

**Update on the *Salmonella* Typhimurium Investigation  
FDA/CDC Joint Media Teleconference  
January 21, 2009**

Coordinator: Welcome and thank you for standing by. At this time all participants are in a listen only mode. During the question and answer session please press star 1 on your touch tone phone.

Today's conference is being recorded, if you have any objections you may disconnect at this time. And now I'd like to turn the call over to your host, Miss Judy Leon.

Judy Leon: Thank you very much operator. Ladies and gentlemen, welcome and good afternoon. This is Judy Leon from the Food and Drug Administration's Office of Public Affairs.

This is a teleconference for credentialed media to ask questions about the ongoing investigation of the salmonella typhimurium outbreak linked to peanut butter.

We have speakers today from the Food and Drug Administration and from the Centers for Disease Control and Prevention. Our two speakers this afternoon are Dr. Stephen Sundlof, Director, Center for Food Safety and Applied Nutrition, FDA and Dr. Robert Tauxe, Deputy Director, Division of Foodborne Bacterial and Mycotic Diseases from the Centers for Disease Control.

After the speakers make brief remarks we will move to the question and answer segment. Reporters will be in a listen only mode until we open up the call for questions.

When asking a question please state your name and your affiliation. Also please limit yourself to one question and one follow up so we can get in as many questions as possible.

At this time I would like to turn the call over to Dr. Stephen Sundlof.

Stephen Sundlof: Thank you Judy and good afternoon everyone. We have called this teleconference in order to provide an update on the ongoing investigation into the salmonella typhimurium outbreak.

A combination of epidemiological analysis and laboratory testing by state officials in Minnesota and Connecticut and by the Food and Drug Administration and the Center for Disease Control and Prevention have enabled FDA to confirm that the sources of the outbreak are peanut butter and peanut paste produced by Peanut Corporation of America at its Blakely Georgia processing plant.

The fact that the salmonella typhimurium was found in an unopened container of peanut butter indicates that peanut butter originating from the processing plant was contaminated.

Peanut paste is a concentrated product consisting of ground roasted nuts. It is distributed to food manufacturers to be used as an ingredient in many commercially produced products including cakes, cookies, crackers, candies, cereal and ice cream.

Minnesota state officials isolated and tested samples from an open five pound container of King Nut peanut butter from a nursing home where three patients were affected by the outbreak strain of salmonella typhimurium and found the

peanut butter to contain the same strain of salmonella typhimurium associated with the illnesses.

Because it's always possible that an open container was contaminated by someone or something else in the environment, the FDA and the states began testing unopened containers of the same brand of peanut butter.

King Nut distributes peanut butter manufactured by the PCA or Peanut Corporation of America to institutional facilities, food service industries and private label food companies in several states.

On January 19, testing by the Connecticut Department of Health on an unopened container of King Nut peanut butter showed that it too contained the same strains of salmonella typhimurium associated with the illnesses.

The PCA facility is not operating and the company has recalled product produced from July 1 2008 to the present. The FDA has no evidence to suggest that the salmonella typhimurium contamination originated with any other major manufacturing facility at this time.

However, we will continue to be vigilant in examining other possible leads generated by this investigation.

PCA has distributed potentially contaminated product to more than 70 (continuing) firms, primarily for use as an ingredient in several products.

Due to this wide spread distribution pattern we currently have more than 125 recalled products listed on the FDA Website, and we expect that number to continue to increase as we continue to get new product specific information.

In order to make it easy for consumers to determine if any of the peanut butter containing products they have at home are subject to recall, FDA has created and posted on our Website a searchable database consumers can check for frequent updates.

We also want to alert consumers that the recall has now expanded to a few pet food products. PetSmart brand Great Choice dog biscuits have now been added to the recall list and should be discarded.

While the risk of animals contracting salmonellosis is minimal, there is risk to humans from handling these products so we want to underscore that it is especially important for people to wash their hands and to make sure that their children wash their hands after feeding treats to pets.

Salmonella can be transmitted to humans who have touched the contaminated product. While salmonellosis is not common in dogs and cats it can cause serious infections.

Pets may be lethargic and have diarrhea, bloody diarrhea, fever and vomiting. Some animals may have only decreased appetite, fever and abdominal pain and pets may be carriers with no visible symptoms.

These animals may infect other animals or humans through contact with animal fecal matter.

