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CONTACT: Leslie Kinnee

989-831-3669, kinnee@mmdhd.org

Mid-Michigan District Health Department

615 N. State St., Stanton, MI 48888-9702, www.mmdhd.org

Botulism reported in canned chili sauce

STANTON~ Mid-Michigan District Health Department (MMDHD) has just learned that public health officials in Indiana, Texas, and at the Center for Disease Control are investigating an outbreak of botulism associated with commercially-canned hot dog chili sauce. Foodborne botulism is a rare but serious illness caused by consuming foods that contain botulinum toxin.

CDC and FDA officials are advising persons not to eat the following canned hot dog chili sauce with “best by” dates from April 30, 2009 through May 22, 2009, due to possible contamination with botulinum toxin:

- Austex Hot Dog Chili Sauce - 10 oz. (UPC 30300 99533)
- Bunker Hill Chili no Beans - 10 oz. (UPC 75266 04112)
- Castleberry's Hot Dog Chili Sauce - 10 oz. (UPC 30300 00101)
- Castleberry's Chili with Beans - 15 oz. (UPC 30300 01015)
- Castleberry's Barbecue Pork - 10 oz. (UPC 30300 00402)
- Cattle Drive Chili with Beans - 15 oz. (UPC 30300 01515)
- Kroger Hot Dog Chili Sauce - 10 oz. (UPC 11110 83942)
- Meijer Corned Beef Hash - 15 oz. (UPC 41250 95229)
- Morton House Corned Beef Hash - 15 oz. (UPC 75266 65830)
- Southern Home Corned Beef Hash - 15 oz. (UPC 07880 15360)

Other foods that should be discarded are cans of the recalled product with missing or unreadable “best by” dates, foods that may have been prepared with a recalled product, and canned hot dog chili sauce of an unknown brand.

As of July 18, 2007, four cases of botulism have been reported to CDC from Indiana (2 cases) and Texas (2 cases). Onset dates range from June 29 to July 9, 2007. All four persons were reported to have consumed Castleberry's brand Hot Dog Chili Sauce Original. Botulinum toxin was identified in leftover chili sauce collected from a patient's refrigerator.

Signs and symptoms of botulism include double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing, dry mouth, and muscle weakness. If untreated, the illness may progress from head to toe, with paralysis of the face, arms, breathing muscles, trunk, and legs. Paralysis of the breathing muscles can lead to death unless prompt medical care is sought. 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.

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“People who have eaten the recalled products and are experiencing botulism symptoms (with no fever or vomiting) should be taken to the emergency room,” said Dr. Robert Graham, Medical Director of the Mid-Michigan District Health Departments. “Rapid treatment with botulism anti-serum can be life saving.”

After being informed about the outbreak by the FDA, the company that manufactures Castleberry’s brand Hot Dog Chili Sauce issued a [voluntary recall](#) on July 18, 2007.

For more information please visit mmdhd.org.

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