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Firm recalls dried egg products due to possible salmonella contamination

The Kane County Health Department is alerting residents that the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is expanding the recall of egg products originally begun in February (See press release issued Feb. 18).

The FSIS is issuing a public health alert because Nutriom LLC, a Lacey, Wash,. Establishment, declined to expand its Feb. 15, 2014 recall to include an additional 118,541 pounds of processed egg products for which there is reason to conclude that they are unfit for human consumption. . A list of products included in this recall, as well as those found in other recalls, is posted on the FSIS website at www.fsis.usda.gov/recalls.

There have been no illnesses linked to this recall. The request for expansion was based on evidence collected during an ongoing investigation conducted by FSIS at this establishment. The company has refused to recall the additional processed egg products. As a consequence, FSIS intends to take appropriate action to remove the products from commerce. FSIS issued the original recall because the company allegedly recorded false laboratory results. The company allegedly produced negative laboratory results for *Salmonella* when the results were actually positive, or reported that sampling had occurred when, in fact, no microbial testing was performed. FSIS requested the company to include additional products, but it declined. Because the product was not produced in accordance with FSIS requirements, it is unfit for human consumption.

Media with questions regarding the recall should contact Joan Lindenberger, FSIS Congressional and Public Affairs at (202) 720-9113.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized.
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Older adults, infants, and persons with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care provider.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. A list of products included in this recall, as well as those found in other recalls, is posted on the FSIS website at www.fsis.usda.gov/recalls.

FSIS advises all consumers to safely prepare and consume egg products that have been cooked to a temperature of 160° F. The only way to confirm that egg products are cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature, <http://1.usa.gov/1cDxcDQ>.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at <http://www.fsis.usda.gov/reportproblem>.

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