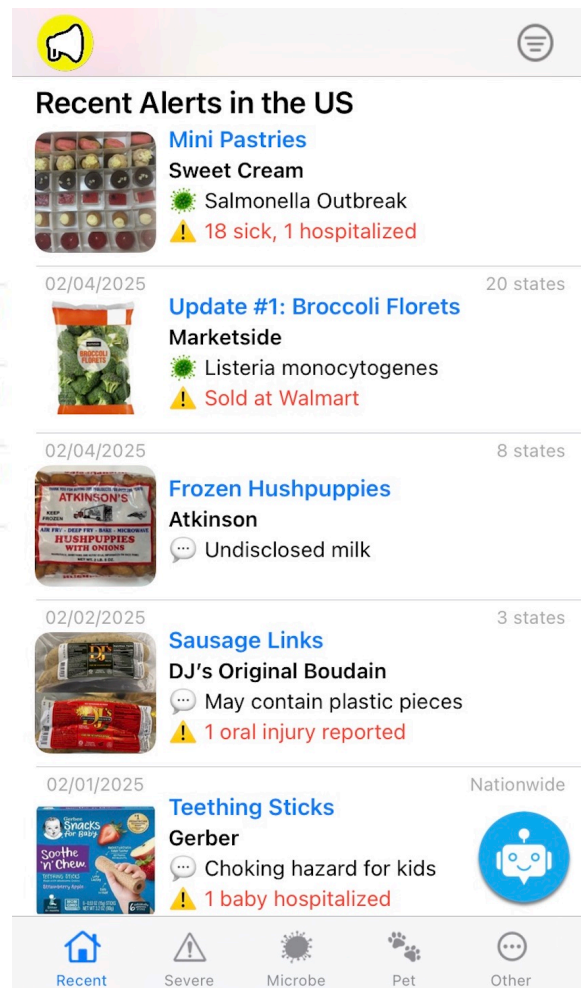
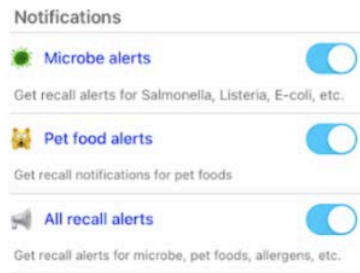
Yes, the food recall notification system needs to get better. Until that happens, and maybe even after it does, consumers should consider what they can do to protect themselves and their families. Getting real-time alerts is especially important for people with severe allergies, and for kids, pregnant women, elderly folks or people with compromised immune systems.

Our complete consumer guide: [How to find out about food recalls](#)

- Stop by the customer service desk of the grocery stores you shop at and ask how they notify customers of recalls.
- Sign up with any grocery store you shop at regularly to be notified by phone, text or email if an item you purchased has been recalled. Chances are high that the store will find out about a recall before government regulators will issue any announcements. Check the email or phone number the grocery store has for messages at least once a day.
- Consider shopping only at stores with a good recall notification policy, especially if you buy many products that are frequently recalled, such as produce, including lettuce and other vegetables, or if someone in your home has severe food allergies.
- Get the free Foodkeeper app and to get recall notifications pushed to your phone. The latest recalls are also listed here: <https://www.foodsafety.gov/recalls-and-outbreaks> it was developed by the USDA, with Cornell University and the Food Marketing Institute.
- An even better idea: It'd be great if the two regulators created an app that works like the Food Recalls app by SmartAddress Inc. for [iPhones](#) or [Androids](#). Users can choose to get real-time alerts for severe problems identified by FDA and USDA that have already made people sick, or microbes including Salmonella and Listeria, or just for pet food, or for all food and beverage recalls through the FDA and USDA. If you don't want notifications on your phone, you can silence them and check the app once a day or whenever you'd like.
- Sign up for recall alerts from the Food and Drug Administration (FDA) at <https://public.govdelivery.com/accounts/USFDA/subscriber/new> and the USDA at <https://public.govdelivery.com/accounts/USFSIS/subscriber/new?preferences=true#tab1>

