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### **Products being recalled due to possible contamination**

The Kane county Health Department is advising residents that Murry's, Inc., a Lebanon, Pa. establishment, is recalling approximately 20,232 pounds of gluten-free breaded chicken nugget product that tested positive for *Staphylococcal enterotoxin*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following product is subject to recall: [[View Labels](#) (PDF Only)]

- 12-oz. boxes of "Bell & Evans Gluten Free Breaded Chicken Breast Nuggets" with a "Best By" date of March 25, 2016.

The product, bearing establishment number "P-516" inside the USDA mark of inspection, was shipped to an establishment for distribution nationwide, however no illnesses have been reported.

Staphylococcal food poisoning is a gastrointestinal illness. It is caused by eating foods contaminated with toxin-producing *Staphylococcus aureus*.

*Staphylococcus aureus* is a common bacterium found on the skin and in the noses of healthy people and animals. *Staphylococcus aureus* can produce seven different toxins that are frequently responsible for food poisoning.

*Staphylococcal enterotoxins* are fast acting, sometimes causing illness in as little as 30 minutes.

Thoroughly cooking product does not prevent illness, and symptoms usually develop within one to six hours after eating contaminated food. Patients typically experience several of the following: nausea, vomiting, stomach cramps, and diarrhea. The illness is usually mild and most patients recover after one to three days.

Consumers and media with questions about the recall can contact Murry's Customer Service, at (800) 638-0215.

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