

OVER 60 ICE CREAM PRODUCTS RECALLED FOR LISTERIA RISK: SEE LIST OF AFFECTED ITEMS

MSN 6/26/24

Totally Cool Inc., has recalled 68 ice cream products across 13 brands because they have the potential to be contaminated with listeria, the U.S. Food and Drug Administration announced Monday.

Totally Cool, an ice cream manufacturer based in Owings Mills, Maryland, has ceased the production and distribution of the affected products due to FDA sampling that discovered the presence of listeria monocytogenes, the FDA said. No other products made by Totally Cool are impacted by this recall.

The products were distributed nationwide and were available in retail locations and direct delivery, the FDA said. No illnesses have been reported to date.

Consumers in possession of recalled products are encouraged to return it to the place of purchase for a full refund. Consumers with questions can contact Totally Cool at 410-363-7801 and also at regulatory@totallycooлицream.com, between 8 a.m. and 4 p.m. Monday to Friday.

Symptoms of listeriosis infection

According to the FDA, there are a range of symptoms for listeriosis, the infection often caused by *Listeria monocytogenes* contamination.

Depending on the severity of the illness, symptoms may last from days to several weeks. Mild symptoms may include a fever, muscle aches, nausea, vomiting and diarrhea.

If the more severe form of listeriosis develops, symptoms can include headache, stiff neck, confusion, loss of balance and convulsions. For the very young, the elderly, and the immune-compromised, listeriosis can result in death.

Listeria infection can cause miscarriages and stillbirths among pregnant women, the FDA said.

FOR A FULL LIST OF RECALLED ITEMS, GO TO:

<https://www.fda.gov/media/179567/download?attachment>

ICE CREAM PRODUCTS RECALLED AFTER LISTERIA DETECTED IN HERSHEY'S, FRIENDLY'S BRANDS

DAILYMAIL 6/26/24

Food watchdogs have recalled more than 70 ice cream brands after tests revealed they could be contaminated with listeria.

Following the discovery, Maryland-based Totally Cool stopped producing and distributing all of its ice cream-based products.

Affected treats include Friendly's ice cream cakes, Hershey's ice cream cones and Jeni's sandwiches. Scroll down for the full list of brands.

Listeria monocytogenes can kill young children, seniors or people with weak immune systems contract listeria, according to the FDA notice.

Affected products were shipped all across America. For a time, they were available in stores and for direct-delivery to people's homes.

The full list of products can be found [here](#). Customers who have them should return them for a full refund or throw them away immediately.

Totally Cool makes products for brands and supermarkets - on long term deals and shorter ones where it steps in to help with spikes in demand.

For example, Taharka Brothers Ice Cream, one of the impacted brands, asked Totally Cool to step in for a production run of two of its most popular flavors, Honey Graham and Key Lime.

'While no listeria has been detected in our ice cream, or any of the ice cream produced at Totally Cool, the FDA is requiring a full recall out of an abundance of caution,' Taharka said in a statement posted on Facebook.

The company has now restarted production of the two flavors at its own factory.

As of June 24, no illnesses connected to the recalled products have been reported.

Totally Cool is investigating what went wrong.

People who are otherwise healthy by get infected with the bacteria could experience high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea.

Pregnant women are especially vulnerable to listeria because it can cause miscarriages and stillbirths.

Symptoms usually begin within 24 hours of consumption and can last for days or weeks, depending on the severity of the infection.

Listeria cases are exceedingly rare in the US, with past outbreaks usually being tied to distribution of unpasteurized milks and cheeses, ice cream, raw vegetables and fruits, as well as undercooked meats, according to the FDA.

The CDC estimates that 1,600 people get listeriosis each year, with 260 of them dying from the disease.

13 brands affected

In total, 70 products including cakes, sandwiches and pints have been recalled from these brands:

- Friendly's
- Abilyn's Frozen Bakery
- Hershey's Ice Cream
- Yelloh!
- Jeni's (ice cream sandwiches)
- Cumberland Farms
- The Frozen Farmer
- Marco
- ChipWich
- AMAFruits
- Taharka Dolcezza
- Gelato
- LaSalle

COFFEE RECALL: SEE FULL LIST OF PRODUCTS IMPACTED BY SNAPCHILL'S CANNED COFFEE DRINK RECALL

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Snapchill, a coffee company, voluntarily recalled all of its canned coffee products because they could potentially cause botulism.

