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Salad products recalled because of possible health risk

The Kane County Health Department is alerting residents that Reser's Fine Foods of Beaverton, Ore., is recalling approximately 109,000 cases of refrigerated ready-to-eat products due to possible contamination with *Listeria monocytogenes*.

The company announced that these products are being recalled in conjunction with other foods regulated by the Food and Drug Administration (FDA). A full list of products being recalled can be found on the [FDA's website.](#)

There have been no reported cases of illness related to this recall. Listeria is an organism which can cause serious and sometime fatal infections in young children, frail or elderly people and individuals with weakened immune systems. Healthy people may suffer only short term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea. Listeria infection can cause miscarriages and stillbirths among pregnant woman.

The products were distributed to retailers and distributors in Illinois, Alabama, Arkansas, Colorado, Florida, Indiana, Iowa, Kansas, Kentucky, Louisiana, Michigan, Minnesota, Mississippi, Missouri, Nebraska, New Mexico, New York, North Carolina, North Dakota, Ohio, Oklahoma, Pennsylvania, Tennessee, Texas, Virginia, Wisconsin and Wyoming.

The problem was discovered through microbiological testing by the Canadian Food Inspection Agency. A traceback investigation and follow-up testing by FDA at the facility determined there was potential cross contamination of products with *Listeria monocytogenes* from product contact surfaces. FSIS and the company have not received reports of illnesses due to consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

Consumers and media with questions about the recall should contact the Reser's Fine Foods Consumer Hotline at 1-888-257-7913 (8 a.m. – 8 p.m. Eastern Time).

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