

# Food Safety **Infosheet**

**April 15, 2012**

## **166 ILLNESSES LINKED TO FROZEN RAW YELLOWFIN TUNA PRODUCT; *SALMONELLA* IN SUSHI SOURCE OF ILLNESSES**

An outbreak of 116 illnesses of *Salmonella* Bareilly has been linked to a yellowfin tuna product used in sushi. The CDC had and FDA had been investigating the cluster of illnesses for the past few weeks but had not identified a source until April 13 (illnesses had been linked to consuming sushi and sushi-like products). There have been 12 hospitalizations, and no deaths associated with this outbreak. Many of the people who became ill reported eating raw tuna in sushi as “spicy tuna.”

The implicated product, processed and distributed by Moon Marine USA Corporation (also known as MMI) of Cupertino, Calif. is made of tuna back meat, which according to the FDA press release is

specifically scraped off the bones and looks like ground product. The company has recalled 58,828 pounds of product.



The product is not available for sale to individual consumers, but may have been used in food service and retail to make sushi, sashimi, ceviche and similar dishes.

Moon Marine USA Corporation or MMI and Nakauchi Scrape AA or AAA were printed on boxes of the product when it was initially sold to distributors. Boxes may have been broken into smaller lots for further sale.

The U.S. FDA's recall notice can be found here:  
<http://1.usa.gov/lo3OnG>

The U.S. CDC's outbreak investigation information can be found here:  
<http://1.usa.gov/INbobT>