Now at this time there is no indication that any national name brand jars of peanut butter sold in retail stores are linked to the PCA recall. We ask consumers to determine if commercially prepared and manufactured peanut butter or peanut paste containing products such as cookies, crackers, cereal, candy and ice cream are subject to the recall.

The FDA urges consumers first to visit the FDA's Website. Identification of products subject to recall is continuing and as the investigation continues, FDA will update its recalled product list and advise - and its advice based on new sampling and distribution information.

We advise consumers that they do not eat products that have been recalled and that they should throw them away in a manner that prevents others from eating them.

In addition, more information on products containing peanut butter from companies not reporting recalls, consumers may wish to consult the company's Website or call the toll free number listed on most packaging.

Information consumers may receive from the companies has not been verified by the FDA. If consumers cannot determine if their peanut butter or peanut paste containing products or institutionally served peanut butter contains the PCA peanut butter or peanut paste, we recommend that they do not consume those products.

Persons who think they may have become ill from eating peanut butter are advised to consult their healthcare providers.

That concludes the FDA's remarks, and now I will turn it over to Dr. Rob Tauxe from CDC.

Robert Tauxe: Thank you very much Dr. Sundlof, this is Dr. Tauxe at CDC with a brief update on the epidemiologic investigation. To date we have confirmed that there are 486 persons from 43 states and Canada that have been infected with the outbreak strain of salmonella typhimurium.

Of these, 107 or 22% were hospitalized because of the illness and 6 deaths have been reported that may be associated with the outbreak. The most recent reported onset was January 8th which is more recent than the last time we had a press briefing, I think that was January - that date was January 2nd.

And more cases are being reported every day, the outbreak appears to be ongoing. I'd like to share how CDC and our state partners have been continuing our investigation.

We have gathered information about 15 institutions where more than one person was ill in this outbreak. We heard about the one in Minnesota that Dr. Sundlof mentioned.

We have information about 15 institutions where more than one person was ill and we have detailed information from 14 of the 15 and in all 14 the King Nut brand peanut butter was served.

I would point out that all these products have been recalled. Secondly, on January 17 and 18, CDC along with our state partners rapidly conducted a case control study of a group of persons ill with the outbreak strain, 57 persons ill with the outbreak strain so far and 399 healthy persons.

Both groups were interviewed about things they might have eaten. Preliminary analysis indicates an association between illness and the consumption of pre-packaged peanut butter crackers.

And specifically the analysis showed an association with the Austin and Keebler brands that are produced by the Kellogg Company. It is important to recognize that the Kellogg company recalled these products on January 16.

Again there is no indication that any national name brand peanut butters, the jars sold in grocery stores are linked to this outbreak.

However as the FDA Website illustrates there are many other peanut butter containing products produced by a variety of companies that have been made with ingredients recalled by PCA.

CDC and the state departments continue to investigate the association of other foods and other brands that contain peanut butter with the outbreak, that is we're investigating the association - whether or not there is an association of other brands and other foods with the outbreak.

Thank you very much.

Judy Leon: Okay thank you Dr. Tauxe. Operator, we will take reporter's questions in order. Once again reporters please state your name and your affiliation. Also please indicate to whom you would like your question directed, either Dr. Sundlof or Dr. Tauxe or both. Thank you.

Coordinator: Thank you. I will remind you if you have a question please press star 1 and record your name when prompted. If you decide to withdraw your question from the queue, press star 2.

One moment please for the first question. Elizabeth Weise, USA Today you may ask your question.

Elizabeth Weise: Hi, thanks for taking my call, this is for Dr. Sundlof. The plant in Blakely, do we know where it was receiving its peanuts from and it's my understanding that the roasting of the peanuts is the kill step for salmonella.

So are we presuming that - or do we know yet if they were improperly roasted or were they somehow colonized with salmonella after the roasting process?

Stephen Sundlof: Thank you Elizabeth. This is Dr. Sundlof. We understand that the Blakely Georgia plant receives its peanuts from a number of different sources, both domestic and imported.

And this is all part of an ongoing investigation so I can't speak too much about you know the actual what they're finding in the plant.

But just let me say that the peanuts are roasted. Whether or not that is a - is considered to be a kill step, I don't think anybody has commented on that.

