FOR IMMEDIATE RELEASE

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Osamu Recalls Frozen Ground Tuna

(JUNEAU, AK) – Osamu Corporation has issued a recall for frozen ground tuna used in sushi because of decomposition found in several samples and possibly elevated histamine levels.

The recalled tuna was shipped to three distributors from Aug. 18, 2011 to Sept. 8, 2011 and may have been used in sushi sold in grocery store sushi franchises. One of the sushi franchises, AFC, has sushi franchises at counters in grocery stores in nearly every state. Alaska's Department of Environmental Conservation has confirmed that the product was distributed in Alaska.

Decomposition may promote the formation of elevated histamine levels, and histamine consumed in food can cause reactions that exhibit symptoms of tingling or burning sensation in the mouth, facial swelling, rash, hives and itchy skin, nausea, vomiting or diarrhea.

Three illnesses due to elevated histamine levels have been reported outside Alaska, all involving sushi purchased at a single location.

Consumers concerned about whether the sushi they purchased may contain the ground tuna should check with the store where they purchased the sushi. That store will be able to determine if it used the recalled product to prepare the sushi.

Consumers with questions may contact the company at 1-310-327-6376, Monday through Friday, 8 a.m. to 5 p.m. PST.

For more information on recalls affecting Alaskans, visit DEC's website: http://www.dec.alaska.gov/eh/fss/recalls/recallsalerts.html.

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