



STATE OF WEST VIRGINIA
DEPARTMENT OF HEALTH AND HUMAN RESOURCES

Joe Manchin III
Governor

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Secretary

Recommendations for Illness Related to the Canned Chili Sauce Recall

Persons who ate the recalled product or chili sauce, chili, corned beef hash, or barbecue pork from a can **in the past 2 weeks, but I don't know the brand:**

If you develop signs or symptoms suggestive of botulism, seek medical attention immediately. These include double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing, and muscle weakness. If untreated, the illness may progress from head to toe, with paralysis of the face, arms, breathing muscles, trunk, and legs. Symptoms generally begin 18 to 36 hours after eating a contaminated food, but they can occur as early as 6 hours or as late as 10 days.

If your physician suspects botulism, he or she should contact local or state health officials, who may collect any leftover product and cans.

Persons who ate the **recalled chili sauce, chili, corned beef hash, or barbecue pork **more than 2 weeks ago**:**

If you have no signs or symptoms of botulism, it is very unlikely that you will develop botulism. You do not need to do anything

Recommendations For Disposal Of Products

Persons who have an unopened can of one the recalled products:

Do not open the can. Place the unopened can in a sealable bag, wrap two plastic bags around it, and tape it tightly. Dispose in household trash out of reach of humans and pets. Wash hands with soap and running water for at least 2 minutes.

Bureau for Public Health
Division of Surveillance and Disease Control
INFECTIOUS DISEASE EPIDEMIOLOGY PROGRAM
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(304) 558-5358 or 1-800-423-1271

**Recommendations for Illness Related to
the Canned Chili Sauce Recall
(CONTINUED)**

Persons who have an open can of one of the recalled products:

Wear gloves and eye protection. Put the open can in a sealable bag, wrap two plastic bags around it, and tape it tightly. Dispose in household trash out of reach of humans and pets. Slowly remove gloves and dispose after use. Wash hands with soap and running water for at least 2 minutes.

Persons with a container with some of the recalled food, or a food prepared using one of recalled products:

In order to clean it up safely, wear gloves and eye protection. If the food is in a disposable container, leave it in the container. Put the container in a sealable bag, wrap two plastic bags around it, and tape it tightly. If the food is in a non-disposable container, put the food from the container into a sealable bag, wrap two plastic bags around it, and tape it tightly. Dispose of the taped bags in household trash out of reach of humans and pets. Fill the non-disposable container with a dilute bleach solution (use $\frac{1}{4}$ cup bleach for every 2 cups of water), and allow to soak for at least 15 minutes. Discard the liquid and wash thoroughly with soap and running water. Slowly remove gloves and dispose after use. Wash hands with soap and running water for at least 2 minutes.

Persons who spilled the recalled product or have a food made with the recalled product on their kitchen counter, floor, carpet, or furniture:

In order to clean it up safely, make a dilute bleach solution (use $\frac{1}{4}$ cup bleach for every 2 cups of water). Completely cover the spill with the bleach solution. Place a layer of paper towels, 5 to 10 towels thick, on top of the bleach. Let the towels sit for at least 15 minutes, then put the paper towels in the trash. Wipe up any remaining liquid with new paper towels. Clean the area with liquid soap and water to remove the bleach. Wash hands with soap and running water for at least 2 minutes. Be aware that bleach can damage surfaces. Cleaning a surface with soap or any other detergent and water without prior bleach treatment may not remove botulinum toxin.

For further information consumers can call the FDA at 1-888-SAFEFOOD, or Castleberry's consumer information line at 1-888-203-8446.

Additional information can also be found at the following websites:

http://www.castleberrys.com/news_productrecall.asp

<http://www.cdc.gov/botulism/botulism.htm>