



# NEWS

R E L E A S E

Illinois Department of Public Health

**FOR IMMEDIATE RELEASE**  
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## **Egg Recall Due to *Salmonella* Expanded**

***Impacted brands: Albertson, Boosmsma, Dutch Farms, Farm Fresh, Glenview, Hillandale, James Farms, Kemps, Lucerne, Lund, Mountain Dairy, Pacific Coast, Ralphs, Shoreland, Sunshine, Trafficanda***

**SPRINGFIELD** – Wright County Egg of Galt, Iowa today is expanding its voluntarily recall of eggs produced by its farms because they have the potential to be contaminated with *Salmonella*.

Eggs affected by this recall are packaged under the following brand names: Albertson, Boosmsma, Dutch Farms, Farm Fresh, Glenview, Hillandale, James Farms, Kemps, Lucerne, Lund, Mountain Dairy, Pacific Coast, Ralphs, Shoreland, Sunshine and Trafficanda. The eggs are packed in varying sizes of cartons (six-egg, dozen-egg and 18-egg cartons) with dates ranging from May 16 to August 17 (Julian dates 136 to 229) and plant numbers 1026, 1413, 1720, 1946 and 1942. Dates and codes can be found stamped on the end of the egg carton. The plant number begins with the letter P and then the number. The Julian date follows the plant number, for example: P-1720 223.

There have been confirmed *Salmonella* Enteritidis illnesses associated with the recalled eggs, although none in Illinois that are linked to the eggs at this time. Investigations are ongoing.

Symptoms of salmonellosis may include headache, muscle aches, diarrhea, vomiting, abdominal cramping, chills, fever, nausea and dehydration. Symptoms usually appear six to 72 hours after ingestion of the bacteria, but can be longer. *Salmonella* can, in rare cases, cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems.

Consumers who believe they may have purchased these eggs should not eat them but should return them to the store where they were purchased. This recall is of shell eggs only. Other egg products produced by Wright County Eggs are not affected. Consumers with questions should visit [www.eggsafety.org](http://www.eggsafety.org) or call 866-272-5588.

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**Egg Safety Recommendations:**

- Don't eat recalled eggs that might still be in grocery stores, restaurants, and consumers' homes.
- If you think you have eaten recalled eggs and become ill, contact your doctor.
- Wash hands, cooking utensils, and food preparation surfaces with soap and water after contact with raw eggs.
- Eggs should be cooked until both the white and the yolk are firm and eaten promptly after cooking.
- Avoid eating raw eggs.

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