



Safe Tables Our Priority...

America's Voice For Safe Food

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[July 26, 2010](#)  [\(Print\)](#)

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Numerous Recalls Both Human and Pet

- **Article Title: Listeria in Numerous Raquel's Products - Including Hummus, Wraps, Salads, Sandwiches and More**
- *****Please check the link below to view the list*****

FOR IMMEDIATE RELEASE -- July 22, 2010 - South San Francisco, CA - Quong Hop & Co. of South San Francisco, California is voluntarily recalling all "Raquel's" hummus, salads, wraps, sandwiches, and other food items, because they have the potential to be contaminated with *Listeria monocytogenes*, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria* infection can cause miscarriages and stillbirths among pregnant women.

"Raquel's" brand products are being voluntarily recalled because *Listeria monocytogenes* was found in our manufacturing plant. In addition, soy lecithin, an allergen, was used in the production of hummus and is not declared on the label.

The recalled products include "Raquel's" brand salads, sandwiches, wraps, hummus, burritos, and stuffed grape leaves. Raquel's Hummus products are dated September 23, 2010 and prior, and Raquel's salads, wraps, sandwiches, and other items are dated August 3, 2010 and prior. "Raquel's" brand products are packaged with multiple ingredients and in a variety of sizes. **"Raquel's" is distributed to supermarkets and natural food stores on the West Coast and Midwest including the states: CA, AK, AZ, WA, OR, NV.**

No illnesses have been reported to date in connection with this problem. Quong Hop has ceased the production and distribution of the affected products and is investigating the cause of the problem.

See attached for a list of recalled products.

Consumers who have purchased the recalled products are urged to stop using them and return them to the place of purchase for a full refund. Consumers with questions may contact the company Monday through Friday 8:00 am to 5:00pm (Pacific Time) at 650-553-9900 ext 13.

To view the list of products please visit: <http://www.fda.gov/Safety/Recalls/ucm220173.htm>

- **Article Title: Listeria in Corn and Poblano Peppers**
- ****Please note - this product was sold to distributors who supply Chipotle Mexican Grill in CA, NV and AZ****

FOR IMMEDIATE RELEASE -- July 21, 2010 - Pasco Processing, LLC, Pasco WA is recalling 2087 cases of 20lb. bulk packaged Corn and Poblano peppers, (SKU 10071179017738) because of the potential to be contaminated with *Listeria monocytogenes*, an organism which can cause serious and sometimes

fatal infections in young children, frail or elderly people and others with weakened immune systems. Healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea. Listeria infection can cause miscarriages and stillbirths among pregnant women.

No illnesses have been reported in association with the recall. No other products that were manufactured by Pasco Processing, LLC are involved in this recall. This item was produced by Pasco Processing, LLC and transferred to the J R Simplot Company for distribution. The product was packaged in 20 lb bulk cases which were labeled as follows:

Corn and Poblano Blend; 10071179 017738; 20 lbs. Net Wt.; Distributed by J. R. Simplot Co., Boise, Idaho 83707

The recall extends only to products coded 3901741007 and 3901751007 sold to two foodservice distributors in California and one in Arizona and further distributed to Chipotle Mexican Grill Restaurant locations in California, Nevada, and Arizona. The recalled product has been removed from the Chipotle locations and quarantined for destruction. None of the production time periods found to contain Listeria monocytogenes were delivered to restaurants. Pasco Processing, LLC and Chipotle are collaborating closely with the FDA. The recall is being issued out of an abundance of caution based on a confirmed positive result for Listeria monocytogenes in a routine test sample conducted by the company.

For additional details call Pasco Processing LLC @ 1-800-575-8909 M-F 8:00AM – 4:00PM MDT

This recall taken from: <http://www.fda.gov/Safety/Recalls/ucm220177.htm>

• **Article Title: Listeria in Sprouts**

- **FOR IMMEDIATE RELEASE** - July 23, 2010 - Specialty-Farms, LLC is voluntarily recalling Specialty Farms brand Organic Alfalfa Sprouts Blend and Organic Sprout Salad, as noted below. These items both have a "sell-by date of 7/26/2010" and are net weight 4 ounces in plastic containers:

BRAND	ITEM DESCRIPTION	UPC
Specialty Farms	Organic Alfalfa Sprouts Blend	8192400108
Specialty Farms	Organic Sprout Salad	8192400024

These sprouts are being recalled because they may have the potential to be contaminated with Listeria Monocytogenes (Lm). Listeria Monocytogenes is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, Listeria infection can cause miscarriages and stillbirths among pregnant women.

Specialty-Farms, LLC voluntarily recalled sprouts on July 23, 2010 after laboratory analysis found positive results from one retail sample.

All products dated 7/27/2010 and beyond are not included in this recall.

