

EpiTimes Volume 7 Issue 10

Prevent Illness from *C. perfringens*

Clostridium perfringens (*C. perfringens*) is one of the most common causes of food poisoning in the United States. CDC estimates *C. perfringens* causes nearly 1 million cases of foodborne illness each year in the United States.

Find out more about this germ and steps you can take to prevent illness.

What is *C. perfringens*?

C. perfringens are bacteria that can be found on raw meat and poultry, in the intestines of animals and humans, and in the environment. Some strains produce a toxin that causes diarrhea.

What are common food sources of *C. perfringens*?

[Meat and poultry](#) are common sources of *C. perfringens* infections. *C. perfringens* infection can result when certain foods, such as large roasts or big pots of stew, are not kept at proper holding temperatures before serving. Outbreaks tend to happen in places that serve large groups, such as hospitals, school cafeterias, prisons, and nursing homes, or at events with catered food.

Who is at risk of *C. perfringens* food poisoning?

Anyone can get food poisoning from *C. perfringens*.

What are the [symptoms](#) of *C. perfringens* food poisoning?

People with *C. perfringens* food poisoning develop diarrhea and abdominal cramps within 6 to 24 hours after eating contaminated food. The illness usually begins suddenly and lasts for less than 24 hours. People can become dehydrated, so it's important to drink plenty of fluids. This infection usually does not cause fever or vomiting, and it cannot be passed from one person to another.

How can *C. perfringens* food poisoning be [prevented](#)?

Cook and keep food at the correct temperature.

Food, especially roasts of beef or poultry, should be cooked to a [safe temperature](#), and then kept at 140°F (60°C) or warmer or 40°F (4.4°C) or cooler. These temperatures prevent the growth of bacteria that might have survived cooking. Meat dishes should be served hot, within 2 hours after cooking.

Refrigerate leftovers and reheat them properly

Leftover foods should be refrigerated at 40°F or colder as soon as possible and no more than 2 hours after preparation. It is okay to put hot foods directly into the refrigerator. Large pots of food, such as soups, stews, and large cuts of meats, such as roasts, should be divided into small quantities for refrigeration so they will cool quickly enough to prevent bacteria from growing. Leftovers should be reheated to at least 165°F (74°C) before serving.

When in doubt, throw it out

Foods that have dangerous bacteria in them may not taste, smell, or look different. Any food that has been left out too long may be dangerous to eat, even if it looks okay.

Florida Department of Health Pasco County

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New Port Richey, FL 34654
(727) 861-5260

www.pasco.floridahealth.gov

Administrator:

Mike Napier, MS

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Garik Nicholson, MPH, CIC

Office Hours:

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To report a disease, disease outbreak or request information call:

Epidemiology: (352) 521-1450, Option 2

Confidential fax: (352) 521-1435

TB: (727) 861-5260, ext. 0253

Confidential fax: (727) 861-4844

Environmental: (813) 558-5173

Animal Control (report animal

bites): (727) 834-3216

Fax: (813) 929-1218

STD/HIV: (727) 484-3655 (W.

Pasco) or (352) 834-6150 (E.

Pasco)

HIV (testing): (727) 619-0260 (W.

Pasco) or (352) 834-6146 (E.

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Influenza Update

Influenza & influenza-like illness (ILI) activity summary:

In week 44, influenza activity remained at low levels statewide. Influenza activity is expected to increase in the coming weeks as we head further into the season. Influenza seasons vary in timing, severity, and length. It is not possible to predict what the 2018-19 influenza season will be like in Florida.

The majority of counties reported no or mild activity in week 44.

Three new outbreaks of influenza or ILI were reported: two with laboratory evidence of influenza and one ILI. Twelve influenza or ILI outbreaks have been reported so far this season. For a complete list of outbreaks reported so far this season, see page 14.

No influenza-associated pediatric deaths were reported in week 44. One influenza-associated pediatric death has been reported in Florida so far during the 2018-19 influenza season.

Influenza vaccines protect against the three or four strains research suggests will be most common. Influenza A 2009 (H1N1), influenza A (H3), and influenza B viruses are expected to co-circulate throughout the season. Influenza vaccines are designed to protect against all of these viruses.

