

FDA: French soft ripened cheese possibly contaminated

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(HealthDay)—Consumers should not eat and retailers should not sell or

serve l'Explorateur soft ripened cheese due to possible *Listeria monocytogenes* contamination, the U.S. Food and Drug Administration says.

The product is made in France and sold throughout the United States in small circular wheels in 250-g quantities. The sell-by dates include May 7, 2019, and May 14, 2019. The product lot codes are 7742-H 057 and 77432-H 064. Cheese with this label information should be thrown away immediately, the FDA said.

Symptoms of listeriosis include fever and muscle aches, sometimes preceded by diarrhea or other [gastrointestinal symptoms](#), and fever and chills. Anyone who develops such symptoms after eating l'Explorateur soft ripened cheese should seek [medical care](#), the FDA said.

Listeriosis can be fatal in certain high-risk people such as the elderly and those with weakened immune systems and certain medical conditions such as cancer. In [pregnant women](#), listeriosis can cause miscarriage, stillbirth, premature labor, and serious illness or death in newborn babies.

More information: [More Information](#)

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