



America's Voice for Safe Food

S.T.O.P. E - Alert

***Clostridium botulinum* in Seafood**

FOR IMMEDIATE RELEASE - October 21, 2010 - Foremost Foods, International, Inc. of Pomona, CA, is issuing a voluntary recall on certain Tomi brand dried seafood products because they have the potential to be contaminated with *Clostridium botulinum*, a bacterium which can cause life-threatening illness or death. Consumers are warned not to use the product even if it does not look or smell spoiled. The products were manufactured by Kien Long Seafood Company Ltd. of Vietnam.

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.

These products were distributed in the States of California, Nevada, and Washington through Seafood City and Manila Seafood retail stores. This recall involves products sold between September 23, 2009 and October 20, 2010. The products are sold in a clear plastic package marked with the specific descriptions listed below:

UPC	Description	Pack	Size
00000070187	TOMI DRIED BABY SQUID	40	8 oz
79598107170	TOMI DRIED GOLDEN THREADFIN BEAM	40	8 OZ
79598107166	TOMI DRIED INDIAN MACKEREL	40	8 OZ
79598107164	TOMI DRIED TREVALLY	40	8 OZ
00000079922	TOMI DRIED SHRIMP FRY	40	4 OZ
79598107175	TOMI DRIED TUYO HERRING	40	4 OZ
893509680073	DRIED ANCHOVY (KIEN LONG)	40	3.5 OZ
79598107173	TOMI DRIED ROUND SCAD	40	8 OZ
79598107179	TOMI DRIED MULLET KAPAK	40	8 OZ

The recall was initiated after it was discovered that the manufacturer of these products was not in compliance with U.S. FDA food manufacturing standards. There have been no illnesses reported to date.

Consumers who have purchased the above mentioned products are urged to return them to their place of purchase for a full refund. Consumers with questions may contact the company at (909) 525-9500 extension 138 (M-F 9:00AM to 5:00PM).

This recall taken from: <http://www.fda.gov/Safety/Recalls/ucm230558.htm>

***Salmonella* in Cantaloupe (Michigan)**

****Please note: this product has been recalled in Detroit and surrounding areas.****

FOR IMMEDIATE RELEASE - October 21, 2010 - Del Monte Fresh Produce N.A., Inc ("Del Monte Fresh") announced today the voluntary recall of certain cantaloupes grown in and shipped from Arizona. The affected product was distributed to limited customers in and around Detroit, Michigan and is being recalled because these cantaloupes have the potential to be contaminated with *Salmonella*.

Persons infected with Salmonella may experience a variety of symptoms and illnesses. 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 more severe illnesses and potentially can be fatal if untreated. Approximately eighty one (81) cartons of cantaloupes, each containing fifteen (15) cantaloupes per carton, were distributed to wholesalers in Detroit who in turn sell to other wholesalers and or to retail and foodservice outlets beginning on October 11, 2010. The cantaloupes have a light brown color skin on the exterior; with orange flesh. Each cantaloupe has a Del Monte® sticker with the words "Cantaloupe USA". The cantaloupes were distributed for sale in bulk in cardboard cartons. The recalled cartons of cantaloupes are dark brown cardboard with the "Del Monte" logo in red lettering and "cantaloupes" in yellow lettering on a green background. The cantaloupes have the lot codes W-11-147-43-size 15 or W-11-14-19 size 15.

The cantaloupe recall is being implemented as a result of a random test directed by the USDA and carried out by the Michigan Department of Agriculture. Although no illnesses have been reported, Del Monte Fresh voluntarily decided to recall the potentially affected lot.

This recall taken from: <http://www.fda.gov/Safety/Recalls/ucm230528.htm>

Food Safety Amendment Sets Off Fight Between Farmers and Health Groups

****S.T.O.P. has never been able to support any exemptions when it comes to food safety for any entity that produces or processes food regardless of its size. This amendment would allow such exemptions.****

By Ellyn Ferguson

Nine consumer and public health groups are at odds with a coalition of small-farm and rural organizations over an amendment that Sens. [Jon Tester](#) and [Kay Hagan](#) plan to offer if a major food safety bill moves to the Senate floor in the lame-duck session.

At issue is an amendment that would address the treatment of small- and medium-sized producers and food facilities in the bill ([S 510](#)).