People who have not yet been vaccinated for the 2018-19 season should do so as soon as possible. Influenza vaccines are safe and are the best way to protect yourself and your loved ones from influenza and its potentially severe complications. Getting vaccinated for influenza can:

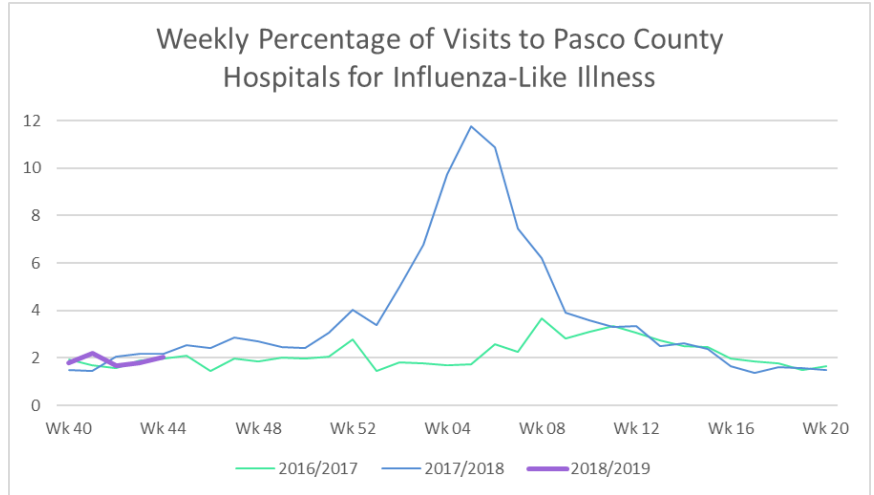
- Keep you from getting sick with flu
- Reduce your risk of flu-associated hospitalization
- Be life-saving in children
- Help protect women during and after pregnancy and can offer protection from flu to the baby for several months after birth

In addition to getting vaccinated, the Florida Department of Health recommends you take everyday precautions to prevent the spread of influenza and other respiratory viruses:

Wash your hands often with soap and water (if soap is not available, use alcohol-based sanitizer)

Avoid touching your eyes, nose and mouth

If you do get sick, stay home until fever-free for at least 24 hours (without the use of fever-reducing medication).



Andrea Morrison, PhD, MSPH, Dana Giandomenico, MPH, and Danielle Stanek, DVM, DOH Bureau of Epidemiology; Lea Heberlein-Larson, Maribel Castaneda, and Valerie Mock, DOH Bureau of Public Health Laboratories; Carina Blackmore, DVM, PhD, DOH Division of Disease Control and Health Protection.

Florida Arbovirus Surveillance

WNV activity: Four human cases of WNV infection were reported this week in Clay, Leon, Nassau, and Taylor counties. No horses with WNV infection were reported this week. Thirty-six sentinel chickens tested positive for antibodies to WNV this week in Brevard, Citrus, Duval, Hernando, Indian River, Lee, Leon, Manatee, Nassau, Orange, Pasco, Pinellas, Polk, St. Johns, and Walton counties. In 2018, positive samples from 21 humans, three blood donors, five horses, one zebra, one red-shouldered hawk, four crows, 28 mosquito pools, and 580 sentinel chickens have been reported from 36 counties.

SLEV activity: No human cases of SLEV infection were reported this week. No sentinel chickens tested positive for antibodies to SLEV this week. In 2018, a positive sample from one sentinel chicken has been reported from one county.

EEEV activity: No human cases of EEEV infection were reported this week. No horses with EEEV infection were reported this week. One emu with EEEV infection was reported this week in Bay County. One mosquito pool tested positive for EEEV this week in Volusia County. No sentinel chickens tested positive for antibodies to EEEV this week. In 2018, positive samples from three humans, 51 horses, one mule, one donkey, one owl, two emus, five emu flocks, three mosquito pools, and 144 sentinel chickens have been reported from 32 counties.

International Travel-Associated Dengue Fever Cases: Five cases of dengue fever were reported this week in persons that had international travel. In 2018, 41 travel-associated cases have been reported.

Dengue Fever Cases Acquired in Florida: No cases of locally acquired dengue fever were reported this week. In 2018, no cases of locally acquired dengue fever have been reported.

International Travel-Associated Chikungunya Fever Cases: No cases of chikungunya fever were reported this week in persons that had international travel. In 2018, three travel-associated cases have been reported.

Chikungunya Fever Cases Acquired in Florida: No cases of locally acquired chikungunya fever were reported this week. In 2018, no cases of locally acquired chikungunya fever have been reported.

