



NEW YORK CITY DEPARTMENT OF HEALTH  
AND MENTAL HYGIENE  
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Commissioner

FOR IMMEDIATE RELEASE  
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## HEALTH DEPARTMENT ISSUES STATEMENT ON MULTI-STATE SALMONELLA OUTBREAK ASSOCIATED WITH YELLOW MARADOL PAPAYAS

**July 22, 2017** – "The Health Department, the Centers for Disease Control and Prevention, and the Food and Drug Administration are working together on a multi-state salmonella outbreak associated with yellow Maradol papayas. New Yorkers **should not eat yellow Maradol papayas until we learn more about where the contaminated papayas came from.**"

### Background

- There are 47 cases nationwide.
- 10 cases are NYC residents; one elderly patient has died.
- Cases are associated with eating Caribena brand yellow Maradol papayas.
- The FDA is working with the firm on a recall.
- If you aren't sure if the papaya you bought is a yellow Maradol papaya, you can ask the place of purchase. Restaurants and retailers can ask their supplier.
- When in doubt, don't eat, sell, or serve them and throw them out.
- Wash and sanitize countertops as well as drawers or shelves in refrigerators where papayas were stored.
- Most people infected with *Salmonella* develop the following signs and symptoms 12-72 hours after being exposed to the bacteria:
  - Diarrhea
  - Fever
  - Abdominal cramp
- The illness usually lasts 4 to 7 days, and most people recover without treatment.
- In some people, the diarrhea may be so severe that the patient needs to be hospitalized. *Salmonella*
- In rare cases, *Salmonella* infection can cause death unless the person is treated promptly with antibiotics.

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