



News Release
March 7, 2017
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Company recalls cheese products because of possible health risk

The Kane County Health Department is advising that Vulto Creamery of Walton, N.Y., is recalling all lots of Ouleout, Miranda, Heinennellie, and Willowemoc soft wash-rind raw milk cheeses out of an abundance of caution. Testing results from the US Food & Drug Administration (FDA) found Ouleout lot # 617 positive for *Listeria monocytogenes* and New York Department of Agriculture and Markets found the possible contamination of Ouleout lot #623.

Product photos of all four cheese items being recalled along with a brief description are shown [here](#). If you have any of this soft, wash-rind raw-milk cheese, please do not consume it. The soft raw milk cheeses were distributed nationwide, with most being sold at retail locations in the Northeastern and Mid-Atlantic States, California, Chicago, Portland and Washington, DC.

Listeria monocytogenes is a bacterium which can cause serious and sometimes fatal infections in young children, frail or elderly people, pregnant women and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria* infection can cause miscarriages, stillbirths and fetal infection among pregnant women.

Consumers that have any of these soft raw milk cheeses from Vulto Creamery should return the cheese to the purchase location for a refund. The production of the product has been suspended while FDA and the company continue to investigate the source of the problem. If you have any questions or seek additional information, please call 607-222-3995 during normal hours of operations (Monday-Friday 9:00 am - 4:00 pm ET) or email at vultocreamery@gmail.com.

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