

## Chemicals and contaminants in your home

A new study by the University of Nevada, Las Vegas has found lead contaminated hot sauces. It is believed that this contamination occurred in the chile that has been used to make these hot sauces. There is currently no recall because there is no lead standard for hot sauces with the Food and Drug Administration (FDA). There is a standard of 0.1 parts per million of lead for every teaspoon of candy which is the criteria this study was compared to. The hot sauces listed below all contain more than that level required by the FDA to recall candy.

Yikes! Keep this list of hot sauces out of your home and away from pregnant or nursing women and children.



See the video for the full scope of the study at: <https://nutritionfacts.org/video/lead-contamination-in-hot-sauces/>. For more information, call Kayla Lesperance, Public Health Industrial Hygienist at Tri-County Health Department (303) 363-3030.