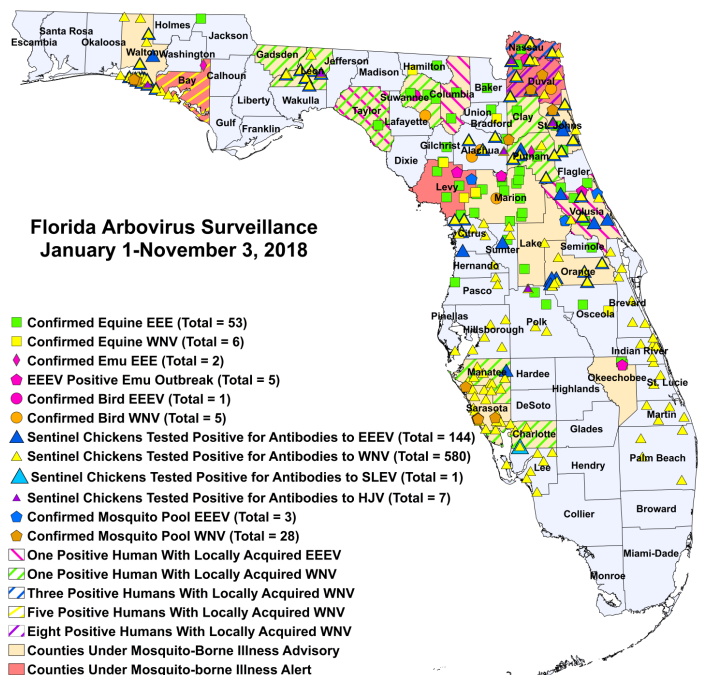
International Travel-Associated Zika Fever Cases: One case of Zika fever was reported this week in a person that had international travel. In 2018, 86 cases have been reported.

Zika Fever Cases Acquired in Florida: No cases of locally acquired Zika fever were reported this week. In 2018, no cases of locally acquired Zika fever have been reported.

Advisories/Alerts: Charlotte, Clay, Columbia, Gadsden, Lake, Leon, Manatee, Marion, Okeechobee, Orange, Putnam, Sarasota, St. Johns, Suwannee, Taylor, Volusia, and Walton counties are currently under a mosquito-borne illness advisory. Bay, Duval, Levy, and Nassau counties are currently under a mosquito-borne illness alert. No other counties are currently under mosquito-borne illness advisory or alert.

There are no areas of ongoing, active Zika transmission in Florida. For additional information on current CDC recommendations, please visit <https://www.cdc.gov/zika/intheus/florida-update.html>. For additional information on Zika virus cases from 2016 or 2017, including up-to-date numbers, please visit <https://zikafreefl.org/>.

There is a Level 2 (Alert) Travel Health Notice from the CDC for multiple countries in Africa, the Caribbean, Central and South America, Southeast Asia, and Pacific Islands related to Zika virus transmission and an association with poor pregnancy outcomes. Pregnant women should consider postponing travel to these areas. There is also a Level 2 Travel Health Notice for Brazil and a Level 1 Travel Health Notice in Nigeria related to the transmission of yellow fever virus. Additional information on travel health notices can be found at the following link: <http://wwwnc.cdc.gov/travel/notices>. For a map of arboviral disease activity in the United States, please visit the following link: https://wwwnc.cdc.gov/aronet/maps/ADB_Diseases_Map/index.html.



Epidemiology Disease Summary	October		YTD	
	2018	2017	2018	2017
CNS Diseases and Bacteremias				
Creutzfeldt-Jacob Disease (CJD)	-	-	-	1
Haemophilus influenzae	-	-	10	6
Legionellosis	-	2	18	9
Meningitis, Bacterial or Mycotic	-	-	2	4
Meningococcal Disease	-	-	-	1
S. aureus Infection, Intermediate Resistance to Vancomycin (VISA)	-	-	-	-
Strep pneumoniae Invasive Disease, Drug-Resistant	-	-	5	2
Strep pneumoniae Invasive Disease, Drug-Susceptible	-	1	8	6
Enteric Infections				
Campylobacteriosis	9	14	124	87
Cholera (Vibrio cholerae Type O1)	-	-	-	-
Cryptosporidiosis	2	-	10	9
Cyclosporiasis	-	-	2	1
Escherichia coli Shiga Toxin-Producing (STEC)	-	1	14	9
Giardiasis	2	3	23	20
Hemolytic Uremic Syndrome (HUS)	-	-	-	1
Listeriosis	-	-	-	-
Salmonellosis	14	14	127	111
Shigellosis	-	8	15	32
Typhoid Fever	-	-	3	1
Vibriosis	-	-	2	3
Vaccine Preventable Diseases				
Measles	-	-	-	-
Mumps	-	-	3	1
Pertussis	11	2	25	5
Varicella	-	2	11	10
Vector Borne, Zoonoses				
Brucellosis	-	1	-	1
Chikungunya Fever	-	-	-	-
Eastern Equine Encephalitis Neuroinvasive Disease	-	-	-	-
Ehrlichiosis/Anaplasmosis	-	-	-	1
Herpes B Virus, Possible Exposure	-	-	2	-
Lyme Disease	1	-	6	3
Malaria	-	-	1	-
Rabies, Animal	-	1	1	2
Rabies, Possible Exposure	19	12	181	111
Rocky Mountain Spotted Fever and Rickettsiosis	-	-	-	-
West Nile Virus Neuroinvasive Disease	-	-	-	-
Zika Virus Disease and Infection	-	-	1	-
Viral Hepatitis				
Hepatitis A	9	1	35	5
Hepatitis B, Acute	4	11	44	58
Hepatitis B, Chronic	16	10	105	91
Hepatitis B, Surface Antigen in Pregnant Women	-	1	6	8
Hepatitis C, Acute	-	4	12	19
Hepatitis C, Chronic	74	82	808	835
Hepatitis C, Perinatal	-	-	2	-
Hepatitis D	-	-	2	-
Other				
Carbon Monoxide Poisoning	-	5	4	12
Hansen's Disease (Leprosy)	-	-	-	1
Influenza-Associated Pediatric Mortality	-	-	-	-
Lead Poisoning	13	12	121	78
Mercury Poisoning	-	-	-	1
Pesticide-Related Illness and Injury	-	-	-	-
Scombroid Poisoning	2	-	3	-
Total	176	187	1736	1545

