

## **OFFICIAL – URGENT - Cascade to providers of food in health care settings**

### **Investigations into a cluster of cases of *Listeria monocytogenes* (LM) underway by UKHSA, the Food Standards Agency and relevant authorities**

LM has been detected in two food isolates, (chocolate and vanilla mousse and a strawberry and vanilla), which match clinical isolates linked to an ongoing outbreak. Other desserts may be affected.

Investigations are underway by the businesses concerned, along with their Local Authorities and the FSA. NHS hospitals have been advised to remove products from service and sale. Some care homes have also been supplied the product. These settings, and any others who may care for immunocompromised people, are also advised not to serve the affected mousse. Schools are out of scope, because these consumer groups are not routinely at risk from Listeriosis.

More information can be found on consumer groups at greater risk here - [Listeria | Food Standards Agency](#)

**The Product:** Routine sampling of two different mousse flavors, both sampled on two different dates in February 2025 at an NHS hospital in the South West, England, as part of routine surveillance identified LM. Both mousses were the same brand, Cool Delight, supplied by one manufacturer, B. & A. Susca Limited, Pine Street, Off Bennett Street, Hyde, Cheshire, SK14 4TG.

### **Food Safety Actions Required For Wider Range of Desserts**

1. Withdraw from food service and sale all desserts at health care settings, (regardless of the brand name), manufactured at B. & A. Susca Limited, Pine Street, Off Bennett Street, Hyde, Cheshire, SK14 4TG. This is precautionary action whilst investigations are ongoing.
2. Placed on hold / quarantine desserts removed from service/sale, until further advice is provided by the Local Authority and the Food Standards Agency. Disposal is not required.
3. Health care settings serving foods are reminded that, as well as being care providers, when they serve food, they are also [a food business operator](#). It is their responsibility to ensure the food that they supply to their consumer, (the patient), is safe to eat. In determining whether food is safe, regard must be given to the particular health and health sensitivities of the person consuming it.

**Important to note:** Other Cool Delight brand dessert, not from this manufacturing sites are not affected. If you are unsure if the Cool Delights products were manufactured by

the site listed above, place the products on hold, and contact your supplier to confirm where they were manufactured.

**Why is action required:** Although the levels of LM in the mousses were below maximum thresholds set out in food legislation for fit and healthy consumers, given the severely immunocompromised patients in hospitals and other health care settings, including pregnant women, their babies and babies under 1 month old are more likely to suffer severe symptoms from listeria infection.

Five cases of this cluster were identified from May 2024 to December 2024 across three regions of England (North West, Yorkshire and Humber, West Midlands) and Wales. The cases aged between 68-89 years. All cases have underlying immunocompromising health conditions and were hospitalised. Three of these individuals have subsequently died, including one whose cause of death was listed as *Listeria monocytogenes*.

This is a coordinated national level response led by UKHSA, involving several organisations, including Food Standards Agency, across England, Wales and Northern Ireland, Food Standards Scotland in Scotland, Public Health Teams and Local Authorities in England, Scotland, Wales and Northern Ireland, and Local Authorities.

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Tina Potter, Head of Incidents FSA

[foodincidents@food.gov.uk](mailto:foodincidents@food.gov.uk)

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