FOR IMMEDIATE RELEASE
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Whitegate Farm of Pearisburg, VA, is recalling all packages of “Raw Sharp Cheddar” cheese because they have the potential to be contaminated with Listeria monocytogenes, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, listeria infection can cause miscarriages and stillbirths among pregnant women.

The recalled “Raw Sharp Cheddar” were distributed locally in retail stores.

“Raw Sharp Cheddar” comes in ~8 ounce, clear plastic package marked with lot #05174 on the back.

No illnesses have been reported to date in connection with this problem.

The potential for contamination was noted after routine testing by the company revealed the presence of Listeria monocytogenes in “Raw Sharp Cheddar”.

The production of the product has been suspended while VDACS and the company continue to investigate the source of the problem.

Consumers who have purchased packages of “Raw Sharp Cheddar” are urged to return them to the place of purchase for a full refund. Consumers with questions may contact the company at 1-434-473-5785.