



**Indiana State
Department of Health**
An Equal Opportunity Employer

Mitchell E. Daniels, Jr.
Governor

Gregory N. Larkin, M.D., F.A.A.F.P.
State Health Commissioner

DATE: December 30, 2010
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
A. Scott Gilliam
FROM: A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program
SUBJECT: Tiny Greens Recall

SUGGESTED

ACTION: Unclassified Recall; All Alfalfa Sprouts and Spicy Sprouts from November 1st thru December 21st because they have the potential to be contaminated with Salmonella; Recommend notification of affected stores via phone, fax or e-mail.

From the information provided by FDA, the products being recalled were distributed in the State of Indiana. Products were distributed thru various distributors in Illinois, Indiana, and Missouri and could have ended up in restaurants and supermarkets near those areas. Detail information is not available at this time. In addition, if any recalled products are found, please notify this office at 317-233-7360.

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.

**TINY GREENS ORGANIC FARM FOOD CO. RECALLS PRODUCT BECAUSE OF
POSSIBLE HEALTH RISK**

Contact:
Office
(217) 328-9367

FOR IMMEDIATE RELEASE – December 29, 2010 – Tiny Greens of Urbana, Ill., is recalling all Alfalfa Sprouts and Spicy Sprouts from November 1st thru December 21st because they have the potential to be contaminated with Salmonella. Products were distributed thru various distributors in Illinois, Indiana, and Missouri and could have ended up in restaurants and supermarkets near those areas.

Salmonella is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

We have decided to voluntarily recall our 4 oz. Spicy Sprouts and our 4 oz., 1 lb., 2 lb., & 5 lb. Alfalfa Sprouts (all package sizes) with lot codes 348, 350, or 354, or having a “sell by” date of 12/29/10, 12/31/10 or 1/04/11. As well, we would like to recall any product containing alfalfa sprouts with our lot number 305 thru 348 or “sell by” dates from 12/16/10 thru 12/29/10.

The mutual goal of both the FDA and Tiny Greens is to pinpoint the source of the contamination and stop the spread of Salmonella. To this end, Tiny Greens has decided that it is better to risk its reputation than to risk getting anyone sick. There is only a statistical association at this point to Tiny Greens alfalfa sprouts and The FDA and Tiny Greens are continuing to work closely together, sharing all data with each other to find the source of the problem.

There have been 51 confirmed cases of Salmonella I, 4, [5] I, 12, i-, in Illinois and around that same number in 15 other states. This is a common strain for Salmonella contamination and the cases in distant states are probably not linked to the ones in Illinois.

The illnesses were reported after individuals reported eating alfalfa sprouts at Jimmy John's restaurants in Illinois. The FDA and Tiny Greens and the Illinois Department of Public Health continue their investigation as to what caused the problem.

If consumers have any of the product they can return it for full credit or destroy it by placing it in a plastic bag or other closed container before discarding it. Consumers can call 1-800-352-8526 for more information from 9am till 5pm.

###