



**MIDWEST
FOODS**

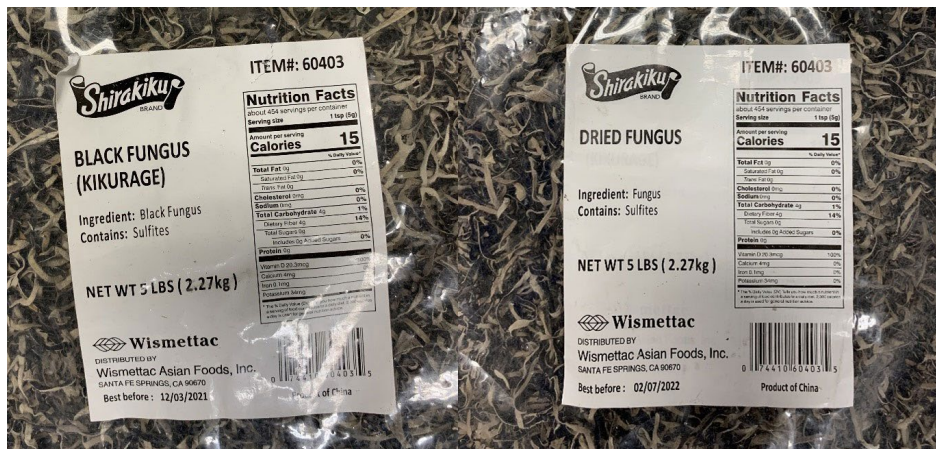
INDUSTRY RECALL: MIDWEST FOODS IS NOT INVOLVED

Industry Recall: Salmonella Outbreak linked to Dried Mushrooms imported from China. Midwest Foods is **NOT** involved in the Recall
September 25th, 2020

A Salmonella outbreak in multiple states and Canada has been linked to dried mushrooms imported from China. The importing company, Wismettac Asian Foods, has recalled the product in the U.S. and Canada.

Recall Information:

On September 23, 2020, Wismettac Asian Foods, Inc. recalled Shirakiku brand imported dried fungus. This product was labeled as Shirakiku brand Black Fungus (Kikurage) with UPC Code 00074410604305, imported from China. Product was distributed in six packs of five-pound bags to restaurants in AR, CA, CO, CT, DE, DC, FL, GA, HI, IA, IL, IN, LA, MA, MD, MI, MN, MO, MS, NC, NV, NJ, NY, OH, OR, PA, SC, TN, TX, VA, WA, and WI.



The FDA has issued the following recommendations:

Wood ear mushrooms imported by Wismettac Asian Foods, Inc. were only sold to restaurants and were not available directly to consumers. Although these items have been recalled, concerned or high-risk individuals should check with their restaurant to confirm that any wood ear mushrooms that have been used or are being used are not part of this recall. Restaurants should not sell or serve recalled wood ear mushrooms distributed by Wismettac Asian Foods, Inc. Additionally, restaurants that received recalled products should use extra vigilance in cleaning and sanitizing any surfaces that may have come in contact with recalled product, to reduce the risk of cross contamination.

Restaurants should discard and not sell or serve wood ear mushrooms if they cannot tell where they came from.

*****General Food Safety Tips for Dried Mushrooms**

Dried mushrooms, that have not been recalled due to potential contamination, should always be reconstituted using boiling water to kill any pathogens. This advice does not apply to recalled products, which should be thrown out.