



Onions Recalled Due to Potential Health Hazard

October 21, 2021 - The Kane County Health Department is advising that the U.S. Food and Drug Administration (FDA), the Centers for Disease Control and Prevention (CDC) along with state and local partners, are investigating a multistate outbreak of *Salmonella* Oranienburg infections linked to whole, fresh onions. FDA's traceback investigation is ongoing but has identified ProSource Inc. (also known as ProSource Produce, LLC) of Hailey, Idaho as a source of potentially contaminated whole, fresh onions imported from the State of Chihuahua, Mexico.

The CDC reports 37 illnesses in Illinois linked to this case.
<https://www.cdc.gov/salmonella/oranienburg-09-21/index.html>

ProSource Inc. has agreed to voluntarily recall red, yellow, and white onions imported from the State of Chihuahua, Mexico, with import dates from July 1, 2021 through August 27, 2021. Descriptors of these onion types include, but are not limited to, jumbo, colossal, medium, and sweet onions.

Illness subclusters investigated in this outbreak are currently associated with restaurants and food service locations. The investigation is ongoing to determine the source of contamination and if additional products or firms are linked to illness. The FDA is working to determine if these onions were available to consumers through grocery stores. Additional information will be provided as it becomes available.

Restaurants, retailers and consumers should not eat, sell, or serve red, yellow, and white onions supplied by ProSource Inc. that were imported from the State of Chihuahua, Mexico from July 1, 2021 through August 27, 2021, or products containing such onions. Consumers should ask if the onions being served or sold were supplied by ProSource Inc. and imported from the State of Chihuahua, Mexico. If you still cannot determine if your onions were supplied by ProSource Inc and imported from the State of Chihuahua, Mexico, do not sell, serve, or eat them, and throw them out.

Potentially affected red, yellow, and white onions from ProSource Inc. were imported between July 1, 2021 through August 27, 2021. Onions can last up to three months if stored in a cool, dry place. Restaurants, retailers, and consumers who suspect having purchased such onions may still have them in storage and should not eat, sell, or serve them, and should throw them out.

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FDA recommends that anyone who received or suspects having received such onions imported by ProSource Inc. between July 1, 2021 through August 27, 2021 to 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 cleaning and sanitizing 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.

Suppliers, distributors, and others in the supply chain should not use, ship, or sell red, yellow, and white onions from ProSource Inc. that were imported from the State of Chihuahua, Mexico or food products containing such onions. Suppliers and distributors that re-package raw onions should use extra vigilance in cleaning any surfaces and storage areas that may have come into contact with such onions from ProSource Inc. If there has been potential cross contamination or mixing of onions from other sources with such onions from ProSource Inc., suppliers and distributors should discard all comingled and potentially cross-contaminated product.

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

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