

Public health officials in Arizona are reporting a recall of several marijuana products after testing found Salmonella and Aspergillus mold. The Arizona Department of Health Services reports that the recall includes edible products in the forms of honey-like syrup and distillates.

Several unidentified dispensaries and other unspecified marijuana-related businesses initiated the recall. Consumers who bought the products listed below are being advised to throw them away.

Although no illnesses or reactions have been confirmed as of the posting of the recall notice, Salmonella can cause serious infections and Aspergillus can cause life-threatening reactions in people who have certain mold allergies.

The state public health department urges consumers who have any symptoms of Salmonella infection or allergic reactions to seek medical attention and tell their health care providers of their possible exposure to the contaminants.

Aspergillus spores can cause allergic reactions or infection. Symptoms range from asthma or cold-like symptoms to fever and chest pain, among many others. A full list of symptoms is available on the [CDC's website](#).

About Salmonella infections

Food that is contaminated with Salmonella bacteria usually does not look, smell or taste spoiled. Anyone can become sick with a Salmonella infection, but infants, children, seniors and people with weakened immune systems are at higher risk of serious illness because their immune systems are fragile, according to the CDC.

Anyone who has eaten any of the recalled products and developed symptoms of Salmonella infection should seek medical attention. Sick people should tell their doctors about the possible exposure to Salmonella bacteria because special tests are necessary to diagnose salmonellosis. Salmonella infection symptoms can mimic other illnesses, frequently leading to misdiagnosis.

Symptoms of Salmonella infection can include diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating contaminated food. Otherwise healthy adults are usually sick for four to seven days. In some cases, however, diarrhea may be so severe that patients need to be hospitalized.

Older adults, children, pregnant women and people with weakened immune systems, such as cancer patients, are more likely to develop a severe illness and serious, sometimes life-threatening conditions.

It is possible for some people to be infected with the bacteria and to not get sick or show any symptoms, but to still be able to spread the infection to others.

| Brand Name | Product Name | Batch Number | Product Type | Implicated Contaminant |
|-------------------|---------------------|---------------------|---------------------|-------------------------------|
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|------------|------------------|------------|------------------|-------------|
| | Watermelon Syrup | | | |
| | Sugar Cookies | | | |
| Baked Bros | Rose Gold | BBWS150I-1 | Ingestible Syrup | Salmonella |
| | Dawgy Treats | | Honey, Alcohol | |
| | Pear | | | |
| | Dirty Sprite | | | |
| | Bettie Paige | | | |
| | Russian Cream | | | |
| Toasted | White Rhino | VE37BB | Distillate | Aspergillus |
| | Abracadabra | | | |
| | Boo Berry | | | |

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Source: [Salmonella, mold prompt recall of marijuana syrups and distillates](#)