



FOR IMMEDIATE RELEASE

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**McCormick Ground Oregano Recalled for Possible Salmonella Contamination**

(JUNEAU, AK) - McCormick & Company, Inc. has issued a recall for McCormick Ground Oregano because it may be contaminated with Salmonella.

Salmonella is an organism that 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 beginning 12 to 72 hours after infection. The illness usually lasts four to seven days. 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. People exhibiting any of these symptoms should contact their healthcare provider.

The affected product can be identified by the Best By date located on the bottom of the container.

Product	Size	Best By	UPC Code
McCormick® Ground Oregano	0.75 oz.	AUG 21 16 H AUG 22 16 H	0-523561-6

Alaska DEC has confirmed this product was available in Alaska. To date, no illnesses or reactions have been reported in Alaska or elsewhere.

Consumers are advised to dispose of the product. Consumers with questions should contact McCormick Consumer Affairs at 800-632-5847, Monday through Friday, 9:30 a.m. to 8:00 p.m. EST.

For more information on this recall, visit:  
<http://www.fda.gov/Safety/Recalls/ucm410107.htm>.

For more information on recalls affecting Alaskans, visit DEC's website:  
<http://dec.alaska.gov/eh/fss/recallsalerts.html>.



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