But more likely is the possibility that after they are roasted that the salmonella is introduced somewhere in the processing from peanuts to peanut paste to peanut butter.

Judy Leon: Did you have a follow up Beth?

Elizabeth Weise: Oh no, that's fine.

Judy Leon: Thank you, operator we'll take the next caller.

Coordinator: Thank you. Miriam Falco, CNN you may ask your question.

Miriam Falco: Hi, thanks Miriam Falco, CNN Medical News. First of all Dr. Tauxe can you just clarify the number of cases that - you somehow cut out at least on my phone when you said how many cases there were.

Robert Tauxe: Oh sorry. That would be 486 persons from 43 states plus one in Canada.



Miriam Falco: Okay, yeah, that's for clarifying that too. And Dr. Sundlof, on Saturday during the telebriefing you made it sound like there would - that you had found - your test results taken at the plant indicated salmonella also.

From what you said today you were just leaning on the results from Connecticut and from Minnesota. Did I get that wrong on Saturday or did you just now clarify it today?

Stephen Sundlof: No, we did find salmonella in the plant. The samples were not I believe found to be the same strain as what is causing the outbreak. But it still indicates that there is salmonella within the plant.

Miriam Falco: Okay, if I can follow up then, okay that's new first of all because you said on Saturday you didn't know yet if it was the same strain.

So you're saying it's not the typhimurium with the genetic fingerprint that these people who got sick have. And can you tell me where it was found in the plant?

Stephen Sundlof: Again I don't have that precise information. The investigation is ongoing and so we should have a full report before we make any kind of announcements, but just to say that you know we did find it in the plant.

It was not the same strain as the outbreak strain. It does indicate that there are problems within the plant because salmonella should not be found there.

Judy Leon: Operator, could you once again remind reporters how to signal that they would like to ask a question so that their line is open?

Coordinator: Certainly. Thank you, if you have a question please press star 1 and record your name when prompted. We will take the names in order.

Would you like to go on to the next question ma'am?

Judy Leon: Yes, we would like to take the next question operator.

Coordinator: Thank you. Daniel DeNoon, Web MD you may ask your question.

Daniel DeNoon: Thanks for taking the question this is about - so is salmonella a bacterial live and in all these products or is it some kind of insisted form, I mean these products all seem to be very highly processed.

Can you talk a little bit to us about how the processing is supposed to kill any live salmonella if it's in there and how salmonella manages to survive all this processing into paste and what have you.

Stephen Sundlof: This is Dr. Sundlof, I'll do my best. As I understand it there is no kill step in this process of making peanut butter or peanut paste, so there's no one step that I think is considered to be a kill step.

The salmonella is not supposed to be present and in order to prevent that there are certain things that plants are supposed to have in place to prevent the intrusion of salmonella.

And with good manufacturing practices, there should not be any problem. Now from - again from what I know about salmonella in peanut butter is that this is not a medium that supports the growth of salmonella.

But salmonella can certainly survive in a more of a vegetative type of state that is non reproductive for very long periods of time and apparently also at some fairly high temperatures that would not be the same for products that contained water for instance.

The primary reason that salmonella don't reproduce in peanut butter is because it contains almost no water and that's why - that's necessary for that reproduction process to occur.

But it also seems to present an environment where these - the bacteria can survive for very long periods of time.

Daniel DeNoon: So are these bacteria, would you call them insisted or some other form or are they just sort of vegetative, what's the term?

Stephen Sundlof: Yeah, I'm not that expert on salmonella, I don't - have never heard to - heard it referred to as being an insisted state like some other bacteria are.

So I can't really comment on that.

Daniel DeNoon: And I gather the reconstitution then of the bacterium would be from the vegetative state would be once it's ingested by a human.

Stephen Sundlof: That's correct.

Daniel DeNoon: Thank you.

Robert Tauxe: Yeah, this is Dr. Tauxe at CDC, I'd like to just add that salmonella does not insist, there isn't an insisted state. I think what we are describing, what we're

observing is that when salmonella is in something that's dry, it can survive much more heat than when it's something that is wet.

A dry environment salmonella can survive more heating than the same salmonella in a wet environment. It's a curious feature of the organism but one that's well known.

Daniel DeNoon: Thank you very much.

Judy Leon: Operator, we'll take the next caller please.

Coordinator: Thank you. Craig Schneider, Atlanta Journal-Constitution, your line is open.