STD Morbidity Statistics

- Chlamydia = 145
- Gonorrhea = 27
- Syphilis = 4
- HIV = 6

Syphilis can be cured with the right antibiotics from your health care provider. However, treatment might not undo any damage that the infection has already done.

HIV Outreach Statistics

- 85 individuals were tested for HIV
- 8 individuals were tested for Syphilis
- 60 rapid Hepatitis tests performed



Jail Linkage Statistics

- 53 rapid HIV tests performed (1 – positive)
- 37 Hepatitis tests performed (11 – positive)
- 53 individuals were HIV post-test counseled

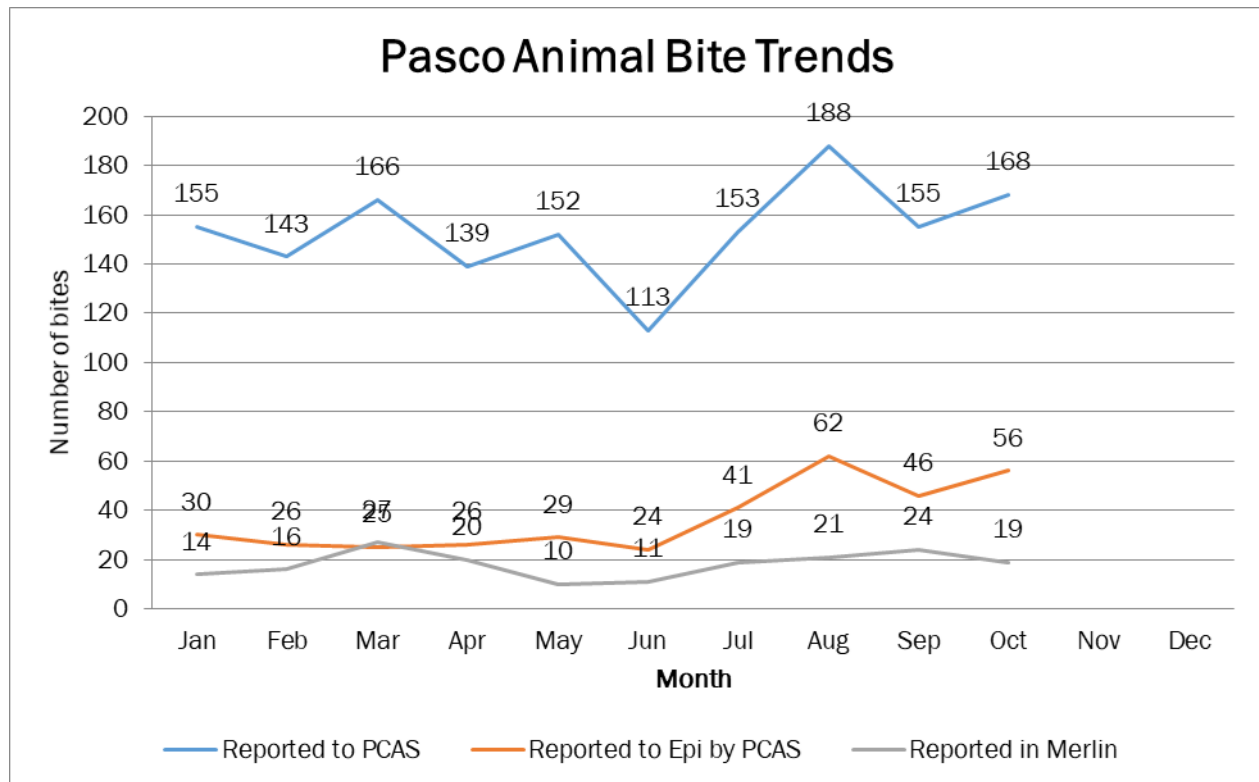
Tuberculosis & Refugee Health Statistics

