



DEC News Release

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FOR IMMEDIATE RELEASE

Salmonella Outbreak Prompts Alfalfa Sprouts Recall

December 2, 2003--The Alaska Department of Environmental Conservation is alerting consumers to a recall of alfalfa sprouts produced and sold under the brand name "Harmony Farms of Auburn, Washington." The sprouts have been linked to at least six cases of salmonellosis in Oregon.

Harmony Farms, LLC is voluntarily recalling all of its 5 ounce "Fresh Alfalfa Sprouts," "Gourmet Salad Sprouts" and "Fresh Alfalfa & Oregon Onion Sprouts," packaged in clear, plastic clamshells, and all 1 lb., 2 lb., 3 lb. and 5 lb. packages of alfalfa sprouts because they may be contaminated with salmonella bacteria.

DEC Food Safety & Sanitation staff is following up with distributors to identify Alaska recipients and notify them to pull the product.

"Retail stores, restaurants and institutions that carry this brand should check their stock and remove any of the recalled products. Consumers who have purchased any of the products being recalled should return them to the place of purchase or discard them," said Kristin Ryan, Director of Environmental Health.

Salmonellosis is a bacterial infection that can cause diarrhea, fever and vomiting. Symptoms usually develop within one to five days after eating contaminated food. Most people with salmonellosis improve without medical attention and do not need to be treated with antibiotics; however, the illness may be serious among those in high-risk categories including the elderly, very young, and those with depressed immune systems. People who have eaten sprouts and developed any of the above symptoms should seek medical advice.

Raw sprouts have been identified as the cause of outbreaks of salmonellosis and other communicable diseases in recent years. Persons at high risk for severe complications of infections with Salmonella or E. coli O157:H7, such as the elderly, children, and those with compromised immune systems should not eat raw sprouts.

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