Craig Schneider: Hello. Dr. Sundlof, you had said that the sample that was taken from the Blakely plant of salmonella was not the same strain as in the outbreak. And I just wanted to - so right now really is it the only evidence you have of a direct connection to the Blakely plant is this Connecticut unopened container?

Stephen Sundlof: This is Dr. Sundlof. I think that that is certainly very powerful evidence that it was found. But it is a combination of things. I would say that the strongest evidence that we have to date is the result of the Connecticut confirmation of the outbreak strain in an unopened container of the peanut butter.

But we also have the information that came from the state of Minnesota early on that found it in an unopened container, the same outbreak strain - I'm sorry, the opened container in a facility where illnesses have occurred.

Also the epidemiology data that CDC has been diligently working on is pointing more and more toward peanut butter. I think Dr. Tauxe spoke about

the finding in the peanut butter crackers as again being a strong epidemiological link.

So I think we have several different lines of evidence that all point in the same direction and the evidence is very strong.

Craig Schneider: Okay I have a - I do have a follow up. Are you now saying that you believe that the Blakely Georgia plant is the sole source of this national outbreak?

Stephen Sundlof: That is our assumption at this point. We will continue to follow up on any leads that point us in a different direction. But certainly the fact that all of these DNA fingerprinting, these PFGE patterns are identical.

There's a strong indication that there is a point source.

Craig Schneider: If I could just ask one more question. The fact that you have not found that particular strain of salmonella at the Blakely plant, does that raise the possibility that the contamination of salmonella could have occurred outside of the plant?

I understand that sometimes peanut butter from that plant is actually shipped in tankers and that - I didn't know if it's possible that there could have been contamination after it got out of the plant in some big tanker.

Stephen Sundlof: Yeah, well we are certainly looking at that but I don't believe that the - you know the sample that went to Connecticut was in a tanker. I believe that was in a sealed container.

The fact that the product from the Blakely plant had salmonella in it is an indication that was the source.

Judy Leon: Okay, thank you very much. Operator, we will take the next question please.

Coordinator: Thank you. The next question is from Ricardo Alonso-Zaldivar, Associated Press.

Ricardo Alonso-Zaldivar: Thank you for taking my question and it's for Dr. Sundlof or Dr. Tauxe. And the fact that you found salmonella at the plant and this would be what, four or five months after the first illnesses were - took place, or at least the first people got sick, correct?

Does that indicate an ongoing problem at the plant with their quality control? Even if it's not the same type of salmonella, it's salmonella and it's occurring you know a few months after people started getting sick.

I wonder if you could comment on that for us.

Stephen Sundlof: This is Dr. Sundlof. Again there is an ongoing investigation right now. The plant has stopped producing any of its peanut butter or peanut paste products.

We do intend to do a thorough investigation which is again is ongoing and present our findings back to the plant. So until we've gotten to that step I really can't comment any further.

Judy Leon: Ricardo, did you have a follow up?

Ricardo Alonso-Zaldivar: Yes I do. You said at the outset that - I think you said about 125 products have been recalled. Can you give us a sense of what proportion of the universe of products, such products that represents?

In other words, do we have more than half of the suspect products now under recall, less than half? Can you help us out with that?

Stephen Sundlof: Yeah, I don't think we can at this point determine you know how many additional products will be subject to recall. We are in the process of following those all out and let me just kind of explain that process a little bit.

We're actually approaching this from two different ends of the spectrum. We're following, the FDA is following product as it left the Blakely Georgia plant.

And we're following it to - down to the end if we can so that if it goes to a primary source and then gets redistributed to some secondary or even tertiary manufacturers we're following that all the way down.

Also we're asking companies to report back to us whether or not any of the products that they have contain products from the Blakely plant.

And so they are reporting up the chain to us and that's how we're getting a handle on all this. Now I will say that you know there were certain firms that purchased a substantial proportion of the output of the Blakely plant.

And I believe those firms are all part of the recall on our Website. So in terms of the overall volume of peanut butter and peanut paste that left the Blakely plant, we have under recall the major purchasers of that.

Judy Leon: Thank you Ricardo. Operator we'll take the next caller.

Coordinator: I'm sorry ma'am, I advanced the next (unintelligible).

Judy Leon: That's okay, reporters, please confine yourselves to one question and one follow up. We'll take the next question please.

