

Sally Jackson Cheese Recalls All Cheese Because Of Possible Health Risk

Company Contact:

Sally Jackson
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FOR IMMEDIATE RELEASE - December 17, 2010 - Sally Jackson Cheese of Oroville, WA is recalling all cheese products, including cow, goat, and sheep, because they may be contaminated with Escherichia coli O157:H7 bacteria (E. coli O157:H7). E. coli O157:H7 causes a diarrheal illness, often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure called Hemolytic Uremic Syndrome (HUS). HUS is most likely to occur in young children and the elderly. The condition can lead to serious kidney damage and even death.

Sally Jackson brand cheeses made from raw cow, goat, and sheep milk were distributed nationwide. The cheeses were distributed to restaurants, distributors, and retail stores.

The three types of cheese are all soft raw milk cheeses in various sized pieces. The products do not have labels or codes. The cow and sheep milk cheeses are wrapped in chestnut leaves, the goat cheese is wrapped in grape leaves and all are secured with twine. The cheeses may have an outer wrapping of waxed paper.

The products have been identified as a possible source of E. coli infections currently under investigation.

The problem was revealed as a result of follow-up by the FDA of a report of an outbreak of E. coli O157:H7 infections. The notification came from the Washington State Department of Agriculture, Washington Department of Health, and the Oregon Public Health Division.

Customers who have purchased Sally Jackson cheeses are urged to return it to the place of purchase for a full refund. Consumers with questions may contact the company at 509-429-3057, Monday through Friday, between 8:00am and 5:00pm Pacific Time.

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