- If you have social media accounts, you can follow the agencies. On Twitter/X accounts: @FDArecalls and @USDAFoodSafety.
- If you don't want to sign up for all food recalls, but just those involving Listeria, Salmonella or E. coli, or certain allergens (like peanuts or wheat), then set up Google news alerts with those keywords to be delivered to your email daily or in real time.
- Remember that harmful bacteria on or in food often can be killed by cooking it thoroughly. But you still shouldn't use recalled food just because you're cooking it. Also, rinsing produce is important for other reasons, but it won't kill bacteria.
- Pay attention to some type of national news, whether it's a TV broadcast, a newspaper or an email summary of the day's headlines.

Here are screenshots of the Food Recalls & Alerts app on a smartphone.



I HOW TO KEEP FOOD SAFE AT HOME

Foodborne illnesses can be particularly sneaky and scary because we can't see or smell most of the germs that contaminate our food. Our food may look fine, but it could contain dangerous amounts of bacteria.

Food safety, especially involving bacteria, is a real issue. In the recent past, we've seen a Salmonella outbreak in [cantaloupe](#) that sickened more than 400 people nationwide, leading to 158 hospitalizations and six deaths. A Listeria outbreak in [deli meat](#) led to 60 hospitalizations and 10 deaths. An E. coli outbreak in [carrots](#) led to 48 illnesses, 20 hospitalizations and one death. Other recent outbreaks have affected [peaches](#), [leafy greens](#) and [cucumbers](#).

Illnesses caused by Salmonella and Listeria occur more often in the summer because the bacteria love warm temperatures and unrefrigerated foods at picnics and outdoor gatherings, experts say. Any time food isn't cooked properly, or if food is left out at room temperature or outdoors, any bacteria in it can multiply and reach levels to make you really, really sick.

Following these easy [food safety steps](#) can help you avoid getting sick from many types of food contamination or food poisoning, according to the Centers for Disease Control and Prevention.

CLEAN

This means washing your hands, your utensils and your preparation surfaces frequently. This is particularly important if you're handling uncooked meat, chicken and other poultry, seafood, flour, or eggs.

And if you touch the water faucet handles with dirty hands, wipe those down too after you wash your hands.

Wash all fruits and vegetables before slicing, peeling and eating.

And wash your hands in between preparing different types of food to avoid transferring bacteria from one type of food, if it exists, to another.

SEPARATE

For food items that will not be cooked, keep them separate from raw meat, poultry and seafood.

COOK

In a typical year, more than a dozen recalls from the U.S. Department of Agriculture stem from Listeria, Salmonella, E. coli and other pathogens. These recalls involve tens of thousands of

pounds of beef, pork and poultry. And that's just the ones we know about. It's important to know that cooking to the proper temperature kills pathogens.

Use a food thermometer to make sure your food is cooked properly to reach a [temperature high enough to kill germs](#). To be safe, use two thermometers in case one is faulty.

Quite simply, undercooked meat and poultry can make you sick. Beef and pork may contain [Salmonella](#), [E. coli](#), [Yersinia](#) and other bacteria. Raw poultry frequently contains [Campylobacter](#) and can also contain [Salmonella](#), [Clostridium perfringens](#) and other bacteria.

[Rinsing contaminated items](#), such as lettuce or mushrooms, can remove pesticide residue and some germs, but it *won't* kill [bacteria](#) such as Salmonella, Listeria or E. coli.

CHILL

Refrigerate perishable food within two hours if it's out at room temperature. Refrigerate it within one hour if the food is out in temperatures above 90 degrees, at a picnic for example.

In addition, frozen foods should be thawed in the refrigerator, not at room temperature.

STAY INFORMED

Finally, keep up with the latest food recalls. Here's our [consumer guide](#) on ways to protect you and your family.

I METHODOLOGY

U.S. PIRG Education Fund accessed the public databases for food and beverage recalls and public health alerts for 2024 from the [U.S. Food & Drug Administration](#) and the [U.S. Department of Agriculture](#)'s Food Safety and Inspection Service at 7 p.m. on Dec. 31, 2024. The numbers for 2017 through 2023 come from our previous analyses and [reports](#).