Coordinator: Thank you. Lisa Stark, ABC News, you may ask your question.

Lisa Stark: Hi, thank you so much, can you hear me?

Coordinator: Yes ma'am.

Lisa Stark: Okay. I wasn't sure if I still had my mic muted on my end. Can you give me a sense on - you had mentioned that you're obviously looking to see if any of the other products were contaminated and I believe there was some salmonella found in some of the peanut butter crackers.

How many different products are you testing? Are you testing all of the products that have been recalled in one way or another to see if there's any salmonella in actually in any of these products?

Stephen Sundlof: No we're not and we are selectively taking products that we believe we'll find - you know if it's in there we will find a positive. Right now that is fairly inconsequential in terms of the recall because the product that left the plant, anything downstream from that we consider to be in this case adulterated with salmonella.

And we'll take the recall action as soon as we identify that those are the products that have materials that came from PCA.

Lisa Stark: And why is so difficult to identify these products? I mean doesn't the company know who it ships to and isn't it - wouldn't it be fairly easy to figure that out?



Stephen Sundlof: Well we are - we've asked for the company records, they have given us the records. We - the way that it works though is that companies are required to keep records of who they purchase their source ingredients from and who they sold them to.

And so we go down the line so we know who the primary purchasers were. We've been to them, we've - you know we've visited many of the first line purchasers and we're going downstream from there.

But it gets to be a fairly complex web and again we're targeting our efforts towards the primary purchasers and following those out.

Now in addition there was something else that you had asked and I'm trying to remember what that was right now.

Lisa Stark: Well I asked you how many products were you testing just out of curiosity.

Stephen Sundlof: Oh yes. What we're doing now is we're trying to focus our testing and sampling to those areas where we think we have the greatest possibility of actually getting positives.

So where we are looking now is we're looking at this in pick up unopened containers from institutions where people actually became ill in order to again have the greatest chances of finding it.

But from a regulatory standpoint we are convinced that the products produced from July 1 in that plant to this date, any products that contain those food products, that contain those are considered to be subject to recall.

Judy Leon: Okay, thank Lisa. Operator, we'll take the next question.

Coordinator: (Mary McVane), Los Angeles Times, you may ask your question.

Mary McVane: Hi. I wanted to sort of follow up on something that was previously discussed. One company with one or two products seems to have such a pervasive reach and I'm wondering if that in some way points out the vulnerability of our food supply.

Stephen Sundlof: This is Steve Sundlof. Well it certainly points to complexity of our food supply and you know there - you know we have seen this before with the - in fact last year with the pet foods, melamine contamination in which two very small companies ended up having a tremendously large impact on that - on pet food.

It is - I only can say that it is what it is and that a relatively small company may have great scope of distribution if that ingredient is used in a lot of different products.

Judy Leon: Do you have a follow up?

Mary McVane: Yes Judy, I do.

Ste[h]en Sundlof: Dr. Tauxe would also like to speak to that.

Judy Leon: Oh sure.

Robert Tauxe: This is Dr. Tauxe. Exactly as Dr. Sundlof said, this is the complexity we are seeing in what we are calling an ingredient driven outbreak. In this outbreak the output of this small company is basically in two forms.

One is as a peanut butter that has a brand and goes to institutions, the King Nut brand, that was the initial signal.

But it also puts out an ingredient, a peanut butter ingredient that is used in a huge variety of different foods, and tracking them down both epidemiologically in our investigation, tracking them down by reviewing the sales and invoices as FDA is doing and finding samples that can be cultured is a very large and ongoing undertaking involving many people.

Mary McVane: Can I ask a follow up question?

Judy Leon: Certainly.

Mary McVane: Okay. Is that - does that then suggest that our - we are not really prepared as a - you know that the government is not really prepared to do everything to prevent this, that it's up to consumers to play a role?

Stephen Sundlof: Well I wouldn't say consumers as much as the food industry is really the responsible party for ensuring that the products that they produce are safe.

It is their responsibility to do that, so whatever moves are necessary but they are required to follow certain things like good manufacturing practices.

And so when this happens you know it represents a failure of the industry to - and I don't mean to paint the whole industry, but an individual within the industry of living up to what is expected of them both legally and from a moral standpoint.

