# 食物事故報表 Food Incident Post





### Heading

The U.S. Food and Drug Administration (FDA) - A notice regarding a recall of Taco Bell Salsa Con Queso Mild Cheese Dip in the U.S. by Kraft Heinz because the product conditions could allow for the growth of Clostridium botulinum.

### The incident

The FDA issued a notice regarding a recall of Taco Bell Salsa Con Queso Mild Cheese Dip in the U.S. by Kraft Heinz because the product conditions could allow for the growth of Clostridium botulinum.

#### Recalled Products:

Product Size			Case Unit Best When Used By Code Date	Best When	Individual Package UPC	Case UPC
15 oz.	Taco Bell Salsa Con Queso Mild Cheese Dip	Glass Jar	27 DEC 2018 23 JAN 2019	27 DEC 2018 23 JAN 2019	021000024490	21000024490
15 oz.	Taco Bell Salsa Con Queso Mild Cheese Dip	Glass Jar	01 NOV 2018 26 DEC 2018 27 DEC 2018 31 OCT 2018 23 JAN 2019	27 DEC 2018 23 JAN 2019	021000024490	21000066900

Details of products being recalled are listed in the FDA website.

#### Source

FDA website

https://www.fda.gov/Safety/Recalls/ucm614642.htm

#### Position of

CFS is investigating whether the affected batches have been

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#### **CFS**

imported to Hong Kong and is contacting the relevant authority for further information. Preliminary investigation so far does not identify local sale of the affected products.

- Acquisition of the products through online purchase or international travel cannot be excluded.
- 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.
- Clostridium botulinum needs no oxygen to multiply. Some strains of Clostridium botulinum can grow at refrigeration temperature. Canned, bottled or vacuum-packed foods, which are improperly processed will provide suitable environment for the bacterium to grow and produce toxin in these products. The toxin can be destroyed by heating at 80 degrees Celsius for more than 10 minutes. Most foodborne botulism cases are caused by the ingestion of pre-formed toxin that is already present in food which was consumed without further cooking or reheating. Symptoms of intoxication include marked fatigue, weakness, and vertigo, often followed by blurred vision and difficulty in speaking and swallowing. The toxin may paralyse the breathing muscles and even cause death.

### Additional information

NA

Posted on: 26 July 2018