The above items were distributed to the following companies:

1. Price Chopper (Retailer)
2. Cooseman's NY (Distributor)

Products have been distributed in the following states: NY, CT, MA, NH, VT, PA

Specialty-Farms, LLC is currently in the process of determining exactly where this potential Lm contamination could be occurring in its facility and is immediately remedying the potential sources as they are identified. Specialty Farms, LLC hopes to return to full sprout production soon.

Consumers who have purchased this product are urged to return them to the point of purchase for refund and may contact Specialty-Farms, LLC with questions at (203) 366-6919 between the hours of 9:00 A.M. to 5:00 P.M. EST.

This recall taken from: <http://www.fda.gov/Safety/Recalls/ucm220174.htm>

- **Article Title: Salmonella in Cat Food**

- Consumer products giant Procter & Gamble Co. said Sunday it is voluntarily recalling two lots of Iams brand prescription renal dry cat food because it could be contaminated with salmonella.

The products are available by prescription through veterinary clinics.

No illnesses have been reported, but an FDA analysis identified positive results on two lots of Iams Veterinary Formulas Feline Renal 5.5 lbs: numbers 01384174B4 0 19014 21405 1 and 01384174B2 0 19014 21405 1.

Codes are found in the lower right corner on the back of the bag.

Anyone owning the food should throw it out. Pets can become infected and people handling the dry pet food can become infected with salmonella as well if they do not wash their hands. Salmonella can cause serious and sometimes fatal infections in young children, seniors and others with weakened immune systems.

Customers seeking more information or a refund may call P&G at 877-894-4458.

This recall taken from: <http://abcnews.go.com/Business/wireStory?id=11248168>

- **Article Title: Headcheese Salmonella Outbreak Sickens 18 in Ontario and B.C.**

- OTTAWA—Federal health officials are issuing a warning about a salmonella outbreak involving headcheese that has sickened 18 people in B.C. and Ontario. The Public Health Agency of Canada says people shouldn't eat Freybe brand headcheese produced by G. Brandt Meat Packers in Mississauga, Ont.

The headcheese was distributed nationally by Freybe Gourmet Foods Ltd., but it is sliced and packaged at deli counters in various stores so consumers may not be aware of the brand they bought. Health officials say there are 17 confirmed cases of illness due to salmonella in B.C. and one confirmed case in Ontario, mostly involving the elderly.

This article continues at: <http://www.thestar.com/article/839279--headcheese-salmonella-outbreak-sickens-18-in-ontario-and-b-c>

- **Article Title: S.T.O.P. in the News: Delay of Food Safety Bill Stirs Tensions Between House and Senate Democrats**

- ****S.T.O.P. Executive Director, Donna Rosenbaum quoted below.****

By Lyndsey Layton

Frustration over a food safety bill that is stalled in the Senate has prompted infighting among some prominent Democrats.

Rep. John D. Dingell (D-Mich.) sent a sharply worded letter Friday to Sen. Dianne Feinstein (D-Calif.), accusing her of holding up Senate action on a landmark food safety bill that easily passed the House on a bipartisan vote last July.

"This is the most awesomely frustrating thing I've ever undergone," Dingell said. "Seventy-six million people are sickened by bad food in this country every year, 300,000 go to the hospital and 5,000 die. And the Senate sits on this bill like a hen on an egg."

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Dingell wrote the House bill, which would grant vast new authorities to the Food and Drug Administration and mark the first serious reform of food safety laws in 70 years. The measure was headed for easy passage in Senate until the spring, when Feinstein said she wanted to add language that would ban a controversial chemical, bisphenol A or BPA, from food packaging.

Feinstein's BPA proposal won applause from some public health groups but sparked immediate protest from the chemical industry, food manufacturers and major business interests, who pledged to withdraw their support for the bill if it included a ban on BPA...

...After years of maintaining that BPA is safe, the FDA this year expressed "some concern" about the chemical and has joined several federal health agencies in a major research push to determine whether it poses human health risks.

Meanwhile, a handful of localities and states -- including Feinstein's state of California -- have banned BPA from bottles, sippy cups and other infant and toddler products.

In his letter to Feinstein, Dingell said he shared her concerns about possible BPA health effects but believes her insistence on a BPA ban was hurting the bill's chance for passage.

"I implore you to not allow the perfect be the enemy of the good," Dingell wrote. "Time is running out. Our choices are becoming increasingly clear -- we can either find middle ground, or we can become obstinate in our views and fail to meet any of our goals. It would be calamitous if a bill to protect American consumers from unsafe food cannot become law this year because of controversy over a single point."

One food safety group, Safe Tables Our Priority, is urging its California members to ask Feinstein to drop her efforts around BPA in order to move the bill forward. "We are just really upset about this," said Donna Rosenbaum, the group's executive director. "We've been working so hard for so many years and we're so close."

This article can be found in full at:

<http://www.washingtonpost.com/wp-dyn/content/article/2010/07/20/AR2010072004163.html>

