



COLLEGE OF TROPICAL AGRICULTURE AND HUMAN RESOURCES UNIVERSITY OF HAWAII AT MĀNOA

The Centers for Disease Control and Prevention have issued a Food Safety Alert on an outbreak of *E. coli* infections linked to romaine lettuce.

The CDC advises that consumers should

- not eat romaine lettuce, and throw it away
- wash drawers or refrigerators where romaine lettuce was stored

If you have symptoms of *E. coli* infection, see your healthcare provider and report your illness, if confirmed, to the Hawaii Department of Health.

According to DOH's Peter Oshiro, locally grown romaine lettuce is considered safe. However, care should be taken with romaine imported from other states.

Hawaii is not one of 11 states reporting *E. Coli* cases linked to romaine lettuce, and *Hawaii News Now* reports that no cases have been reported in Hawaii (view the [HNN video](#)). However, the CDC warns that romaine lettuce could have been sent nationwide. Hawaii consumers are asked to take necessary precautions for themselves and their families.

An alert is not a recall of the product. The investigation is ongoing, and CDC will provide more information as it becomes available. The full alert can be accessed [here](#).

The UH College of Tropical Agriculture and Human Resources reminds you there are many other locally grown fruits and vegetables you can still include as part of a healthy, nutritious diet. Before consuming any fresh produce, remember to wash it thoroughly. For tips on washing fresh produce, watch this [video](#) or download this [poster](#).

For more information, contact the CTAHR Office of Communication Services at ocs@ctahr.hawaii.edu or (808) 956-3093.