Before the recess, Majority Leader [Harry Reid](#), D-Nev., filed for cloture on the bill. Sixty votes are needed to proceed to debate.

While both sides in the latest dispute support cloture on the underlying bill and back a bipartisan manager's package that includes protections for small farms, they are divided on how they think the legislation to strengthen Food and Drug Administration food safety enforcement powers would affect those producers.

Small farmers have been the most consistent critics of the Senate bill and a related House bill ([HR 2749](#)), contending that safety rules designed for larger operations would be costly and unnecessary for them.

Tester, D-Mont., and Hagan, D-N.C., have sought to address the concerns, releasing amendment language Sept. 24 that would give state and local public health and food safety authorities oversight of small-scale producers with annual sales of less than \$500,000 who sell directly to consumers, retailers and restaurants in their states or within a 400-mile radius.

Operations that meet FDA's definition of a very small business would be subject to non federal inspections.

But a coalition of consumer and public health groups this week raised concerns that the amendment would pose a public health risk and called for major revisions or defeat of the amendment.

That, in turn, prompted a rebuttal from the National Sustainable Agriculture Coalition, which accused opponents of the amendment of employing a "surprisingly inaccurate analysis."

Trade groups such as the United Fresh Produce Association have said they could support flexibility for small operations but not what they consider wholesale exemptions.

The coalition that voiced objections to the amendment includes the American Public Health Association, Center for Foodborne Illness Research & Prevention, Center for Science in the Public Interest, Consumer Federation of America, Consumers Union, National Consumers League, The Pew Charitable Trusts, Safe Tables Our Priority and Trust for America's Health.

This article continues at CQ TODAY ONLINE NEWS – AGRICULTURE

Survey: Sick Workers Often Handle Food

October 21, 2010 /EIN Presswire/ -- A food safety report by the Restaurant Opportunities Center shows a large number of restaurant workers handle food while suffering from an illness.

According to the survey, more than 63 percent of the workers surveyed said they had cooked and served food while sick, meaning they could have spread their illnesses to customers.

Richard Arsenault, a co-chair of the American Association for Justice's Foodborne Illness Litigation Group, said that a possible solution to the problem would be to simply give restaurant workers paid sick days. Nearly 88 percent of the workers surveyed said they did not receive paid sick days.

For more [food safety news](#), visit [Food Safety News Today \(http://foodsafety.einnews.com\)](#), a food safety media monitoring service from EIN News.

This article taken from: <http://www.24-7pressrelease.com/press-release/survey-sick-workers-often-handle-food-177006.php>

Help S.T.O.P. Foodborne Illness

Vote for S.T.O.P. to win an award to help us improve our website. This way we can better provide you with vital information to protect you and your family. Please help S.T.O.P. garner the attention it deserves! You are allotted 3 votes per category. Please use all 3 Health and Mental Health votes for S.T.O.P.

Use all 3 votes here: <http://youtopia2010.uservoice.com/forums/81541-health-mental-health>

Walk For S.T.O.P. Saturday, November 6th

Get your walking shoes ready and your fall jacket out! It's time for the first ever "Walk for S.T.O.P." We all live in different parts of the country, but on November 6th we'll be unified in our goal to end foodborne illness. You decide the distance of your walk, and you decide your fund raising goal.

Wondering what to do? The choice is yours!

- * You could walk 5 miles and raise \$500
- * How about walking a block for every \$10 donated
- * Why not form a team and do it together
- * Get Creative!

All proceeds will help prevent foodborne illness! Prizes will be awarded to the top 3 fundraisers.

Date: Saturday November 6th

Goal: To raise money and awareness for the S.T.O.P.

Location: Your Town!

Questions: Reply to this email or Call Margaret at (518) 383-5395

To get started, create your own fundraising page at: <http://www.firstgiving.com/stop/Event/walkforstop>

S.T.O.P. - Safe Tables Our Priority is a national, nonprofit, public health organization dedicated to preventing illness and death from foodborne pathogens. In 2010, S.T.O.P. will achieve its mission by advocating changes in public policy, educating and doing outreach, providing victim assistance, and formalizing a victims of foodborne illness registry in order to study the long-term consequences of foodborne disease.