Division of Public and Behavioral Health
NEWS RELEASE

National Recall on Cucumbers Due to Health Risk

Carson City – Andrew and Williamson Fresh Produce (“A&W”) of San Diego, California is voluntarily recalling all cucumbers sold under the Limited Edition® label during the period from August 1, 2015 through September 3, 2015 because it may be contaminated with Salmonella.

According to the Centers for Disease Control and Prevention (CDC), as of September 3, 2015, 285 people infected with the outbreak strains of Salmonella Poona have been reported from 27 states. The number of ill people reported from each state is as follows: Alaska (8), Arizona (60), Arkansas (6), California (51), Colorado (14), Idaho (8), Illinois (5), Kansas (1), Louisiana (3), Minnesota (12), Missouri (7), Montana (11), Nebraska (2), Nevada (7), New Mexico (15), New York (4), North Dakota (1), Ohio (2), Oklahoma (5), Oregon (3), South Carolina (6), Texas (9), Utah (30), Virginia (1), Washington (9), Wisconsin (2), and Wyoming (3). Illnesses started on dates ranging from July 3, 2015 to August 26, 2015. One death has been reported from California, and 53 people have reported being hospitalized.

These cucumbers are shipped in a black, green, yellow, and craft colored carton which reads “Limited Edition Pole Grown Cucumbers.” This variety is often referred to as a “Slicer” or “American” cucumber. It has a dark green color. It typically has a length of 7 to 10 inches and a diameter of 1.75 to 2.5 inches. In retail it is typically sold in a bulk display without any individual packaging or plastic wrapping. In food service it is typically served as part of a salad. Andrew & Williamson Fresh Produce customer service representatives are contacting retailers, food service companies, wholesalers, and brokers to confirm that the recalled product is removed from commerce. Consumers who have purchased Limited Edition® brand cucumbers are urged not to consume them and to return them to the place of purchase for a full refund or to dispose of them.

Salmonella is 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 12 to 72 hours after infection. 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.

Consumers should always practice safe food handling and preparation measures. Wash hands, utensils, and surfaces with hot, soapy water before and after handling food. At home, keep raw meat, poultry, and seafood separate from produce and ready-to-eat foods, cook foods to the proper temperature; and refrigerate perishable foods promptly. Wash hands, utensils, and surfaces with hot, soapy water before and after handling food.
People who think they might have become ill from eating possibly contaminated cucumbers should talk to their health care providers. Contact your healthcare provider if you have diarrhea that lasts for more than 3 days, or is accompanied by high fever, blood in the stool, or so much vomiting that you cannot keep liquids down and you pass very little urine.

The FDA encourages consumers with questions about food safety to call 1-888-SAFEFOOD Monday through Friday between 10 a.m. and 4 p.m. Eastern time, or to consult http://www.fda.gov.

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