- 2 TB cases
- 6 Suspect cases
- 21 LTBI clients
- 2 new refugees
- 2 Follow up immunization visits



Animal Bites

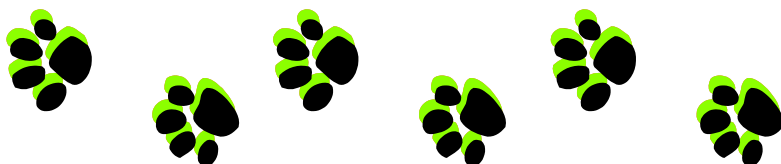
- Pasco County Animal Services (PCAS) received 168 animal bites in October
- PCAS reported 56 of 168 (33%) cases to PCHD for follow-up
- 19 of 56 (34%) were reported in Merlin after meeting case definition
- DOH – Pasco sent animal specimens for rabies testing (0 positive)



Reported to PCAS = Animal exposures reported to PCAS by community or Epi.

Reported to Epi by PCAS = Exposures that require Epi’s attention due to the severity of bite, type of animal, inability to locate animal, victim and/or owner and need for rabies prophylaxis.

Reported in Merlin = Involves situations where the animal or person could not be located or exposure victim either accepts or declines rabies vaccinations.



Working Cow Homemade, Inc. Recalls Product Because of Possible Health Risk

FOR IMMEDIATE RELEASE — October 4, 2018 — Working Cow Homemade Ice Cream, Inc. of St. Petersburg, FL is conducting a voluntary recall of No Sugar Added Vanilla and No Sugar Added Chocolate ice cream manufactured in three-gallon tubs during the month of May 2018. The recall is being conducted due to a potential contamination with *Listeria monocytogenes*, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria monocytogenes* infection can cause miscarriages and stillbirths among pregnant women.

Working Cow customers include ice cream parlors, independent living facilities and restaurants throughout the state of Florida. The no sugar added ice cream is packaged in plastic yellow three-gallon tubs marked with a label including product name and “born-on” date. The born-on date refers to the manufacturing date. Working Cow is working with 152 retail customers to recall the potentially affected products.

This recall is being conducted in cooperation with the U.S. Food and Drug Administration (“FDA”) following notification of a recent consumer case in Florida which has been linked to a strain of *Listeria monocytogenes* found to be present at the Working Cow manufacturing facility during environmental sampling in 2017. Although subsequent environmental sampling has yet to yield positive test results, investigations are ongoing to ensure root cause has been properly addressed. No other illnesses have been reported.

Working Cow Homemade, Inc. takes the safety and integrity of our products very seriously. Our families also consume these products and we are working tirelessly to identify the cause of the problem and permanently fix it, so that any product made at Working Cow will continue to have the complete confidence of our customers and consumers.

Any customers with this specific product on hand are asked to contact Working Cow for proper return and credit. Additional questions may be directed to the Working Cow Headquarters at 877-320-2269, Mon-Fri between 8:30 AM and 4:00 PM EDT.

Callie's Charleston Biscuits Issues Voluntary Product Recall for Country Ham Biscuits and Cocktail Ham Biscuits Produced Using Johnston County Hams

FOR IMMEDIATE RELEASE — October 4, 2018 — Johnston County Hams, Inc. issued a voluntary recall on October 3, 2018 for approximately 89,096 pounds of ready-to-eat ham products due to possible contamination with *Listeria monocytogenes*. In response, Callie's Charleston Biscuits, LLC is issuing a voluntary product recall for two products that may contain the potentially affected Johnston County Hams.

The following products are subject to recall :

Callie's Charleston Biscuits - Country Ham Biscuits UPC: 897856002001

Callie's Charleston Biscuits - Cocktail Ham Biscuits UPC: 897856002049

"At the core of our business is making sure that our customers and community are receiving the best possible products. We have a plan in place that we were hoping to never use. We acted immediately with every possible precaution to ensure the safety of our customers. To our loyal retailers, we have a contingency plan in place and do not foresee any major disruptions in our service." says founder Carrie Morey. Callie's Charleston Biscuits is not aware of any illness reports at this time related to the Callie's Charleston Biscuits voluntarily recalled products.