We included all levels of recalls (Class I, II and III,) which are categorized according to their health threat, and all public health alerts provided by the regulators.

Recalls and alerts both are warnings that specific food shouldn't be consumed; alerts are issued instead of recalls when the product is no longer for sale but may still be in people's freezers or cupboards, or in restaurants. The majority of food recalls are Class I, the most serious and biggest health risk. The classes are [explained here](#).

For both FDA and USDA recalls, the regulators sometimes cite more than one concern about the product. It could be that it wasn't inspected *and* testing showed possible harmful bacteria. Or it could be the food may contain undisclosed milk and also contain undisclosed wheat – each an allergen that must be declared on the label and cause the product to be recalled if they're not disclosed. For purposes of citing the reason for a recall or health alert, we tallied only one reason, so that the sum of the reasons would add up to the total. But

we described all of the reasons to give a complete picture of the problems.

In cases where there were multiple, unrelated reasons for the recall, we categorized it by the one listed first by the regulator. One recall for frozen meat and poultry croquette products cited non-inspection and possible undeclared allergens. The non-inspection was listed first by the USDA; we tallied that as the reason.

The FDA has multiple categories for recalls because it regulates drugs, medical devices and other products besides food. We considered all recalls categorized as "Food & Beverages." Among the announcements in the FDA download, we found one duplicate ([one announcement](#) in English and the [same announcement](#) in Chinese,) and one announcement that was for [baby powder](#), which of course is not a food. Two entries were a green onions announcement and a subsequent cancellation because of a false positive for Salmonella. We did not count the cancellations or duplicates in our totals.

The FDA lists 11 pet foods for 2024 under the category "Animal & Veterinary;" some are also categorized as Food & Beverages, Foodborne Illness or Pet Food, or some combination of those.

We included these in our analysis for two reasons: First, many people consider their pets part of their family.

Second, pet food recalls can be significant for humans when, for example, Salmonella is the concern. If someone [touches dog food](#) contaminated by Salmonella, and then puts their fingers in their mouth or eats something they touched without washing their hands, it's possible to contract Salmonella/Salmonellosis. We didn't see any illnesses among humans caused by pet food in 2024. This did occur with one pet food recall in 2023 when [one company's pet food](#) recall led to seven illnesses in humans. Six of those sickened were babies age 1 or younger. This likely occurred when the babies came in contact with the contaminated dog food or bowls.

The FDA has a separate category it calls "[Animal Feed](#)," which generally includes food for livestock such as cattle and swine. There's another category for "Animal & Veterinary," with a designation of "Drugs" or "Animal Drugs." We didn't include any recalls for animal feed or drugs in our analysis.

The [CDC lists](#) 13 foodborne outbreaks for 2024 with a product identified and recalled. In some cases, illnesses and deaths may have occurred with the same products, such as cucumbers or mushroom chocolate bars, sold under different brands.

The FDA lists an additional [four active](#) outbreak investigations started in 2024 that were still active as of Jan. 23, 2025. Three of these are for E. coli and one is for Listeria. In one investigation, posted Dec. 4, 2024, investigators have tallied 88 illnesses from E. coli and narrowed the source to romaine lettuce but no specific brand or company. In the other three cases, the type of product hasn't yet been identified.

Interestingly, the FDA didn't count one recall stemming from a multistate outbreak as a food recall for 2024. This involved the case of McDonald's Quarter Pounders and sliced onions. [Investigators determined](#) that yellow onions were the "likely source of contamination." Taylor Farms, which supplies onions to McDonald's, initiated a [recall](#) on Oct. 22, 2024. The FDA told U.S. PIRG Education Fund it didn't count this as one of its public food recalls in 2024 because it said it was "unlikely" Taylor Farms sold these onions to grocery stores or directly to consumers; it sold only to restaurants.

As of Jan. 20, 2025, the USDA lists [two additional outbreak investigations](#) for 2024, one closed investigation for Salmonella in September 2024 with ground beef as the suspected source, and one active investigation for Listeria in December 2024, with no product type or brand identified yet.

