

食物事故報表 Food Incident Post



Heading	The U.S. Food and Drug Administration (FDA)– Expanded recall of certain organic cheese in US by Grassfields cheese LLC due to possible contamination with <i>Shiga toxin-producing E. coli (STEC)</i> .
The incident	<p>The FDA issued a notice regarding an expanded recall of certain organic cheese in US by Grassfields cheese LLC due to possible contamination with <i>Shiga toxin-producing E. coli (STEC)</i>.</p> <p>The recall involved all types and sizes of organic cheeses manufactured by Grassfields currently on the market. The recalled cheeses were sold under the Grassfields brand name and include the following varieties: Gouda, Onion 'n Garlic, Country Dill, Leyden, Edam, Lamont Cheddar, Chili Cheese, Fait Fras, Polkton Corners and Crofters. Affected product can be additionally identified by the date printed immediately below the Grassfields name, this date represents the manufacturing date, and any dates prior to 8.1.16 are included in the recall. Manufacturing and distribution ceased 8/1/2016 until corrections to prevent reoccurrence can be made.</p> <p>The cheeses were sold as 12 pound wheels, 6 pound half wheels, and wedges of various sizes ranging from less than 12 pounds to 1/3 pound. Wheels and half wheels are sold packaged in cheese paper and wedges are sold packaged in clear plastic cryovac.</p> <p>Details of products being recalled are listed in the FDA website.</p>
Source	http://www.fda.gov/Safety/Recalls/ucm515074.htm
Position of CFS	<ul style="list-style-type: none"> Information on product distribution outside US is not available from the FDA website. CFS is investigating whether the affected batches have been imported to Hong Kong. Preliminary investigation did not identify local sale of the affected products.

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- Acquisition of the products through online purchase or international travel cannot be excluded.
- People contract *E. coli*, which is a gastro-intestinal infection, through consumption of contaminated water or undercooked and contaminated foods. Intestinal bleeding and serious complications such as hemolytic uraemic syndrome (HUS) may also develop in some people. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through oral-faecal route. *E. coli* cannot survive under high temperature and can be killed by thorough cooking.
- Consumers should discard the products and not consume them.
- CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.
- Investigation by CFS is ongoing.

**Additional
information**

NA

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