

Public Health Advisory

Two food recalls due to possible contamination

July 22, 2024

Nunavut-wide

The Department of Health is warning about two food recalls issued by the Canadian Food Inspection Agency (CFIA) due to possible contamination.

Consumers should not consume the recalled products described below.

Brand	Product	Possible Contaminant	Size	UPC	Codes
Baby Gourmet Organic	Banana raisin oatmeal organic whole grain baby cereal	Cronobacter	227 g	6 28619 10003 6	24122BROAC G 2
WeCook	Swiss cheese meatballs, creamy mustard sauce	Listeria Monocytogenes	Variable	6 28123 55000 6	Best Before: July 20, 2024

These recalled products should be thrown out or returned to the location where it was purchased.

Food contaminated with Cronobacter may not look or smell spoiled but can still make you sick. Although Cronobacter is not commonly linked to human illness, in rare cases it can cause serious or fatal infections. Cronobacter can cause rare bloodstream and central nervous system infections and has been associated with severe intestinal infection and blood poisoning (sepsis), especially in newborns.

Food contaminated with *Listeria monocytogenes* may not look or smell spoiled but can still make you sick. Symptoms can include vomiting, nausea, persistent fever, muscle aches, severe headache and neck stiffness. Young children, pregnant individuals,