On June 17, the Green Bay, Wisconsin-based company recalled nearly 300 products over concerns that they could lead to the "growth and production" of botulinum, a potentially deadly toxin, states the recall announcement posted to the Food and Drug Administration's website. The FDA announced the recall on Friday.

The issue was identified when the FDA notified Snapchill its manufacturing process for low acid canned foods had not been filed with the agency, the recall announcement states.

Which products are being recalled?

The products are sold under a variety of brand names in cans ranging from 7 to 12 oz. Some products can also be identified by the text "Snapchill Coffee," but all the products state "produced and distributed by Snapchill LLC" below the nutrition facts panel.

Can't see this embed? [Click here.](#)

The recalled drinks are all within their expiration date.

Since Friday, no illnesses have been reported, reports the Milwaukee Journal Sentinel, a part of the USA TODAY Network.

What should you do with recalled Snapchill Coffee?

People with the recalled product should do one of the following, according to the release:

Destroy the products

Return the product to Snapchill

Return the product to the location it was purchased for a refund

"Snapchill will offer full refunds for any of these products, with appropriate proof of purchase including a picture of the product(s) before being destroyed," states the release.

Consumers with questions can reach out to the company via email at compliance@snapchill.com, or call 920-632-6018 by phone, Monday through Friday between 8 a.m. and 4 p.m. CST.

What is botulism?

Botulism is an illness caused by bacteria that produce toxins in food states the Centers for Disease Control and Prevention. While sickness is rare, it can be serious and potentially lead to a fatal form of food poisoning.

While the illness will not lead to a fever or loss of consciousness, according to the World Health Organization, people may feel the following symptoms:

Weakness

Vertigo

Double-vision

Blurred vision

Dry mouth

Difficulty swallowing

Difficulty speaking

Vomiting

Diarrheas

Constipation

Abdominal swelling

Weakness in the neck and arms, respiratory muscles and lower-body muscles

FOR A COMPLETE LIST OF PRODUCTS INCLUDED, VISIT:

<https://www.msn.com/en-us/health/nutrition/the-fda-has-issued-a-nationwide-recall-hitting-over-140-can-nd-coffee-brands/ar-BB1oWL53?ocid=msedgntp&pc=HCTS&cvid=d1b7f9a88524466e9048671bc204bff6&ei=8>

CHEESE RECALL UPDATE AS FDA SETS RISK LEVEL

NEWSWEEK 6/26/24

The U.S. Food and Drug Administration (FDA) has classified a cheese recall from Tillamook County Creamery Association earlier this month as Class II, which means that the consumption of the affected products could cause adverse health consequences.

The Oregon-based company initiated a voluntary recall of over a thousands cases of its sliced Tillamook Colby Jack and Tillamook Monterey Jack cheeses at the end of May over the possible presence of "foreign plastic material," but the FDA hadn't identified the level of risk associated with the consumption of the products until now.

On Tuesday, the agency classified the food recall as Class II, which indicates a relatively risky product that can cause "temporary or medically reversible adverse health consequences." A Class II is also given "where the probability of serious adverse health consequences is remote," according to the FDA.

The agency classifies food recalls in three ways. A Class III recall is given when exposure to an affected food product or its consumption is unlikely to cause an adverse health consequence. A Class I is the most severe type of food recall and it's issued when the consumption or exposure to a product can cause "serious adverse health consequences or death."

Newsweek contacted Tillamook for comment by email early on Wednesday.

Tillamook County Creamery Association warned Costco customers on May 30 that some of its products sold in the warehouse club—specifically, 1,149 cases of 32-ounce "twin pack" packages of Tillamook Colby Jack and Tillamook Monterey Jack cheese slices (item number 651195)—might have been contaminated with plastic.

A piece of plastic material was detected by the company in a 40-pound cheese block, and smaller fragments of the plastic material are feared to potentially have made it into the cheese slices.

