



FEDERATION OF AMERICAN CONSUMERS AND TRAVELERS

## - NEWS RELEASE -

FOR IMMEDIATE RELEASE

### **FDA Says Don't Eat Nestle Toll House Prepackaged, Refrigerated Cookie Dough**

EDWARDSVILLE, IL, June 22, 2009 -The Food and Drug Administration (FDA) and the Centers for Disease Control and Prevention (CDC) are warning consumers not to eat any varieties of prepackaged Nestle Toll House refrigerated cookie dough. The warning is due to the risk of contamination with *E. coli 0157:H7*.

#### **What Should You Do if You Have This Product?**

Throw away any prepackaged, refrigerated Nestle Toll House cookie dough products you may have in your home.

Do not cook the dough because you might get the bacteria on your hands and on other cooking surfaces.

Contact your health care professional immediately if you or your family have recently eaten the dough and have had stomach cramps, vomiting or diarrhea, with or without bloody stools.

If you have additional questions about the recalled products, contact Nestle consumer services at 800-559-5025 or visit the [company's Web site](#).

#### **What Action Has Been Taken?**

Nestle has voluntarily recalled all varieties of prepackaged, refrigerated Toll House cookie dough and is fully cooperating with the ongoing investigation by FDA and CDC. CDC is conducting an ongoing study with the help of several state and local health departments. Since March 2009, there have been 66 reports of illness across 28 states. Of 25 people who were hospitalized, 7 have a severe complication called Hemolytic Uremic Syndrome. No one has died.

#### **About *E. coli* 0157:H7**

The strain of the *E. coli* bacteria can cause stomach cramping, vomiting, and diarrhea, often with bloody stools. Most healthy adults can recover completely within a week. Young children and the elderly are at highest risk for developing Hemolytic Uremic Syndrome, which can lead to serious kidney damage and even death.

#### **Safe Food Handling**

FDA reminds consumers they should not eat raw food products that are intended for cooking or baking before eating. Use safe food-handling practices when preparing these products, including following package directions for cooking at proper temperatures washing hands, surfaces, and utensils after contact with these types of products avoiding cross-contamination and refrigerating products properly.

-----

This news release is issued as a service of the Federation of American Consumers and Travelers (FACT). FACT was formed under the not-for-profit corporation laws of the District of Columbia in 1984, and currently serves more than 1 million consumers nationwide. Additional information on FACT may be found in the *Encyclopedia of Associations*, and by visiting the association's Web site ([www.usafact.org](http://www.usafact.org)). Informative, unbiased news bulletins are regularly disseminated by FACT to help its members remain current on matters which might seriously impact their lives. In addition to publishing consumer-related reports, the association provides more than 30 benefits for its members, ranging from [medical insurance](#) and [dental discounts](#) to [prescription drug savings](#), [scholarships](#) and [consumer information](#). FACT's administrative office is located at 318 Hillsboro Avenue, Edwardsville, IL 62025.

FACTnewsreleasesconsumerhotlinemedicalinsurancedentalcaresdiscountsprescriptiondrugsavingsFDAwarnings