

Dairy Recalls 2022: United States and Canada					
Product Type	Specific Type/ Flavor	Details	Main Category	Hazard	Number of Recalls
Butter	Lemon Dill Finishing Butter	Recalled dill ingredient	Biological	<i>Listeria monocytogenes</i>	1
Cheese	Unripened, soft cheese in oil	Canada – CFSI Inspection	Biological	<i>Clostridium botulinum</i>	1
Cheese	Fresh Cheese with Hot Peppers	Elevated coliform levels	Biological	Coliform	1
Cheese	Paneer Fresh Cheese	Canada	Biological	<i>E. coli (Generic)</i>	3
	Bloomy White Rind Cheese (Nevat)	Canada			
	Buffalo Ricotta	Canada			
Cheese	Cheddar, Cheddar(Mild), Tomato Garlic Cheddar, Colby Jack, Pepper Jack, Romano*	USA – FDA Routine Sampling	Biological	<i>Listeria monocytogenes</i>	6
	Non-standard of identity cheeses (raw milk), Ricotta, Havarti, Flavored Bove, Vermeer, Feta (raw milk)	USA			
	Mozzarella, Cheddar, and mozzarella shreds	Canada – Voluntary Recall			
	Brie and Camembert	USA – Outbreak – found using Whole Genome Sequencing			
	Gorgonzola	Canada – CFSI testing			
	Raw Milk Cheese	USA State of PA testing			
Cheese	Fontal (Undeclared Egg)	USA – No Label Declaration – Egg Lysozyme was used	Chemical	Allergen	1
Cheese Snacks	Cut brie cheese mixed with fruit platter	USA	Biological	<i>Listeria monocytogenes</i>	1
Cottage Cheese	4% Milkfat Min.	Canada	Physical	Plastic	1
Gelato	Harvest Pumpkin and Paw Paw flavors (Undeclared Egg)	Change Control of labels not completed for the two products	Chemical	Undeclared Allergens	1
Ice Cream	Vanilla, Mocha Chip, Ginger	USA - FDA Routine Testing	Biological	<i>Listeria monocytogenes</i>	3
	Vanilla, All Flavors	USA- Outbreak found using Whole Genome Sequencing			
	Chocolate, Maple, Vanilla, Sorbet	USA - Voluntary Recall			
Ice Cream	Peanut Butter Cup Ice Cream	USA - Tied to the JIF Peanut Butter Outbreak	Biological	<i>Salmonella spp.</i>	1
Ice Cream	Chocolate (Undeclared Peanut)	USA – Consumer Complaint – Ice cream sent in wrong packaging	Chemical	Undeclared Allergens	5
	Chocolate Marshmallow (Undeclared Peanut)	USA – Consumer Complaint – Ice cream sent in wrong packaging			
	Vanilla (Undeclared Almonds)	USA – Accidentally packaged different ice cream – breakdown and packaging process			
	Mint Chocolate Ice Cream (Undeclared Wheat)	USA – No Label Declaration			
	Sea Salt and Caramel Ripple – (Undeclared Soy and Coconut)	USA -Temporary breakdown and packaging process.			
Ice Cream	Various	Canada	Physical	Plastic and Metal, pistachio shells	2
	Pistachio Ice Cream	USA			
Pasteurized Fluid Milk	N/A	USA	Chemical	Residual Sanitizer	2
Raw Milk and Cream	N/A	USA – Washington State Department of Agriculture – Routine Sampling	Biological	<i>E. coli</i>	1
Raw Milk	N/A	USA – New York State Department of Agriculture Product Testing	Biological	<i>Listeria monocytogenes</i>	4
	N/A	USA – New York State Department of Agriculture Product Testing			
	N/A	USA			
	N/A	USA – New York State Department of Agriculture Product Testing			
Raw Milk	N/A	USA – New York State Department of Agriculture Product Testing	Biological	<i>Salmonella spp.</i>	1
Raw Sheep Milk	N/A	USA - California Department of Food and Agriculture.	Biological	<i>Campylobacter</i>	1
Yogurt	French Vanilla flavor	(Undeclared Egg) Changed Labels	Chemical	Undeclared Allergens	1

List compiled by Alex O'Brien – Food Safety / Quality Coordinator – Center for Dairy Research 5/3/2023

*Recall incidents compiled from the following sources: Food Safety News, Food and Drug Administration, PrizerLaw.com, MTL Blog, CBS News, Food Poisoning Bulletin