# 食物事故報表 Food Incident Post





# The US Food and Drug Administration (FDA) – A notice regarding a recall of whole peaches, plums, and nectarines in the US by HMC Farms due to potential to be contaminated with *Listeria monocytogenes*. The US FDA issued a notice regarding a recall of whole peaches, plums, and nectarines in the US by HMC Farms due to potential to be contaminated with *Listeria monocytogenes*.

### Recalled products:

- Conventional (non-organic) peaches, plums, and nectarines
  - Sold in retail stores from May 1, 2022 through November 15, 2022 and from May 1, 2023 through November 15, 2023.
  - Sold in bags or as individual pieces of fruit with PLU stickers, under multiple brand names.
    - Individual pieces of fruit with PLU stickers on the fruit labeled USA-E-U, containing the following numbers:
      - Yellow peach: 4044 or 4038
      - White peach: 4401
      - Yellow nectarine: 4036 or 4378
      - White nectarine: 3035
      - Red plum: 4042
      - Black plum: 4040
    - HMC Farms: peaches, plums, or nectarines sold in HMC Farms-branded bags
    - Signature Farms: peaches or nectarines sold in Signature Farms-branded bags and labeled with 6359 printed on a white sticker on the bag.
  - Additionally, the recalled fruit was sold to other manufacturers who may have frozen and/or relabeled the recalled fruit for resale under another brand.

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 Recalled fruit is past expiration and no longer available for sale in retail stores but could have been frozen by consumers.

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

### Source

Website of the FDA

https://www.fda.gov/food/outbreaks-foodborne-illness/outbreak-investigation-listeria-monocytogenes-peaches-plums-nectarines-november-2023

https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/hmc-farms-voluntarily-recalls-whole-peaches-plums-and-nectarines-sold-retail-stores-2022-and-2023

### Position of CFS

- Information on product distribution outside the US is not available from the website of the FDA. The Centre for Food Safety (CFS) is investigating whether the affected products have been imported to Hong Kong and is contacting the relevant authority for further information. Preliminary investigation did not identify local sale or import 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.
- Listeriosis is usually caused by eating food contaminated with Listeria which can be easily destroyed by cooking but can survive and multiply at refrigerator temperatures. Severe complications may occur, such as septicaemia, meningitis or







	even death in newborns, elderly and those with weaker
	immune systems; and miscarriages during pregnancy.
Additional	NA
information	

Posted on: 15 December 2023