

FSA issues advice to consumers not to eat several pork scratching products linked to salmonella poisoning

The Food Standards Agency are advising consumers not to eat several pork scratching products purchased since February, which have been linked to salmonella poisoning.

Testing has found a link to 176 reported cases of salmonella poisoning across the UK between September 2020 and the present date.

All products manufactured since February at one of the factories that manufacture the products linked to the outbreak, Site approval ID: GB BO 001, have been recalled and withdrawn from sale.

Full details of the brands affected by Tayto Group Ltd's precautionary recall can be found in the [product recall information notice](#). These include some Mr Porky, Jay's and The Real Pork Crackling Company products

To reduce the risk of any further illness, consumers should not eat the products listed in the recall alert and they should follow the health advice within it.

Production was voluntarily halted at the factory linked to the outbreak once a possible link was first identified earlier this month.

Symptoms of salmonellosis typically resolve themselves and include diarrhoea, stomach cramps, nausea, vomiting and fever. However, symptoms can be more severe and lead to hospitalisation, especially in the very young and those with weakened immune systems.

Tina Potter, Head of Incidents at the Food Standards Agency, said:

"We are advising consumers not to eat any of the products listed in the FSA alert. It is really important that consumers follow this advice to avoid the risk of becoming ill with salmonella poisoning.

"The food business involved has voluntarily suspended its production to put additional controls in place to improve the safety of their products and they have decided on a voluntary basis to withdraw and recall all of the products within shelf-life produced at this site."

Dr Lesley Larkin, Surveillance Lead, Gastrointestinal Pathogens Unit at Public Health England, said:

"We have established a link between the 176 cases based on the analysis of data obtained through whole genome sequencing and epidemiological investigations.

“These investigations, together with those carried out by local authorities, have indicated the source of infection is pork scratchings produced by a single company in the UK. The Food Standards Agency has acted on these findings to mitigate any further risk to public health from the contaminated food.

“Salmonella can be spread from person to person, so anyone affected should adhere to good hygiene practices including washing your hands thoroughly after using the bathroom and avoiding handling food for others if you have symptoms. Anybody with concerns that they have symptoms of salmonellosis should contact their GP or call NHS 111.”

More advice and [guidance on good practices to avoid salmonella poisoning](#) is available on our website.