

Wood ear mushrooms linked to Salmonella outbreak

28 September 2020



"Concerned or high-risk individuals should check with their [restaurant](#) to confirm that any wood ear mushrooms that have been used or are being used are not part of this recall, and boiling water should be used anytime dried mushrooms are reconstituted," Yiannas said.

More information: [More Information](#)

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(HealthDay)—Recalled wood ear mushrooms imported by Wismettac Asian Foods Inc., of Santa Fe Springs, California, and sold to restaurants may be linked to a multistate *Salmonella* outbreak, the U.S. Food and Drug Administration said Thursday.

"Restaurants should not sell or serve recalled wood ear [mushrooms](#) distributed by Wismettac Asian Foods Inc., labeled as Shirakiku brand Black Fungus (Kikurage). Restaurants should immediately discard any of the recalled product," Frank Yiannas, M.P.H., deputy commissioner for [food](#) policy and response, said in an FDA news release.

"Wood ear mushrooms imported by Wismettac Asian Foods Inc. were only sold to restaurants and were not available directly to consumers," Yiannas said. The mushrooms were distributed in six packs of 5-lb bags to restaurants in AR, CA, CO, CT, DE, DC, FL, GA, HI, IA, IL, IN, LA, MA, MD, MI, MN, MO, MS, NC, NV, NJ, NY, OH, OR, PA, SC, TN, TX, VA, WA, WI, and Canada.

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