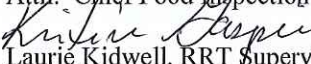




**DATE:** December 29, 2014

**TO:** All Local Health Departments  
Attn: Chief Food Inspection Officer

**FROM:**   
Laurie Kidwell, RRT Supervisor  
Food Protection Program

**SUBJECT:** Happy Apple Company - RECALL [Food]

**AFFECTED PRODUCT:** Happy Apple Brand caramel apples

**SUMMARY:** Unclassified Recall; The product is being recalled because it has the potential to be contaminated with Listeria monocytogenes.

Happy Apple caramel apples are sold in single pack, three packs, four packs and eight packs and each package will have a best use by date on the front of the label. The caramel apples will have a best use by date between August 25th and November 23rd 2014.

They were available for retail sale through grocery, discount and club stores, generally in the produce section and were distributed to retailers in the following states: Indiana, Illinois, and Ohio.

**SUGGESTED ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. Consumers who have any product may return it to the store where purchased or dispose of it per the advice of the CDC. Consumers with questions may contact us at 800-527-7532 Monday through Friday during normal business hours or via email@[customercare@happyapples.com](mailto:customercare@happyapples.com). Furthermore, if any recalled products are found, notify this office at 317-233-3213.

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**Recall -- Firm Press Release**

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

**Happy Apple Company Announces Voluntary Recall of Caramel Apples due to possible contamination with *Listeria monocytogenes***

Contact:  
Consumer  
1-800-527-7532  
Happy Apple Company  
P.O. Box 1038  
Washington, MO 63090

FOR IMMEDIATE RELEASE - December 24, 2014 - Happy Apples, is issuing a voluntary recall of Happy Apple Brand caramel apples with a best use by date between August 25th and November 23rd 2014, because it has the potential to be contaminated 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* infection can cause miscarriages and stillbirths among pregnant women.

Happy Apple caramel apples are sold in single pack, three packs, four packs and eight packs and each package will have a best use by date on the front of the label. They were available for retail sale through grocery, discount and club stores, generally in the produce section and were distributed to retailers in the following states: Alabama, Arizona, Arkansas, California, Colorado, Florida, Georgia, Hawaii, Illinois, Indiana, Iowa, Kansas, Louisiana, Massachusetts, Minnesota, Mississippi, Missouri, Montana, Nebraska, Nevada, New Mexico, North Carolina, Ohio, Oklahoma, Oregon, Pennsylvania, Tennessee, Texas, Utah, Washington, Wisconsin.

We have been working with the Food and Drug Administration in their investigation of the current outbreak of *Listeriosis* which has been associated with caramel apples. We recently received notice from Bidart Brothers, one of our apple suppliers to our California facility that there may be a connection between this outbreak and the apples that they supplied to that facility.

As has been reported in the news, the Center for Disease Control has noted 29 illnesses in 10 states linked to the outbreak and they have advised consumers not to eat commercially produced, pre-packaged caramel apples until more is known.

We ceased our operations at the end of October as part of our normal, seasonal shut down and the caramel apples produced are no longer available in stores, however, out of an abundance of caution and concern for consumer safety, we are recommending that consumers follow the advice of the CDC and remove any caramel apples you may have in storage and dispose of them in a secure container to avoid potential contamination in animals.

Consumers who have any product may return it to the store where purchased or dispose of it per the advice of the CDC. Consumers with questions may contact us at 800-527-7532 Monday through Friday during normal business hours or via email@[customercare@happyapples.com](mailto:customercare@happyapples.com).

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