

Roth Farms Recalls Parsley for Salmonella

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SILVER SPRING, Md. (FDA) — Roth Farms Inc. of Belle Glade, Fl., is recalling its “bunched Curly Parsley” because it has the potential to be contaminated with salmonella, 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. 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.

The recalled "Curly Parsley" was distributed in South Florida distribution centers.

The product comes in a 3 Wire Wooden Crate with the lot # AG01GN on the outside tag.

No illnesses have been reported to date in connection with this problem.

The potential for contamination was noted after routine testing by the company revealed the presence of salmonella in some Curly Parsley samples.

Production of the product has been suspended while FDA and the company continue their investigation as to the source of the problem.

Consumers with questions may contact the company at 1-561-996-299.

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