



RECALL NOTIFICATION

The recall information shown below has been supplied by
The United States Department of Agriculture and the Food Safety and Inspection Service

Ohio Firm Recalls Sausage Products For Possible *Listeria* Contamination

Recall Release

FSIS-RC-051-2008

Congressional and Public Affairs
(202) 720-9113
Roger Sockman

CLASS I RECALL

HEALTH RISK: HIGH

WASHINGTON, Dec. 19, 2008 - DeNiro Cheese, a Youngstown, Ohio, firm, is recalling approximately one pound of Sopressata sausage products that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

Recommendations For People At Risk For Listeriosis

Wash hands with warm, soapy water before and after handling raw meat and poultry for at least 20 seconds. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Do not eat hot dogs, luncheon meats, bologna or other deli meats unless reheated until steaming hot.

Do not eat refrigerated pâté, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that don't need refrigeration, like canned tuna and canned salmon, are safe to eat. Refrigerate after opening.

Do not drink raw (unpasteurized) milk and do not eat foods that have unpasteurized milk in them.

Do not eat salads made in the store such as ham salad, chicken salad, egg salad, tuna salad or seafood salad.

Do not eat soft cheeses such as Feta, queso blanco, queso fresco, Brie, Camembert cheeses, blue-veined cheeses and Panela unless it is labeled as made with pasteurized milk.

Use precooked or ready-to-eat food as soon as you can. *Listeria* can grow in the refrigerator. The refrigerator should be 40 °F or lower and the freezer 0 °F or lower. Use an appliance thermometer to check the temperature of your refrigerator.

The following product is subject to recall: [[View Label Below](#)]

12-ounce approximate weight packages of "Nostrano SOPRESSATA MILD SAUSAGE, PRODUCT OF CANADA." Each package bears a use-by date of "07/09/09" and a product code of "91009" as well as "CANADA 476A" inside the Canadian mark of inspection.

The sausage product was produced on Oct. 9 and sent to one Italian specialty retailer in Boardman, Ohio. The name and location of the retail establishment is made available on the FSIS Web site, in accordance with the FSIS retail rule.

The problem was discovered through FSIS routine microbiological testing. FSIS has received no reports of illnesses associated with consumption of this product.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. However, listeriosis can cause high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weakened immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy.

Media and consumers with questions about the recall should contact company President Greg DeNiro at (330) 746-6011.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

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Retail Distribution List Below



www.fsis.usda.gov

Food Safety Questions? Ask Karen!

FSIS' automated response system can provide food safety information 24/7

Last Modified: December 19, 2008

USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.



United States
Department of
Agriculture

Food Safety
And Inspection
Service

Retail List for Recall Number:
List Current As Of:

051-2008, Soppressata Mild
19-Dec-08

OHIO

Retailer Name	Street Address	City	State
1 Lariccia's Italian Market Place	7438 Southern Blvd.	Boardman	OH-Ohio



United States
Department of
Agriculture

Food Safety
and Inspection
Service

RETAIL CONSIGNEES FOR FSIS RECALL 051-2008

FSIS has reason to believe that the following retail locations received 12-ounce packages of "Nostrano SOPRESSATA MILD SAUSAGE, PRODUCT OF CANADA" that have been recalled by DeNiro Cheese. This list may not include all retail locations that have received the recalled product or may include retail locations that did not actually receive the recalled product. Therefore, it is important that you use the product-specific identification information, available at http://www.fsis.usda.gov/News_&_Events/Recall_051_2008_Release/index.asp, in addition to this list of retail stores, to check meat or poultry products in your possession to see if they have been recalled.