Recalled Fish Products May Cause Botulism

SILVER SPRING, Md. (FDA) — Lao Thai Nam Corp. of Dallas, Texas is recalling Number One Sompa Salted Fish because it has the potential to be contaminated with Clostridium botulinum, a bacterium that can cause life-threatening illness or death. Consumers are warned not to use the product even if it does not look or smell spoiled.

Botulism, a potentially fatal form of food poisoning, can cause the following symptoms: general weakness, dizziness, double-vision and trouble with speaking or swallowing. Difficulty in breathing, weakness of other muscles, abdominal distension and constipation may also be common symptoms. People experiencing these problems should seek immediate medical attention.

Number one Sompa Salted Fish was distributed in the state of Texas (Irving and Houston areas) through retail stores, prior to 03/31/2014.

Number One Sompa Salted Fish is contained in a clear vacuum packaged pouch. The pouch contains red and black lettering with a fish logo on the left hand portion. The product is a 7-ounce package containing a whole processed Tin Foil Barb fish, UPC: 8 8433200019 4.

No illnesses have been reported to date.

The potential for contamination was noted after a routine FDA inspection found the process for the fish being manufactured was not correctly validated.

Consumers who have purchased 7-ounce Number One Sompa Salted Fish are urged to return it to the place of purchase. Consumers with questions may contact the company at 469-213-8718, Monday – Friday, 7am – 3:30pm, CDT.

Source URL (retrieved on *07/22/2014 - 12:29pm*):
http://www.foodmanufacturing.com/news/2014/04/recalled-fish-products-may-cause-botulism