



More Onions Recalled Due to Potential Health Hazard

November 19, 2021 - The Kane County Health Department is advising that the U.S. Food and Drug Administration (FDA), the Centers for Disease Control and Prevention (CDC) along with state and local partners, are investigating a multistate outbreak of *Salmonella* infections linked to whole, fresh onions.

The FDA has issued a statement that Potandon Produce L.L.C. of Idaho Falls, Idaho is updating its October 26 voluntary recall of onions supplied from Keeler Family Farms and sold as Green Giant Fresh to include 3lb. and 5lb. bags of whole yellow onions and 2 lb. bags of whole white onions shipped between July 15 and August 22, 2021 to a UNFI retail distribution center in Champaign, Illinois. This recall does not affect any other Green Giant Fresh products or include any Green Giant canned or frozen vegetable products. For more information, see <https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/potandon-produce-updates-voluntary-recall-select-white-and-yellow-whole-onions-because-possible>

Additionally, Alsum Farms & Produce, Inc. of Friesland, Wisconsin is voluntarily recalling Alsum Farms & Produce fresh whole yellow onions in 3 lb. bags, 5 lb. bags, and 50 lb. cartons; fresh whole white onions in 2 lb. bags; and fresh whole red onions in 2 lb. bags delivered to select retailers in Wisconsin, Illinois, Michigan, and Pennsylvania between July 13, 2021 and August 18, 2021. The affected onions were sourced from Keeler Family Farms. The recalled onions were imported from Chihuahua, Mexico. This only affects onions labeled "Produce of Mexico." The recall does not impact any other Alsum Farms & Produce products. For more information, see <https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/alsum-farms-produce-voluntarily-recalls-select-yellow-white-and-red-onions-because-possible-health>

To date, no illnesses have been reported in connection with onions marketed through Keeler Family Farms.

The affected onions are being recalled because they have the potential to be contaminated with *Salmonella*, 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 *Salmonella* 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. Thoroughly cooking fresh onions to 165°F/ 74°C will kill the *Salmonella* bacteria.

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While there is no conclusive evidence that the products were contaminated, and the recalled onions are beyond the typical shelf life of fresh summer onions, this voluntary recall is being initiated out of an abundance of caution. Onions can last up to three months if stored in a cool, dry place. Restaurants, retailers, and consumers who suspect having purchased such onions may still have them in storage and should not eat, sell, or serve them, and should throw them out.

In October, the FDA identified ProSource Inc. (also known as ProSource Produce, LLC) of Hailey, Idaho as a source of potentially contaminated whole, fresh onions imported from the State of Chihuahua, Mexico. ProSource Inc. agreed to voluntarily recall red, yellow, and white onions imported from the State of Chihuahua, Mexico, with import dates from July 1, 2021 through August 27, 2021. Descriptors of these onion types include, but are not limited to, jumbo, colossal, medium, and sweet onions. For more information, see <https://www.cdc.gov/salmonella/oranienburg-09-21/index.html>

The CDC reports 892 illnesses linked to this case nationwide, with 48 cases in Illinois.

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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