

Listeria Outbreak Linked to Brie and Camembert Cheese



Food Safety Alert

Posted October 6, 2022

Fast Facts

- Illnesses: 6
- Hospitalizations: 5
- Deaths: 0
- [States](#): 6
- Recall: Yes
- Investigation status: Active



One of the many recalled cheeses

Recalled Food

Brie, baked brie, and camembert cheese made by Old Europe Cheese, Inc.

- Sold under multiple brand names
 - Black Bear
 - Block & Barrel
 - Charmant

- Cobblestone
 - Culinary Tour
 - Fredericks
 - Fresh Thyme
 - Glenview Farms
 - Good & Gather
 - Heinen's
 - Joan of Arc
 - La Bonne Vie
 - Lidl
 - Life in Provence
 - Market 32
 - Matrie'd
 - Metropolitan
 - Prestige
 - Primo Taglio
 - Red Apple Cheese
 - Reny Picot
 - St. Louis
 - St. Randeaux
 - St. Rocco
 - Taste of Inspiration
 - Trader Joe
- Sold at stores nationwide in the US and Mexico
 - Albertsons
 - Giant Foods
 - Lidl
 - Stop & Shop
 - Whole Foods
 - And many more
- Best-by dates from September 28, 2022, to December 14, 2022
 - See recall notices for a full list of product names, UPC codes, and stores
 - [Old Europe Cheese brie and camembert recall](#)
 - [St. Louis brie recall](#)
 - [Old Europe Cheese baked brie recall](#)

- For questions about recalled cheese, contact Old Europe Cheese at 269-925-5003 ext 335, Monday to Friday from 9am to 12.30pm and 2 to 4pm ET.

Investigators are working to determine if additional products may be contaminated.

What You Should Do

Do not eat recalled cheese. Throw it away.

- [Clean](#) your refrigerator, containers, and surfaces that may have touched the recalled cheese. *Listeria* can survive in the refrigerator and can easily spread to other foods and surfaces.

Call your healthcare provider right away if you have any symptoms of severe *Listeria* illness after eating recalled cheese:

- **People who are not pregnant** may experience headache, stiff neck, confusion, loss of balance, and convulsions, in addition to fever and muscle aches.
- **Pregnant people** usually experience only fever, fatigue, and muscle aches. However, *Listeria* can cause pregnancy loss or premature birth. It can also cause serious illness or death in newborns.

What Businesses Should Do

Do not sell or serve recalled cheese.

- [Clean and disinfect](#) any items and surfaces that may have touched recalled cheese, including anything used to cut or display cheese.

About *Listeria*

- *Listeria* can cause severe illness (known as invasive listeriosis) when the bacteria spread beyond the gut to other parts of the body.
 - Almost all severe illnesses result in hospitalizations and sometimes death.
- Symptoms of severe illness usually start within 2 weeks after eating food contaminated with *Listeria*, but may start as early as the same day or as late as 10 weeks after.
 - **People who are not pregnant** may experience headache, stiff neck, confusion, loss of balance, and convulsions, in addition to fever and muscle aches.

- **Pregnant people** usually experience only fever, fatigue, and muscle aches. However, *Listeria* can cause pregnancy loss or premature birth. It can also cause serious illness or death in newborns.
- Pregnant people and their newborns, adults 65 years or older, and people with weakened immune systems are at higher risk for severe illness.
 - Other people can be infected with *Listeria*, but they usually get mild food poisoning symptoms, like diarrhea and fever, and usually recover without treatment.

Investigation Details

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Public Health Actions

On October 4, 2022, Swiss American [recalled St Louis brand brie cheese](#) made by Old Europe Cheese, Inc.

On October 5, 2022, Old Europe Cheese, Inc. [expanded their recall](#) to include baked brie cheese.

CDC is advising people not to eat, sell, or serve recalled cheese.