"Tillamook has identified a very small quantity of gray and black plastic pieces that may be present in a limited quantity of Monterey Jack Cheese that is included in [the packages], with a 'Best If Used By' date of October 22, 2024, produced only for Costco locations in the Northwest region," a letter sent from Tillamook Executive Vice President Mike Bever to Costco shoppers earlier this month reads.

Bever urged customers who purchased the products between May 9 and May 31 to return them to their local Costco for a full refund and to "please refrain from consuming" them.

The risk from consuming the product, as confirmed by the FDA, is low. "If you have already consumed the product without issue, you do not need to take any action, as the likely presence of the foreign plastic material is very minimal," the letter from Bever said.

The recall terminated on June 25.

PACCAR IS RECALLING 3,887 TRUCKS DUE TO AN IMPROPERLY HEAT-TREATED BALL STUD IN THE TIE ROD OR DRAG LINK ASSEMBLY.

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This can cause the stud to break, causing a truck driver to lose steering control and increase the risk of a crash. PACCAR advises affected vehicles not to drive until the remedy is completed. Dealers will inspect and replace the tie rod and drag link assemblies as necessary, with all services being free. Notification letters are expected to be delivered by August 11. Owners can contact Kenworth and Peterbilt customer service at 1-425-828-5888 and 1-940-591-4220.

TOYOTA IS RECALLING 13,077 OF ITS 2023 CROWN VEHICLES DUE TO WATER ENTERING THE FRONT AND REAR VIEW CAMERAS.

MSN 6/25/24

The issue was caused by insufficient laser welding, leading to camera cases separating, water leaking into the cameras, and short circuiting. Chrysler is recalling 1,033,433 vehicles due to software malfunction in the rearview camera.

CHRYSLER IS RECALLING 1,033,433 OF ITS VEHICLES.

In the NHTSA report, the automobile manufacturer said that the radio software in the recalled vehicles may prevent the rearview image from displaying. When the image of the rearview camera fails to display, it decreases the driver's visibility behind the vehicle. This will increase the risk of a crash.

PASTA RECALL AS CONSUMERS URGED TO RETURN PRODUCTS

NEWSWEEK 6/25/24

A Pasta company has been forced to recall 60 packages of its products after discovering two batches were under-dried leading to a potential "mold growth contamination."

The owners of Wildly Beloved Foods, based in Clinton, Washington, initiated the recall after discovering three moldy packets in their store. The Food and Drug Administration (FDA) shared details of the recall on Monday, with customers urged to return the 10 oz bags of orzo and campanelle to their place of purchase for a full refund; some 30 packages of each type of dried, vegan pasta had been distributed to various stores in Washington.

Recalls are issued if there are concerns that a food product may be off or harmful in some way, such as when testing reveals that products are infected with bacteria that causes food poisoning, or amid fears that foods could be contaminated with a foreign object from the manufacturing process. There have been several high-profile recalls lately, for example, an urgent recall was issued when manufacturers discovered their raspberry cookies actually contained hazelnuts—a potentially deadly allergen to those allergic to nuts. Consumers have various rights when an item they've purchased is hit by a recall, with food recalls typically offering full refunds.

No illnesses have been reported to date in connection with the possible mold contamination, Wildly Beloved Foods confirmed.

The affected pasta is packaged in a clear compostable bag, marked with the lot WBF-SEMP LV-CL-050724-A, and the expiration date of May 7, 2025, on the side of the packet. Approximately 30 packages of orzo and 30 packages of campanelle had been produced. The pasta is described as "Italian Organic Artisan Pasta" that was "made to be loved wildly."

The small company, which has just 8 employees, says on its website that its pastas are made from certified organic Italian semolina flour, local eggs from Daycreek Organic Farms, and organic baby spinach produced locally on Whidbey Island.

The products were distributed to various stores in Washington, including the company's own retail outlet, the Wildly Beloved Foods Marketplace, where a few packets of moldy pasta was first spotted. The other affected retailers are Payless Foods, The Star Store, Bayview Farmers Market, Redmond Farmers Market, Woodinville Farmers Market, Tilth Farmers Market, and Everett Farmers Market.