And that is to make sure that the products that they produce are not harmful to the public. You know we don't want to - you know consumers do have some responsibility in making sure that once they receive a product that they handle it in a manner that doesn't render it unsafe.

And that's you know cross contamination and washing hands and all of that other stuff. But it is not the responsibility of the consumer to make sure that the product that they receive is a safe product.

That is the responsibility of the food industry and with the oversight of the Food and Drug Administration.

Judy Leon: Okay. Operator, we will take the next call.

Coordinator: Amy Burkholder, CBS News, you may ask your question.

Amy Burkholder: Yes, hi, thank you very much. Just looking for some clarification here. Peanut Corporation of America told CBS that the salmonella detected at the Blakely plant was an environmental hit.

They said it was a - meaning it was on the floor or on a wall. Can you tell us exactly where that was found and just help us have a more well-rounded understanding if you believe this is truly ground zero of the source of contamination?

That fact that the strain does not match?

Stephen Sundlof: Yes. The - I'm having our folks look for the actual location of where it was found. One sample was found in a floor crack in the plant near the washroom, that's one.

And the second was on the floor, section of floor near a wall behind pallets on the side of some room.

Amy Burkholder: Okay.

Stephen Sundlof: So these are environmental samples but again that is - those salmonella are not supposed to be there. It's - and if we find them in the environment, especially in the environment where the food is being processed, then certainly that represents a potential point of introduction of the salmonella into the food.

Amy Burkholder: Okay, but the fact that the strains don't match.

Stephen Sundlof: Oh okay, that really is not relevant from a regulatory standpoint that having salmonella in the plant is not supposed to happen and regardless of whether it's the outbreak strain or not, that represents a violation.

Amy Burkholder: Okay. Thank you.

Coordinator: The next question is from Joanne Silberner, NPR. Your line is open.

Joanne Silberner: Hi, thanks. Clinically is there any indication that these bacteria cause worse symptoms or less than they think from the typical salmonella.

Stephen Sundlof: I'd like to have Dr. Tauxe respond to that question.

Robert Tauxe: Yes, this is Dr. Tauxe at CDC, thank you for the question. The severity of illness that we're seeing in this outbreak is pretty typical for salmonella outbreaks unfortunately.

It's a lot of people hospitalized and six people have died. But this is not more really or less than we would expect in a typical salmonella outbreak.

So we do not think that this strain is particularly more virulent than the average salmonella.

Joanne Silberner: Thanks.

Judy Leon: Did you have a follow up Joanne?

Joanne Silberner: No.

Judy Leon: Okay, thank you. Operator, we will take the next call please.

Coordinator: Thank you. Georgina Gustin, St. Louis Post.

Georgina Gustin: Hi, thanks for taking my question. This is for Dr. Tauxe. You had mentioned that there was the epidemiological study and kind of cut out, you used some numbers, I think it was 57 people who had symptoms and then how many who did not that you talked to during that investigation?

Robert Tauxe: Yes, thank you for your question. Yes, last weekend we have information now that was gathered last weekend from 57 persons who were ill with the outbreak strain and 399 healthy people, both of - both groups were interviewed.

And it's the comparing the responses from those interviews that is letting us epidemiologically identify which foods appear to have a strong association with the illness.

Georgina Gustin: And that was the Keebler or the Kellogg's product, Keebler and Austin, is that right?

Robert Tauxe: It was consumption of pre-packaged peanut butter crackers in general and then we asked about specific brand names and those two brand names were by themselves statistically associated with illness.

And so that's why we mention them now. But as I said, those products actually were recalled I believe on January 16 which was the day before our study began.

Georgina Gustin: Okay. And I can't remember if it was Dr. Tauxe or Dr. Sundlof, but you mentioned there were 14 facilities. Can you tell me where those are or perhaps those are - there may be information on your Website.

But what states those facilities are in?

Robert Tauxe: I know that they were in I think five different states but I don't have the list before me of how many were in each state.

But they were in five - that's 14 facilities in five different states and all 14 facilities had the King Nut peanut butter brand available in them.

I would - I should point out that when we did our case control study this last weekend we were looking only at people who were not in institutions.

But we've - in that study we did not try to interview people who were living in institutions. So that association is - that we found is sort of outside the institutional association.

The institutional cases appear to be associated with the King Nut peanut butter.

Georgina Gustin: Thank you very much.

Judy Leon: Okay thank you, operator we'll take the next question please.

