



News Release

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH

CONTACT: Al Lundeen
Ronald Owens
(916) 440-7259

FOR IMMEDIATE RELEASE

April 15, 2009 PH09-030

CONSUMERS WARNED TO AVOID SAUCES AND OILS RECALLED BY UNION INTERNATIONAL FOOD COMPANY

SACRAMENTO –Dr. Mark Horton, director of the California Department of Public Health (CDPH), today announced that consumers should avoid more than 50 sauces and oils manufactured by Union International Food Company because the sauces and oils were produced at a facility contaminated with Salmonella.

Pepper products from the same Union International Food Company facility have been associated with an outbreak of Salmonella that has sickened 57 people in 4 states, including 42 in California. No deaths have been reported. The illnesses among California residents have occurred in 17 counties in Central and Northern California. The latest onset of illness was April 6, 2009.

The recalled sauce and oil products are packaged under the Lian How and Uncle Chen brand name in various glass and plastic sized containers. (See list.) Following the Lian How and Uncle Chen brand name on the containers, the wording “Packed by Union International Foods” or “Union International Foods” appears. These products were sold to restaurants and markets in California and surrounding states.

Salmonella can cause serious and sometimes fatal infections in young children, frail or elderly individuals and others with weakened immune systems. Healthy individuals infected with salmonella often experience fever, diarrhea (occasionally bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection can result in the organism getting into the bloodstream and produce more severe illnesses. Consumers should consult with their physicians if they have these symptoms.

Consumers who have questions may contact Union International Food Company at (510) 471-6799. The CDPH Web site will be updated with additional information as it becomes available.

www.cdph.ca.gov