"We initiated this recall because the product was under-dried and we found three packages within our retail marketplace that had the beginning signs of mold," the company said in the statement issued by the FDA this week. "Consumers who have purchased affected products in 10 oz. packages are urged to return them to the place of purchase for a full refund."

Newsweek reached out by email to the company seeking further comment, and CEO Aurora Echo said: "At Wildly Beloved Foods, we artfully craft certified organic artisan pasta on beautiful Whidbey Island, Washington. We make Italian organic semolina pasta in very small batches, producing only 30 bags of each shape in a dough mixture.

"Depending on humidity, which in the Pacific Northwest can be quite high, careful drying methods are critical. We recognized these particular packages were evidently under-dried. We have acted swiftly to recall those products and have ensured our process will prevent this from occurring again. Quality and food safety is everything in our specialty pastas."

Consumers with questions or concerns should contact Wildly Beloved Foods at (360) 321-5000, Monday-Friday, 8 a.m.-4 p.m. PT.

Update 6/26/24 6:35 a.m. ET: This article was updated to include a comment Wildly Beloved Foods.

FORD IS RECALLING OVER 550,000 PICKUP TRUCKS IN THE U.S. DUE TO TRANSMISSIONS THAT CAN UNEXPECTEDLY DOWNSHIFT TO FIRST GEAR, REGARDLESS OF THE SPEED OF THE TRUCKS.

MSN 6/25/24

The recall covers certain F-150 pickups from the 2014 model year, which are the top-selling vehicles in the U.S. Ford's F-Series pickups are the top-selling vehicles in the U.S. The problem is caused by a lost signal between a transmission speed sensor and the powertrain control computer, as well as corrosion and problems with connector pins. Dealers will update the powertrain control software at no cost to owners, who will be notified by letters in early July.

Ford expects repairs to be available in the third quarter of this year, and owners will be able to use mobile service or pickup and delivery at participating dealers. The National Highway Traffic Safety Administration (NHTSA) has reported 396 warranty and field reports and 124 customer complaints about the problem,

covering 482 trucks. Ford has also received 130 complaints to the government, with 52 alleging that rear wheels locked up or drivers lost control of the trucks. Two of the complainants reported injuries and one reported a crash that could have been caused by the problem.

Ford expects fewer than 1% of the recalled vehicles to have the problem. The NHTSA started its investigation in March after receiving complaints about sudden downshifts in the trucks' automatic transmissions. Ford started recalling trucks and other vehicles from the 2011 and 2012 model years in 2016, and added two recalls in 2019 covering pickups from the 2011 to 2013 model years.

3,500 DOG TREAT PACKAGES RECALLED OVER POSSIBLE METAL CONTAMINATION, SAFETY CONCERNS

USA TODAY 6/25/24

The U.S. Food and Drug Administration says more than 3,500 bags of dog treats have been recalled over metal contamination concerns.

Richmond, Virginia-based TDBBS is recalling 3,551 bags of its Green Tripe dog treats distributed to stores nationwide and sold online in February and May, the FDA announced Friday.

The recall affects two brands sold by the company, Barkworthies and Best Bully.

No injuries or illnesses have been reported, according to the FDA.

USA TODAY reached out to TDBBS and did not receive an immediate response Monday.

What to do if you have the recalled treats

Pet owners who have bought the treats are advised to immediately throw them away. Consumers interested in a return can contact the company directly.

Those who may have already fed the contaminated treats to their pets are advised to look for signs of illness or unusual behavior. If a pet shows these signs, contact a veterinarian immediately.

The recall announcement said that the company is working with distributors and retailers to ensure that the treats are taken off of store shelves.

URGENT RECALL FOR 22 MILLION POPULAR TOYS SOLD AT WALMART, TARGET, DOLLAR GENERAL OVER SKIN BURN AND EYE IRRITATION

DAILYMAIL 6/26/24

Almost 22 million Miniverse toy sets have been recalled due to serious risks of skin burns, skin irritation and breathing problems.

The recall includes a range of Make it Mini sets containing liquid resins that can cause injuries to both children and adults.

Children use the resin to make mini versions of everyday items - such as food, oven mitts, doughnuts and so on - to pair up with dolls.

When it has been used and turned solid, it is safe. But until then - in its liquid form - it can be dangerous.

