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CONTACT: Mike Gentry, DEC program manager, (907) 269-7596

Sally Jackson Cheese recalls all cheese for possible E. coli contamination

(JUNEAU, AK) – Sally Jackson Cheese, Oroville, WA, is recalling all its varieties of cheese because of possible contamination with E. coli.

The recall affects all Sally Jackson cheese made from raw cow, goat and sheep milk. The three types of cheese are all soft raw milk cheeses in various sized pieces. The products do not have labels or codes. The cow and sheep milk cheeses are wrapped in chestnut leaves; the goat cheese is wrapped in grape leaves and all are secured with twine. The cheeses may have an outer wrapping of waxed paper.

The Alaska Department of Environmental Conservation has confirmed that the recalled products have been distributed in Alaska.

E. coli O157:H7 is a bacterium that can cause serious food borne illness. Symptoms of infection may include severe and often bloody diarrhea, abdominal pain and vomiting. Often little or no fever is present. Most healthy adults recover within a week. Young children and the elderly are at higher risk for developing Hemolytic Uremic Syndrome as a result of the infection. It can lead to serious kidney damage and death.

Customers who have purchased Sally Jackson cheeses may return it to the place of purchase for a full refund. Consumers with questions may contact the company at 509-429-3057, Monday through Friday, 8:00am to 5:00pm Pacific Time.

For more recall details, please visit
<http://www.fda.gov/Safety/Recalls/ucm237304.htm>

For more information on recalls affecting Alaskans, visit DEC's website:
http://www.dec.state.ak.us/eh/fss/recalls/food_recalls.html.

DEC is now on Twitter. Follow updates at <http://twitter.com/AKDEC>.



Sample Photo of Sally Jackson Cheese from <http://www.sallyjacksoncheeses.com/cheese.html>