APPENDIX

Contaminated food	Brand primarily linked to outbreak	Germ	Regulator	Illnesses/cases from outbreak	Hospitalizations	Deaths (Suspected or confirmed association)	States	When people got sick	Date of original recall by company	Outbreak announced
Ready-to-Eat Meat and Poultry Products	Yu Shang Food	Listeria monocytogenes	USDA	19	17	2	8 states including California (Click boxes for full list.)	10/24/21 TO 10/28/24	11/9/24; expanded 11/21/24	11/22/24
Cucumbers	Sunfed Produce, LLC	Salmonella Typhimurium	FDA	113	28	0	23 states including Wisconsin, Wyoming, Colorado (Click box for the full list.)	10/12/2024 to 12/7/2024	11/27/2024	11/29/2024
Organic Carrots	Grimmway Farms	E. coli O121	FDA	48	20	1	19 states including California, Washington (Click box for full list.)	9/6/2024 to 11/10/2024	11/16/2024	11/17/2024
McDonald's Quarter Pounders	Onions (sliced onions from Taylor Farms linked to outbreak)	E. coli O157:H7	FDA	104	34	1	14 states including Colorado, Montana and Nebraska (Click box for full list.)	9/12/2024 to 10/21/2024	10/22/2024	10/30/2024
Meats Sliced at Delis	Boar's Head	Listeria monocytogenes	USDA	61	60	10	19 states including New York and Maryland (Click box full list.)	5/29/2024 to 9/13/2024	7/26/2024 Expanded on 7/30/2024	7/19/2024
Mushroom chocolate bars	Diamond Shruumz Chocolate (Prophet Premium Blends)	Unknown	FDA	180 total / 118 linked to Diamond Shruumz	73	3	34 states including Georgia, Arizona, Texas, Kentucky, North Carolina and South Carolina (Click box for full list.)	Investigation looked at period starting 1/1/2024. Last illnesses reported between Sept. 27 and Oct. 31.	6/27/2024	6/25/2024
Eggs	Milo's Poultry Farms	Salmonella Enteritidis	FDA	93	34	0	12 states including Illinois and Wisconsin (Click box for full list.)	5/23/2024 to 9/13/2024	9/6/2024	9/6/2024
Cucumbers	Fresh Start Produce	Salmonella Africana	FDA	551	155	0	34 states including Florida, Georgia, New Jersey, New York, North Carolina, Pennsylvania and Virginia (Click box for full list.)	3/11/2024 to 7/26/2024	5/31/2024	6/5/2024
Organic Walnuts	Gibson Farms	E. coli O157	FDA	13	7	0	2 states: California and Washington	2/1/2024 to 4/4/2024	4/30/2024	4/30/2024
Fresh Basil	Infinite Herbs and Melissa's	Salmonella Typhimurium	FDA	36	4	0	14 states including Florida and Massachusetts (Click box for full list.)	2/11/2024 to 5/26/2024	4/18/2024 and 4/19/2024	4/17/2024
Raw Cheddar Cheese	Raw Farm	E. coli O157	FDA	11	5	0	5 states: California, Colorado, New Jersey, Texas and Utah	10/18/2023 to 2/5/2024	2/16/2024	2/16/2024
Queso Fresco and Cotija Cheese	Rizo Lopez	Listeria monocytogenes	FDA	26	23	2	11 states including Arizona, California and Colorado (Click box for full list.)	6/15/2014 to 12/10/2023	1/11/2024 expanded 2/5/2024	2/5/2024 (previously investigated in 2017 and 2021)
Charcuterie Meats	Fratelli Beretta (multiple brands)	Salmonella I.4.i:-	USDA	104	27	0	33 states including New York, Ohio and Texas (Click box for others.)	11/20/2023 to 2/16/2024	1/3/2024	1/5/2024
TOTALS				1,359	487	19				

SOURCE: CDC'S MULTISTATE FOODBORNE OUTBREAK NOTICES