



DEPARTMENT OF HEALTH

News Release

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**DOH CONFIRMS ADDITIONAL CASE OF SALMONELLA RELATED TO
EATING RAW TUNA**

HONOLULU – The Hawaii State Department of Health has confirmed an additional case of illness on Oahu caused by *Salmonella* Paratyphi B infection related to eating raw ahi. The individual reported eating ahi poke purchased at a local market on Oahu.

The DOH has notified the U.S. Food and Drug Administration (FDA) about this new case and the FDA is conducting a product trace back to determine the source of the *Salmonella* contamination.

State Epidemiologist Dr. Paul Effler said, “The Department of Health is concerned about these continuing cases and with the help of the FDA we hope to identify the source so we can prevent any further illness.”

Since October 2007, the DOH has identified a total of 34 confirmed cases of *Salmonella* Paratyphi B infection on Oahu. An exhaustive investigation by the DOH identified raw imported frozen ahi used in ahi poke as a possible source of illness. Confirmation of additional cases in Colorado and California related to the consumption of raw fish has prompted an investigation by the U.S. FDA.

Salmonella typically causes diarrhea (may be bloody); the diarrhea is often accompanied by abdominal cramps and fever. Symptoms typically begin within one to four days after exposure to the bacteria. In infants, persons with poor underlying health and those with weakened immune systems, *Salmonella* can invade the bloodstream and cause life-threatening infections. It is recommended you seek medical attention should you experience any of these symptoms after consuming raw fish.

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