Coordinator: Thank you. Roni Ravin, New York Times, you may ask your question.

Ron Ravin: Given the problems that were found in the plant, that there were salmonella - a different salmonella strain found, when was the last time this plant was inspected and were there any other failings that came up in the previous - was it a state inspection I believe was done last summer?

Stephen Sundlof: Yeah, this is Dr. Sundlof. Yes, the last inspection was conducted by the state of Georgia I think in July of '08, June or July. June? Yeah, June, sorry June of '08 and my understanding is that during that inspection there were some violations found that were corrected by the company during the inspection.

Roni Ravin: You don't have any more detail on that?

Stephen Sundlof: That's all I have in front of me.

Judy Leon: Okay, is there a follow up?

Roni Ravin: And the inspection that found the strains of salmonella, your inspection or was it the - did that find any other problems within the plant, any other manufacturing process problems within the plant?



Stephen Sundlof: The - that investigation is still ongoing and has not been closed out yet so we've had inspectors in the plant, we expect to have their report sometime in the future.

I can't tell you exactly when but all of that information will be available, what they - if they find violations which I assume will happen they write up a report which is referred to in FDA speak as a 483.

And that is public information.

Judy Leon: Okay thank you, operator we have time for two more questions. Please take the next question.

Coordinator: Thank you. MariAnn Brown?

MariAnn Brown: Hi there everybody. This is for either doctor, I'm from the Connecticut Post and I'm interested in the West Haven tub of peanut butter, what you can tell me about where that tub had traveled from?

If it's similar to the other outbreak cases but it's not the same strain as what came from the plant, what do you know about the travel history of the peanut butter in that jar?

Stephen Sundlof: Yeah, it went from as far as I know and we hadn't specifically got that question, but - this is Steve Sundlof again.

MariAnn Brown: Thank you.

Stephen Sundlof: As far as we know it was distributed from the Georgia plant to the King Nut facility in Ohio, is that right? Yeah, and from the - from Ohio to the institutions in Connecticut, or the institution in Connecticut.

Judy Leon: Did you have a follow up?

Stephen Sundlof: No, just to expand on that a little bit because I think there might be some confusion, the King Nut does not process or do anything to the peanut butter.

You know there's no further processing that goes on, it's just a pass through from PCA to King Nut and then from King Nut to the institution.

Judy Leon: Operator, we'll take the last call.

Coordinator: Thank you, Julie Schmitt, USA Today, you may ask your question.

Julie Schmitt: Thank you very much. To that last question, Dr. Sundlof, had the FDA ever inspected this (unintelligible)?

Judy Leon: You'll have to repeat the question Julie, I think you cut out there at the end. Could you please repeat the question?

Julie Schmitt: Has the FDA ever inspected this plant prior to its current investigation?

Stephen Sundlof: Yeah, we had but they weren't producing peanut butter at the time. So the FDA inspectors had not gone into that plant since they started producing peanut butter.

However we contract with the states, in this case the state of Georgia to conduct inspections for us. So the inspections that were conducted by the states were actually conducted at the request of the FDA.

Julie Schmitt: Okay thanks. And do you know were peanuts actually roasted at the plant or did they arrive at the plant already roasted?

Stephen Sundlof: Yeah, both - so they did do some of their own roasting, they also procured peanuts that had already been roasted.

Julie Schmitt: Thank you.

Judy Leon: Okay. Thank you very much, ladies and gentlemen, that concludes, oh, I'm sorry, Dr. Sundlof has one more statement he'd like to make.

Stephen Sundlof: Yes, I misstated something, I want to correct it for the record. I indicated that there was no kill step in peanut butter or peanut paste making process and that roasting was not a kill step.

I have since learned that roasting is a kill step for salmonella if done correctly so I want to make sure that that is clear on the record. Thank you.

Judy Leon: Okay. Ladies and gentlemen, that does conclude today's media teleconference. We'd like to thank you for your participation. The replay of this teleconference will be available in about an hour on our Website and that will be available until January 28.

If you have follow up questions please don't hesitate to call the respective agencies and please we do urge you to check the FDA Website.

We are updating that every minute with product recall information and news updates. So please do check our Website and let us know if you have any follow up questions and thank you all very much.

Coordinator: This will conclude today's conference call, thank you for your participation; you may disconnect your lines at this time.

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