

# 食物事故報表 Food Incident Post



<b>Heading</b>	The US Food & Drug Administration (FDA) and US Department of Agriculture Food Safety and Inspection Service (USDA FSIS) – Notices regarding the recall of Sprouts Farmers Market, Giant Eagle, Kroger, Scott & Jon's, Trader Joe's, Albertsons, Marketside and Home Chef brands prepared meals containing pasta supplied by Nate's Fine Foods, Inc. in relation to an outbreak of <i>Listeria monocytogenes</i> .
<b>The incident</b>	<p>The US FDA and USDA FSIS issued notices regarding the recall of Sprouts Farmers Market, Giant Eagle, Kroger, Scott &amp; Jon's, Trader Joe's, Albertsons, Marketside and Home Chef brands prepared meals containing pasta supplied by Nate's Fine Foods, Inc. in relation to an outbreak of <i>Listeria monocytogenes</i>.</p> <p>Recalled products:</p> <ul style="list-style-type: none"> <li>■ Sprouts Farmers Market Smoked Mozzarella Pasta Salad <ul style="list-style-type: none"> <li>● Product use by dates 10/10/25 - 10/29/25</li> </ul> </li> <li>■ Giant Eagle smoked mozzarella pasta salad <ul style="list-style-type: none"> <li>● Expiration dates 9/30/25 through 10/7/25</li> </ul> </li> <li>■ Kroger stores recalled deli bowtie and penne pasta salads <ul style="list-style-type: none"> <li>● Sold on AUG 29 2025 thru OCT 2 2025</li> </ul> </li> <li>■ Scott &amp; Jon's Shrimp Scampi with Linguini Bowls 9.6-oz <ul style="list-style-type: none"> <li>● Best if used by dates of 3/12/2027, 3/13/2027, 3/17/2027, 3/21/2027</li> </ul> </li> <li>■ Trader Joe's Cajun Style Blackened Chicken Breast Fettucine Alfredo 16-oz plastic tray packages</li> </ul>

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- With "best if used by" dates of 9/20/2025, 9/24/2025, 9/27/2025, 9/28/2025, 10/01/2025, 10/03/2025, 10/05/2025, 10/08/2025, or 10/10/2025
- The product bears establishment number "P- 45288" inside the USDA mark of inspection.

- Albertsons stores recalled store-made deli pasta salads
  - Sell thru dates from SEP 8 2025 to OCT 4 25

- Marketside Linguine with Beef Meatballs & Marinara Sauce 12-oz.
  - Best if used by dates of SEP 22, 2025; SEP 24, 2025; SEP 25, 2025; SEP 29, 2025; SEP 30, 2025; and OCT 01, 2025
  - The product bears establishment number "EST. 50784" or "EST. 47718" inside the USDA mark of inspection.

- Marketside Grilled Chicken Alfredo with Fettuccine 12.3-oz
  - Best-by date of June 26, 2025, or prior; and 32.8-oz – best-by date of June 27, 2025, or prior

- Home Chef Chicken Fettuccine Alfredo 12.5-oz
  - Best-by date of June 19, 2025, or prior

Details of products being recalled are listed in the websites of the US FDA, USDA FSIS and the US CDC.

## Source

Website of the US FDA

<https://www.fda.gov/food/outbreaks-foodborne-illness/outbreak-investigation-listeria-monocytogenes-prepared-pasta-meals-june-2025>

Website of the USDA FSIS

<https://www.fsis.usda.gov/recalls-alerts/fsis-issues-public-health->

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	<p><a href="#">alert-ready-eat-meals-containing-pasta-may-be-contaminated</a></p> <p>Website of the US CDC  <a href="https://www.cdc.gov/listeria/outbreaks/chicken-fettuccine-alfredo-06-25/index.html">https://www.cdc.gov/listeria/outbreaks/chicken-fettuccine-alfredo-06-25/index.html</a></p>
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>Information on product distribution outside the US is not available from the websites of the US FDA, USDA FSIS and the CDC. 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.</li> <li>Acquisition of the products through online purchase or international travel cannot be excluded.</li> <li>Consumers should discard the products and not consume them.</li> <li>CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li> <li>Investigation by CFS is ongoing.</li> <li>Listeriosis is usually caused by eating food contaminated with <i>Listeria</i> 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.</li> </ul>
<b>Additional information</b>	NA

Posted on: 4 November 2025