The product was produced and shipped between April 3, 2017 and October 3, 2018 and distributed to customers nationwide. Images of the affected labels are included with this notice for easy identification.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon, but potentially fatal disease. Healthy people rarely contract listeriosis. However, listeriosis can cause serious and sometimes fatal infections in those with weak immune systems, such as infants, the elderly, pregnant women and persons with human immune deficiency virus (HIV) infection or undergoing chemotherapy. Symptoms include high fever, severe headaches, neck stiffness, nausea, confusion, and convulsions.

Callie's Charleston Biscuits is concerned that some product may be frozen and in consumers' freezers. Consumers who have purchased these products are urged not to consume them. Consumers should return these products to the place of purchase or throw them away. Consumers with questions regarding the recall should contact Kevin Hackler, Callie's Charleston Biscuits Director of Legal Affairs, at 843-577-1198. For media inquiries, please contact Leapfrog PR at 843-579-0500.

Malone's Fine Sausage, Inc. Recalls Pork Head Cheese Products due to Possible *Listeria* Contamination

WASHINGTON, Oct. 10, 2018 – Malone's Fine Sausage Inc., a Milwaukee, Wis. establishment, is recalling approximately 26,323 pounds of ready-to-eat pork head cheese product that may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat pork head cheese items were produced on various dates from Aug. 27, 2018 through Oct. 5, 2018. The following products are subject to recall:

- Various weights of vacuum-sealed packages containing "Glorious Malone's Fine Sausage, INC. GOURMET PORK DELICACY HOT SEASONED HEADCHEESE" with a "Sell By" dates from 10/26/2018 through 12/5/2018 and lot codes 3524 through 3540.
- Various weights of vacuum-sealed packages containing "Glorious Malone's Fine Sausage, INC. GOURMET PORK DELICACY MILD SEASONED HEADCHEESE" with a "Sell By" dates from 10/26/2018 through 12/5/2018 and lot codes 3524 through 3540.

The products subject to recall bear establishment number "EST. 15702" inside the USDA mark of inspection. These items were shipped to retail locations in Illinois, Michigan and Wisconsin and were also sold via internet catalog sales.

The problem was discovered on Oct. 9, 2018 by FSIS inspection program personnel while verifying the disposition of product that FSIS tested positive for *Listeria monocytogenes*.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media and consumers with questions regarding the recall can contact Daphne Jones, president at Malone's Fine Sausage, at (414) 732-1820.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

GHSE, LLC Recalls Salads Containing Meat Products due to Possible *Salmonella* and *Listeria Monocytogenes* Contamination In Corn

WASHINGTON, Oct. 17, 2018 – GHSE, LLC, a Green Cove Springs, Florida establishment, is recalling approximately 738 pounds of ready-to-eat salad with meat products that contain a corn ingredient that may be contaminated with *Salmonella* and *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat salads with steak were produced from Oct. 11, 2018 through Oct. 14, 2018. The following products are subject to recall:

- 15.25-oz. clear plastic clamshell packages containing "Marketside™ FIESTA SALAD WITH STEAK" and use by date from 10/17/2018 through 10/20/2018.

The products subject to recall bear establishment number "EST. 45781" inside the USDA mark of inspection. These items were shipped to retail locations in Florida, Georgia, and South Carolina.

The problem was discovered on Oct. 15, 2018 when GHSE, LLC received notification that the corn used in the production of their ready-to-eat salad product was being recalled by their corn supplier due to *Listeria monocytogenes* and *Salmonella* concerns.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

FSIS is concerned that some product may be in consumers' refrigerators. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers with questions regarding the recall can contact Shelby Chih, Supply Chain Quality Manager, Renaissance Food Group, at (916) 638-8825. Media with questions regarding the recall can contact Amy Philpott, Senior Director of Media Relations, Watson & Green, at (703) 472-6615.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

Involve Foods Recalls Chicken and Beef Products due to Possible *Salmonella* and *Listeria Monocytogenes* Contamination in Vegetables

WASHINGTON, Oct. 19, 2018 – Involve Foods, a Corona, Calif. establishment, is recalling approximately 292,764 pounds of ready-to-eat chicken and beef products that contain a vegetable ingredient that may be contaminated with *Salmonella* and *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat chicken and beef items were produced and packaged from Feb. 2, 2017 through Oct. 12, 2018. The following products are subject to recall:

