



Outbreak Investigation of *Listeria monocytogenes*: Enoki Mushrooms

March 27, 2020 - The Kane County Health Department is advising that the U. S. Food and Drug Administration (FDA) cautions consumers to throw away any recalled enoki mushrooms from Sun Hong Foods, Inc. and Guan’s Mushroom Co., because they may be contaminated with *Listeria monocytogenes*. Consumers, restaurants, retailers, and high risk groups should discard and not eat, sell, or serve enoki mushrooms if they cannot tell where they came from.

The FDA, the Centers for Disease Control (CDC), and state and local partners are currently investigating a multistate outbreak of *Listeria monocytogenes* infections linked to enoki mushrooms. Enoki mushrooms are a long thin white mushroom, usually sold in clusters. They are especially popular in East Asian cuisine and are also known as enokitake, golden needle, futu, or lily mushrooms.

Enoki mushrooms from Sun Hong Foods were sold in 200 g/7.05 oz clear plastic packaging with a green label; Sun Hong Foods, Inc. is labeled on the back of the packaging underneath the bar code. These products can also be identified by the UPC code: 7 426852 625810. Recalled product was sold to distributors in California, Florida, Illinois, Oregon, and Texas; and was sold to the following retailers: J&L Supermarket, Jusgo Supermarket, ZTao Market, New Sang Supermarket, Galleria Market.

Enoki mushrooms from Guan’s Mushroom Co. were sold in 200 g/7.05 oz clear plastic packaging with the description “Enoki Mushroom” in English, Korean, and French; Guan’s logo is on the front. On the back of the packaging, the UPC code 859267007013 and package code 14-1 are on the lower right corner. Recalled product was sold to distributors and wholesalers in California, New York, and Pennsylvania in white cardboard boxes with Guan’s logo in green color and code “#02473,” but could have been distributed further.

(more)

Outbreak Investigation of Listeria monocytogenes: Enoki Mushrooms – page 2

At this time, high risk groups, including the elderly, people with weakened immune systems or chronic diseases, pregnant women and their newborn babies, should not eat enoki mushrooms from Korea (Republic of Korea), even if they were not part of the recalls by Sun Hong Foods, Inc. and Guan's Mushroom Co.

The Korean Ministry of Food and Drug Safety has recommended that enoki mushrooms should be cooked before being consumed and starting March 23, 2020, the Korean MFDS will require large production companies of enoki mushrooms to include additional labelling indicating that they should be cooked.

For more information, consult the FDA posting at [fda.gov/food/outbreaks-foodborne-illness/outbreak-investigation-listeria-monocytogenes-enoki-mushrooms-march-2020](https://www.fda.gov/food/outbreaks-foodborne-illness/outbreak-investigation-listeria-monocytogenes-enoki-mushrooms-march-2020)

The Kane County Health Department has an abundance of information on food safety online at KaneHealth.com/Pages/Food-Safety.aspx.

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