



Frozen Lobster Products Recalled Due to Potential Health Hazard

October 4, 2021 - The Kane County Health Department is advising that the U.S. Food and Drug Administration has announced that Greenhead Lobster Products of Bucksport, Maine is recalling 5,749 lbs. of frozen cooked lobster meat because of a potential contamination with *Listeria monocytogenes*, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, 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 and stillbirths among pregnant women.

Products were distributed to facilities in Maine and New Hampshire who distributed nationwide through wholesale distributors.

The potential for contamination was noted after a routine sampling program by the company revealed the presence of *Listeria monocytogenes*. No other Greenhead Lobster Products retail products are impacted by this recall. This recall has been initiated in abundance of caution due to the potential for contamination. No illnesses have been reported to date in connection with this problem.

To identify the product, look for the “best if used by” date on the front of the package on the white label. See <https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/greenhead-lobster-products-recalls-frozen-cooked-lobster-products-because-possible-health-risk>.

Consumers who have purchased products listed on the webpage are urged not to consume this product and to return it to the place of purchase for a full refund. If you have any questions, call Greenhead Lobster Products at (207) 367-0950 between the hours of 8:00 a.m. and 4:00 p.m. EST.

The Kane County Health Department has an abundance of information about food safety online at KaneHealth.com/Pages/Food-Safety.aspx.

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