



## **Onion Recall Due to Possible Contamination**

**August 3, 2020** - The Kane County Health Department is advising that Thomson International, Inc. of Bakersfield, CA has notified the U.S. Food and Drug Administration (FDA) that it will be recalling all varieties of onions that could have come in contact with potentially contaminated red onions, due to the risk of cross-contamination. This recall would include red, white, yellow, and sweet onions from Thomson International, Inc.

The FDA, along with the Centers for Disease Control and Prevention (CDC) and state and local partners, is investigating a multistate outbreak of Salmonella Newport infections. FDA's traceback investigation is ongoing but has identified Thomson International, Inc. as a likely source of potentially contaminated red onions. Although the investigation has determined that red onions are the likely source of this outbreak, Thomson International, Inc. has notified FDA that it will be recalling all varieties of onions that could have come in contact with potentially contaminated red onions, due to the risk of cross-contamination.

As of July 31, there were 396 cases in the United States, 10 of them in Illinois. The illness onset date has been identified as July 12, 2020.

Consumers, restaurants, and retailers should not eat, sell, or serve red, white, yellow, or sweet onions from Thomson International, Inc. or products containing such onions. If you cannot tell if your onion is from Thomson International Inc., or your food product contains such onions, you should not eat, sell, or serve it, and should throw it out. FDA recommends that anyone who received or suspects having received onions from Thomson International, Inc. use extra vigilance in cleaning and sanitizing any surfaces and containers that may have come in contact with these products to reduce the risk of cross-contamination. This includes cutting boards, slicers, countertops, refrigerators, and storage bins.

Consumers who have symptoms of Salmonella infection should contact their health care provider. Most people with salmonellosis develop diarrhea, fever, and abdominal cramps. More severe cases of salmonellosis may include a high fever, aches, headaches, lethargy, a rash, blood in the urine or stool, and in some cases may become fatal.

For more information, consult the posting at:

<https://www.fda.gov/food/outbreaks-foodborne-illness/outbreak-investigation-salmonella-newport-red-onions-july-2020>

The Kane County Health Department has an abundance of information about food safety online at [KaneHealth.com/Pages/Food-Safety.aspx](http://KaneHealth.com/Pages/Food-Safety.aspx).

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