

May 9, 2014

Contact: Tom Schlueter (630) 444-3098

(630) 417-9729 cell

French firm recalls cheese products due to possible contamination

The Kane County Health Department is advising residents that Ste Fromagere du Livradois of Fournols, France, is recalling Haut Livradois brand Raclette and Montboissie cheeses lot#350 because they have the potential to be contaminated with *Salmonella*.

No illnesses have been reported to date, however the products were distributed nationwide throughout the United States in supermarkets and gourmet stores between March 10 and May 6. The recalled products are Raclette du Haut Livradois and Montboissie du Haut Livradois, lot # 350. They both come as a 13lb wheel and are usually cut and wrapped. The Montboissie has a vegetable ash line in the middle of the cheese. The Raclette does not.

Salmonella is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with it often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

The U.S. Food and Drug Administration and Ste Fromagere du Livradois are investigating the source of the problem to fix it. Each and every distributor and retailer are being contacted in an effort to recall any and all remaining product in the marketplace.

If you believe that you have purchased any of these cheeses please contact your distributor or retailer for a full refund. If you have any questions please call Ste Fromagere du Livradois Monday-Friday from 9am to 5pm (EST) at +1 (201) 448 8787 and mention recall.

RSS Feed for FDA Recalls Information [what's this?]

Photo: Product Labels

Recalled Product Photos Are Also Available on FDA's Flickr Photostream.