It includes banned levels of chemicals called 'acrylates', the US Consumer Product Safety Commission (CPSC) found.

The recall includes a range of Make it Mini sets containing liquid resins that can cause injuries to both children and adults

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The recall affects 38 Miniverse Make It Mini sets with unused liquid resins, including 'Make It Mini Appliances,' all models and series of 'Make It Mini Food,' and 'Make It Mini Lifestyle.'

Makers MGA Entertainment said it had received 26 reports of skin burns and irritation, respiratory problems and one case where asthma was triggered.

Anyone with the toys that have unused resin should contact MGA to get a pre-paid label.

Then can then either return the entire product if it has not been opened or the unused resins and a photo of the toy if it has been opened.

Customers will get their choice of a full refund or replacement.

The resin packaging may resemble food items such as a peanut butter jar, maple syrup, or milk container. The resins, when hardened, mimic food.

The toys, made in China, were sold Target, Walmart, Family Dollar, Dollar General, Aldi, Hobby Lobby, and other stores nationwide, and online at Amazon.com from October 2022 through June 2024.

Toys sold individually in spheres cost between \$7 and \$13. Sets were also sold in a box for about \$14 to \$52, depending on the model.

MGA can be reached at (800) 222-4685 from 9 a.m. to 8 p.m. Eastern, Monday through Friday, or 9 a.m. to 2 p.m. Eastern on Saturday, by email at mvcustomer_care@mgae.com, or online at MGA Customer Care Recalls.

FOR A COMPLETE LIST, VISIT:

<https://www.cpsc.gov/Recalls/2024/MGA-Entertainment-Recalls-Miniverse-Make-It-Mini-Sets-with-Unused-Liquid-Resins-Due-to-Risk-of-Skin-Eye-and-Respiratory-Irritation-and-Sensitization-Violation-of-the-Federal-Hazardous-Substances-Act>

MASS RECALL OF FISH SOLD IN KROGER GROCERY STORES ACROSS 15 STATES DUE TO POSSIBLE LISTERIA CONTAMINATION

MSN 6/26/24

A mass recall has been issued for salmon slices sold in Kroger and Payless grocery stores across fifteen states over concerns they may be contaminated with listeria.

Foppen Seafood's 'Smoked Norwegian Salmon Slices' have been recalled from some supermarkets by the company after *Listeria monocytogenes* was found in their lot during routine testing.

The bacteria can cause listeriosis that can be fatal to the elderly, young children and the immunocompromised.

The voluntary recall notice was published by the the Food and Drug Administration (FDA) on Tuesday. The potentially infected items are 'toast sized' salmon slices sold in 8.1-ounce packages with lot number '412' and UPC code '8 40137 10000 2.'

The products were sold at Payless and Kroger supermarkets in Alabama, Arkansas, Georgia, Illinois, Indiana, Kentucky, Louisiana, Michigan, Mississippi, Missouri, Ohio, South Carolina, Tennessee, Texas and West Virginia, according to the FDA.

A Subway franchisee which operates 48 restaurants has filed for Chapter 11 bankruptcy protection, putting the locations at risk of closure. Texas-based River Subs last year lost a \$3 million wrongful death lawsuit after one of its restaurant managers was shot and killed by her ex-boyfriend outside a Subway in San Antonio.

Shoppers who have bought the Salmon slices are advised not to eat it, but throw it away or return it for a refund.

Listeriosis symptoms may last from days to several weeks and vary depending on the severity of the illness.

Some people with more minor symptoms may experience a fever, muscle aches, nausea, vomiting, and diarrhea, according to the FDA notice.

If the infection is more severe patients can experience a headache, stiff neck, confusion, loss of balance, and convulsions.

Any consumers who have consumed the product and are experiencing symptoms are urged to seek medical attention.

It is not yet clear if anyone has fallen sick as a result of eating the salmon.

'At Foppen Seafood, we operate to the highest standards of health, safety and quality control' he company said in a statement. Adding: 'We have taken immediate steps to address this isolated incident and we are collaborating closely with Kroger and the U.S. Food and Drug Administration (FDA) to ensure a swift resolution.'

Foppen Seafood did not immediately respond to DailyMail.com's request for further comment.