Raw Sprouts Recalled Due to Salmonella Concern

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BURLINGTON - The Vermont Department of Health is advising consumers to be aware of a recall of alfalfa sprouts (Jonathan’s Sprouts) that may be contaminated with Salmonella bacteria, according to the U.S. Food and Drug Administration.

The sprouts (sold in 4-ounce and 8-ounce plastic containers with a sell-by date of April 23), which may be available at grocery stores and supermarkets in Vermont, were recalled on April 19 by the manufacturer in Rochester, MA.

Symptoms of illness caused by eating food contaminated with Salmonella include headache, fever, diarrhea and abdominal cramps. Salmonella can invade the bloodstream and cause life-threatening infections for people with weakened immune systems or other underlying health conditions.

Vermonters who think they may be ill from eating raw sprouts should contact their doctor. For more information about the recall visit: http://www.fda.gov/Safety/Recalls/ucm252047.htm

Anyone who bought Jonathan’s Sprouts with a sell-by date of April 23 can return it to the retailer for a full refund.

For more information on Salmonella visit the Health Department at healthvermont.gov, follow us on Twitter and join us on Facebook for health information and alerts.

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