- 22-oz. plastic bags containing “simple truth, Chicken Bibimbap” and a case code number of 011110890108 on the label and use by/sell by dates of 11/2/18 through 3/12/20.
- 22-oz. plastic bags containing “simple truth, Thai Style Green Curry” and a case code number of 011110816382 on the label and use by/sell by dates of 3/13/19 through 1/24/20.
- 22-oz. plastic bags containing “simple truth, Chicken Tikka Masala” and a case code of 011110890092 on the label and use by/sell by dates of 3/22/19 through 4/12/19.
- 10-lb. cases containing “CADENCE GOURMET, Steak Fajitas,” with an item number of SS00024, and an expiration dates of 11/1/2018 through 01/18/19, on the label.
- 10-lb. cases containing “CADENCE GOURMET, Tuscan Tomato Basil Chicken & Sausage,” with an item number of SS00032, and an expiration dates of 10/20/18 through 01/09/19 on the label.
- 10-lb. cases containing “CADENCE GOURMET, Rustic Toasted Tomato Basil Chicken & Vegetables,” with an item number of SS00047, and an expiration dates of 2/05/19 through 10/12/19 on the label.

The products subject to recall bear establishment number “EST. 44857” inside the USDA mark of inspection. These items were shipped to distribution warehouses nationwide.

The problem was discovered on October 16, 2018 when Involve Foods received notification that the vegetables used in the production of their ready-to-eat products were being recalled by their vegetable supplier due to *Salmonella* and *Listeria monocytogenes* concerns.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized.

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Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

FSIS is concerned that some product may be frozen and in consumers’ freezers. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media with questions regarding the recall can contact Montey Dunn, director of marketing for Involve Foods, at (818) 200-9450. Consumers with questions regarding the recall can the company’s customer service hotline at 1-877-244-0947.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

Ruiz Food Products, Inc. Recalls Beef and Poultry Products due to Possible *Salmonella* and *Listeria Monocytogenes* Contamination in Onion Ingredient

WASHINGTON, Oct. 19, 2018 – Ruiz Food Products, Inc., a Denison, Texas, establishment, is recalling approximately 2,490,593 pounds of ready-to-eat meat and poultry taquitos that may be adulterated with *Salmonella* and *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat meat and poultry taquitos were produced from July 1 through Oct. 10, 2018. The following products are subject to recall:

- 4.5-lbs. cardboard cases containing 24-count Go-Go Taquitos "Beef Taco & Cheese Taquitos" with a case code 86183 printed on the label.
- 4.5-lbs. cardboard cases containing 24-count Go-Go Taquitos "Buffalo Style Cooked Glazed Chicken Taquitos" with a case code 86006 printed on the label.
- 4.5-lbs. cardboard cases containing 24-count Go-Go Taquitos "Chipotle Chicken Wrapped in A Battered Flour Tortilla" with a case code 86019 printed on the label.

The products subject to recall bear establishment numbers "17523A or P-17523A" and "45694 or P-45694" in the USDA mark of inspection. These items were shipped to distributors nationwide.

The problem was discovered on October 16, 2018 when Ruiz Food products, Inc. received notification that the diced onions used in the production of their beef and cheese taquitos was being recalled by their supplier due to *Listeria monocytogenes* and *Salmonella* concerns.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

FSIS is concerned that some product may be in consumers' refrigerators. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media with questions regarding the recall can contact Pat Summers, Media Relations, at (559) 285-1100. Consumers may contact the Ruiz Food Products, Inc. Consumer Hotline at 1-800-772-6474.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

Food Recall of Fit & Active Southwest Veggie Stuffed Sandwiches Due to Possible *Listeria monocytogenes* and *Salmonella* Contamination in Vegetables

FOR IMMEDIATE RELEASE — October 29, 2018 — Pennsauken, NJ - J&J Snack Foods Handheld Corp. of Holly Ridge, NC is voluntarily recalling two lots of Fit & Active Southwest Veggie Stuffed Sandwiches due to potential contamination with *Listeria monocytogenes* and *Salmonella*. *Salmonella* is an organism that 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.

Listeria monocytogenes is an organism, which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria monocytogenes* infection can cause miscarriages and stillbirths among pregnant women. Individuals concerned about an illness should contact their health care provider.

The Fit & Active Southwest Veggie Stuffed Sandwiches products affected have production dates of Julian code: 20027230003106:15 BEST BY FEB 09 2019 and Julian code: 20027235003115:13 BEST BY FEB 14 2019.

Below is information to help identify the product.

UPC CODE	BRAND / LABEL	PRODUCT DESCRIPTION	BEST BY DATES
0 4149815117 1	Fit & Active	Southwest Veggie Stuffed Sandwiches	FEB 09 2019 & FEB 14 2019

Although this product is not ready-to-eat and has baking instructions which, if followed, will reduce consumer risk, there remains some risk that mishandling of this product prior to or without adequate baking may cause illness. To date, no illnesses have been reported in connection with these products and this recall has been initiated as a precautionary measure.

