



February 7, 2018

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www.kanehealth.com

Guymon Extracts, Inc. Recalls Product because of possible health risk

The Kane County Health Department is advising that Guymon Extracts, Inc. is voluntarily recalling approximately 4,202 pounds of **fully cooked pork products** because the product has **the potential to be contaminated** with potential spore-forming pathogen growth including *Clostridium botulinum* and *Clostridium perfringens*.

No illnesses have been reported.

This announcement applies only to the Guymon Extracts, Inc. products listed below and does not include any other items outside the below lot codes:

.2 lb. - 10 polybag pillows packed in paper cartons containing “Pork Soup with Rendered Pork Fat (from bone)” with lot code 010218-1, a product code of 61306 and a best before date of Dec. 22, 2019.

The products subject to recall bear the establishment number “Est. 32161” inside the USDA mark of inspection. These items were sent to distribution centers and were further distributed in California, Colorado, Florida, Georgia, Illinois, Texas and Washington.

***Clostridium botulinum (C. botulinum)** are anaerobic, meaning they live and grow in low oxygen conditions. The bacteria form protective spores when conditions for survival are poor. The spore has a hard protective coating that encases the key parts of the bacterium and has layers of protective membranes. Within these membranes and the hard coating, the dormant bacterium is able to survive for years. C. botulinum is responsible for a disease called botulism.*

***Botulism**, a potentially fatal form of food poisoning, can cause the following symptoms: general weakness, dizziness, double-vision and trouble with speaking or swallowing. Difficulty in breathing, weakness of other muscles, abdominal distension and constipation may also be common symptoms. People experiencing these problems should seek immediate medical attention.*

Clostridium perfringens (C. perfringens) is a spore-forming gram-positive bacterium that is found in many environmental sources as well as in the intestines of humans and animals. *C. perfringens* is commonly found on raw meat and poultry. It prefers to grow in conditions with very little or no oxygen, and under ideal conditions can multiply very rapidly. Some strains of *C. perfringens* produce a toxin in the intestine that causes illness. People infected with *C. perfringens* develop diarrhea and abdominal cramps within 6 to 24 hours (typically 8 to 12 hours). The illness usually begins suddenly and lasts for less than 24 hours. People infected with *C. perfringens* usually do not have fever or vomiting. The illness is not passed from one person to another. Everyone is susceptible to food poisoning from *C. perfringens*. The very young and elderly are most at risk of *C. perfringens* infection and can experience more severe symptoms that may last for 1 to 2 weeks. Complications, including dehydration, may occur in severe cases.

Consumers and media with questions about the recall can contact Atsushi Fujimori, President, Guymon Extracts Inc., at (580) 338-2624.

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