



McDonald's Commitment to Food Safety: Public Health Authority Statements

November 13, 2024

The health and safety of our people and customers is our top priority at McDonald's. Please see this page for the latest updates on this matter.

Centers for Disease Control and Prevention

UPDATE: Wednesday, November 13, 2024 ([Link](#))

Affected onions served at McDonald's locations were recalled and are past shelf life. Our investigation remains open to investigate any other illnesses which occurred when the onions were available at McDonald's. CDC continues to believe the risk to the public is low.

U.S. Food & Drug Administration

UPDATE: Wednesday, November 13, 2024 ([Link](#))

McDonald's has reintroduced slivered onions from a different onion supplier into their full menu. At this time, there does not appear to be a continued food safety concern related to this outbreak at McDonald's restaurants.

Centers for Disease Control and Prevention

UPDATE: Wednesday, October 30, 2024 ([Link](#))

Fresh, slivered onions served on Quarter Pounders and other menu items from McDonald's are the likely source of this outbreak. More illnesses have been reported, but they are from before McDonald's and Taylor Farms took action to remove onions from food service locations. **Due to the product actions taken by both companies, CDC believes the risk to the public is very low.**

U.S. Department of Agriculture Food Safety and Inspection Service

UPDATE: Monday, October 28, 2024 ([Link](#))

FSIS, the Centers for Disease Control and Prevention (CDC), the Food and Drug Administration (FDA) and state partners collect and evaluate epidemiologic, laboratory, environmental assessment, and traceback information to determine if there is a link between an FSIS-regulated product and human illnesses. **FSIS has conducted a thorough investigation in response to this outbreak**, including traceback of beef patties served on Quarter Pounders at McDonald's, and **evidence does not point to ground beef as the likely source of contamination. FSIS used specific meal information reported by ill people to trace beef patties through the supply chain to the establishment where they were produced and did not identify a beef source.** Testing on beef patties by the Colorado Department of Agriculture is complete and **all samples were found to be negative for E. coli.** FSIS will continue to work closely with federal and state partners to monitor the outbreak.

Colorado Department of Agriculture

UPDATE: Sunday, October 27, 2024 ([Link](#))

On Tuesday, October 22, the Colorado Department of Agriculture (CDA) laboratories received multiple lots of McDonald's brand fresh and frozen beef patties collected from various Colorado McDonald's locations associated with the ongoing E. Coli investigation.

The CDA Microbiology Laboratory analyzed dozens of subsamples from all the lots and all samples were found to be negative for E. coli. CDA has completed all beef testing and does not anticipate receiving further samples.

The federal investigation has focused on ground beef patties and onions. At this time, CDA also has no information suggesting onions grown in Colorado are linked to this outbreak.

The FDA is leading the traceback investigation of onions for this outbreak. For more information, please contact the FDA Office of Media Affairs at FDAOMA@FDA.HHS.GOV. USDA's Food Safety and Inspection Service (FSIS) is the lead agency for meat in the U.S. and can be reached at FSISPress@usda.gov. The Colorado Department of Public Health and Environment is the lead Colorado agency on this incident response in Colorado. To reach CDPHE, please email hope.shuler@state.co.us.