



# Mono County Health and Human Services

## Foodborne Illness and Recall Update

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### Green leaf lettuce - NEW

The Nunes Co. Inc. of Salinas, California, has announced the voluntary recall of green leaf lettuce after possible contamination. The recall is voluntary and a precautionary step to protect the public's health, according to Dr. Rick Johnson, Health Officer for Mono County. No illnesses have been associated with this product as of this date.

The items recalled are:

- Green Leaf 24 count, waxed carton
- Green Leaf 18 count, cellophane sleeve, returnable carton
- Packaging is labeled as Foxy green leaf lettuce, with lot code 6SL0024, and would have been purchased in grocery stores Oct 3-6 in Arizona, California, Nevada, and other states. It was also sold to distributors who may have sold it to restaurants.

Consumers who have purchased these products are urged to return them to the place of purchase for a full refund.

The recall was initiated when the company discovered that water used to irrigate the product may have been contaminated with E. coli. It is not known at this time if this bacteria is the same one involved in the recent spinach outbreak. An investigation is underway.

### Botulism and Carrot Juice

Two Toronto residents are paralyzed after drinking carrot juice that is exactly the same juice that has been recalled previously. The juice, produced by Bolthouse Farms in Bakersfield, California, was ordered off the shelves of all stores in North America last month after 4 cases of botulism in the US were linked to toxic carrot juice. The products have been distributed to all states.

Bolthouse Farms bottles 3 brands. The recalled products, all sold in both one liter and 450 mL containers, are:

- Bolthouse Farms 100% Carrot Juice
- Earthbound Farm Organic Carrot Juice
- President's Choice Organics 100% Pure Carrot Juice.

Products with a "best by" date up to Nov 11, 2006 have been recalled. Consumers who have any of these brands should dump it down the sink.

The botulism toxin is the most powerful in the world. It causes weakness, trouble swallowing, double vision, breathing difficulty, and death. Spores that produce the toxin can be present naturally in carrot juice and other foods that have not gone through the canning process, which involves high temperatures and high pressure. Lack of oxygen, low acidity, low salt, and low sugar concentrations all contribute to the ability of the spores to germinate and produce toxin. The consumer needs to pay special attention to instructions regarding refrigeration, especially when products are sold as "natural, raw, or organic".



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