The potential for contamination was discovered after a supplier, McCain Foods, IL, announced it was recalling frozen vegetables which are ingredients used in the product.

Products were distributed between 08/22/2017 - 09/20/2017 to Aldi retail stores in Alabama, Connecticut, Delaware, Florida, Georgia, Kentucky, Massachusetts, Maryland, Mississippi, North Carolina, New Hampshire, New Jersey, New York, Ohio, Pennsylvania, Rhode Island, South Carolina, Tennessee, Virginia, Vermont, and West Virginia. Product was also available for purchase to ALDI customers in the Atlanta area through the company's partnership with Instacart, a grocery delivery service.

Consumers with affected products are urged to discard or return them to the place of purchase for a full refund. Customers or consumers with questions may call 856-532-9064 between Monday - Friday 7 a.m. and 4 p.m. Eastern Time.

Les Aliments O Sole Mio, Inc., Recalls Poultry Products Produced without Benefit of Inspection

WASHINGTON, Oct. 31, 2018 – Les Aliments O Sole Mio, Inc., a Boisbriand, Quebec, Canada establishment, is recalling approximately 3,880 pounds of chicken tortellini products that were produced without the benefit of inspection by the Canadian Food Inspection Agency (CFIA) and imported into the United States, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The heat treated, not fully cooked, not shelf stable chicken tortellini items were produced on October 20, 2018. The following products are subject to recall:

20-oz. packages of "O'SOLE MIO LA PASSIONE DELLA CUCINA ITALIANA Tortellini CHICKEN" with lot code 293018 and "USE ON OR FREEZE BY" JAN. 18 19.

The products subject to recall bear Canadian establishment number "764" within the Canadian mark of inspection. These items were shipped to warehouse locations in Florida, Illinois, Maryland, Massachusetts, and Pennsylvania.

The problem was discovered when the CFIA notified FSIS that the Canadian establishment produced the product outside the approved period of work shift agreement.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

FSIS is concerned that some product may be in consumers' freezers or refrigerators. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers and members of the media with questions about the recall can contact Fiore Napolitano, Vice President of Sales and Marketing for Les Aliments O Sole Mio, Inc., at (450) 435-4111, Ext. 227.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.



Florida Department of Health Pasco County



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Armando Avellanet, DIS
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Zelda Young, DIS

Staff News and Upcoming Events

Free Test Fridays

The Florida Department of Health-Pasco County is offering Free Test Fridays. For more information, contact Rob at 727-619-0260.

1st Friday – Little Road Health Department 9 am to 3 pm

2nd Friday – Dade City Health Department 10 am to 3 pm

3rd Friday – Wesley Chapel Health Department 10 am to 3 pm

4th Friday – Main Street Health Department 12 noon to 4 pm

Pasco Public Defender Mobile Medical Unit

The Florida Department of Health-Pasco County is partnering with the Pasco Public Defender Mobile Medical Unit to provide free rapid HIV and Hepatitis C testing. The Mobile Medical Unit offers free basic medical care for uninsured, free health screenings for all ages, and free flu shots. No appointment is needed. For more information, please call 352-521-1450, option 1 or visit their website, where you can also find a calendar with all of their stops for the month.

Resources

Florida Health Alert Network

Everbridge is a public health notification system that allows us to disseminate pertinent public health information regarding outbreaks or disease trends more efficiently. Everbridge provides users with a wide range of methods to receive information on a variety of communication devices. To register, please visit <https://www.surveymonkey.com/r/SD3R5ON>

Hepatitis C Consultation Service

The Clinician Consultation Center (CCC) provides no-cost, up-to-date, expert clinical advice to support clinicians managing patients with hepatitis C (HCV) and co-morbidities such as HIV co-infection or substance use disorder. Advice provided is based on federal treatment guidelines, current medical literature, and clinical best practices. Consultation topics include: HCV transmission & prevention, HCV screening & diagnostic testing, HCV staging & monitoring, regimen selection & dosing, drug interactions, HIV/HCV management strategies, prior HCV treatment failure, ESRD/chronic kidney disease, HCV in pregnancy, and management of clinical problems— including cirrhosis and anemia.

Call for a Phone Consultation

(844) HEP-INFO or (844) 437-4636

Monday-Friday, 9 a.m.—8 p.m. EST

Submit a Case for Consultation Online

For non-urgent HCV management consultation

nccc.ucsf.edu