




Indiana State
Department of Health
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Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: September 19, 2014

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

FROM: 
Laurie Kidwell, RRT Supervisor
Food Protection Program

SUBJECT: S&S Food Import corp - RECALL [Food]

**AFFECTED
PRODUCT:** Uneviscerated Dried Roach (Vobla)

SUMMARY: Unclassified Recall; The recall has been initiated because the fish had not been properly eviscerated prior to processing. This product may be contaminated with Clostridium botulinum spores which can cause botulism. Uneviscerated fish have been linked to outbreaks of botulism poisoning.

The products being recalled are all packages of Uneviscerated Dried Roach (Vobla) with the following package code "Best Before 06.05.2015". The product was packaged in 5 kg boxes.

The Uneviscerated Dried Roach (Vobla) was distributed nationwide.

**SUGGESTED
ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. Consumers who have purchased Uneviscerated Dried Roach (Vobla) are advised not to eat it and should return the product to the place of purchase. Consumers with questions may contact the company S&S Food Import Corp at 718-677-6888. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

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.

An Alert on Uneviscerated Dried Roach (Vobla)

Contact

Consumer:

718-677-6888

ssfoodimport@gmail.com

FOR IMMEDIATE RELEASE - September 16, 2014 - S&S Food Import corp. is recalling all packages of Uneviscerated Dried Roach (Vobla) with the following package code "Best Before 06.05.2015". The Uneviscerated Dried Roach (Vobla) was sampled by New York State Department of Agriculture and Markets food Inspectors during a routine sanitary inspection. Subsequent analysis of the product by New York State food Laboratory personnel confirmed that the fish had not been properly eviscerated prior to processing.

This product may be contaminated with Clostridium botulinum spores with can cause botulism, a serious and potentially fatal food-borne illness.

The sale of uneviscerated processed fish is prohibited under New York State Agriculture and Markets regulations because Clostridium botulinum spores are more likely to be concentrated in the viscera than any other portion of the fish. Uneviscerated fish have been linked to outbreaks of botulism poisoning.

Symptoms of botulism poisoning include blurred or double vision, general weakness, and poor reflexes, difficulty swallowing and respiratory paralysis.

No illnesses have been reported to date in connection with this problem.

The Uneviscerated Dried Roach (Vobla) was distributed nationwide, in 5 kg boxes.

Consumers who have purchased Uneviscerated Dried Roach (Vobla) are advised not to eat it and should return the product to the place of purchase. Consumers with questions may contact the company S&S Food Import Corp at 718-677-6888.

An Alert on Uneviscerated Dried Roach (Vobla) Photo



