

Michigan Officials Warn Public About Products Made in Unlicensed Facility

The Michigan Department of Agriculture and Rural Development is warning consumers who may have purchased products labeled with any of the following names to dispose of all products immediately because they were manufactured in an unlicensed facility not using required controls for the safe production of processed foods:

- Brandy's "Jam"boree-N-More
- Brandy & Dutch Weigand
- Pier III

Known products include various pickled products, relishes, syrups and jams, but other products may have been produced under these labels. Acidified foods, such as pickled products, pose a serious risk of botulism if pH and other critical factors are not carefully controlled during processing to prevent the growth of *Clostridium botulinum*.



No illnesses have been identified at this time. The products were sold at various farmers markets and festivals, including the St. Clair Shores, Dodge Park, Sterling Heights, Shelby Township and New Baltimore farmers markets.

Consumers who have any of these products or any foods made with these products should throw them away immediately. Double-bag the products in plastic bags that are tightly closed then place them in a trash receptacle for non-recyclable trash. Consumers with health concerns from consumption of the product should contact their health care provider.

Botulism, a potentially fatal form of food poisoning, can cause the following symptoms: general weakness, dizziness, double vision and trouble speaking or swallowing. Difficulty in breathing, weakness of muscles, abdominal distention and constipation may also be common symptoms.

The very young, the elderly, and persons with compromised immune systems are the most susceptible to foodborne illness. People experiencing these problems should seek immediate medical attention.