



Ohio Department of Agriculture  
and  
Ohio Department of Health



**Governor** Bob Taft  
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**ODA Director** Fred L. Dailey  
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To: Health Commissioners, Environmental Health Directors, Nursing Directors,  
ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2006-64

Date: December 5, 2006

***East Coast Foods Inc. Issues an Alert on Uneviscerated Fish***

Brooklyn, N.Y. -- East Coast Foods Inc., 2723 W. 15th St. Brooklyn, N.Y., 11224, is recalling 48 cans of Kaija brand uneviscerated Herring in Special Brine. The uneviscerated fish was discovered by New York State Department of Agriculture and Markets inspectors during a routine inspection and subsequent analysis of the product by Food Laboratory personnel confirmed that the fish had not been eviscerated prior to processing.

This product may be contaminated with *Clostridium botulinum* spores, which can cause botulism, a serious and potentially fatal food-borne illness.

The sale of this type of fish is prohibited under a New York State Department of Agriculture and Markets regulations because *Clostridium botulinum* spores are more likely to be concentrated in the viscera than in any other portion of the fish. Uneviscerated fish has been linked to outbreaks of botulism poisoning. Symptoms of botulism include blurred or double vision, general weakness, and poor reflexes, difficulty swallowing and respiratory paralysis.

The recalled Kaija brand uneviscerated Herring in Special Brine in an uncoded 1300g metal can with Cyrillic but no English labeling, was sold nationwide.

No illnesses have been reported to date.

Consumers who have Kaija brand uneviscerated Herring in Special Brine are advised not to eat it, but should return it to the place of purchase. Consumers with questions should contact the company at (718) 372-1113