

Listeria concerns spark Hy-Vee recall of pasta salad

April 29 2015

Hy-Vee Inc. says it is recalling Hy-Vee Summer Fresh Pasta because of a potential listeria contamination.

The West Des Moines-based grocer said Tuesday that the company has learned that frozen vegetables in the salad could be contaminated with the bacterium Listeria monocytogenes.

The company sold the salad from April 9 to April 27. Hy-Vee has pulled the salad from stores in Illinois, Iowa, Minnesota, Missouri, Nebraska and South Dakota.

Hy-Vee says people who bought the pasta salad between those dates should dispose of it or return it for a refund.

The company says there are no known listeria infections linked to the recall.

Listeria generally only affects the elderly, people with compromised immune systems and <u>pregnant women</u>. It can cause fever, muscle aches, <u>gastrointestinal symptoms</u> and even death.

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