



## RECALL NOTIFICATION

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

### **Wisconsin Firm Recalls Bacon Bit Products For Possible *Listeria* Contamination**

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<b>Recall Release</b>	<b>CLASS I RECALL</b>
<b>FSIS-RC-001-2009</b>	<b>HEALTH RISK: HIGH</b>

Congressional and Public Affairs  
(202) 720-9113  
Peggy Riek

**WASHINGTON, Jan. 3, 2009** - Patrick Cudahy, a Cudahy, Wisc., firm, is recalling approximately 3,590 pounds of bacon bit 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 products are subject to recall: [[View Labels](#)]

- 10-pound cases of "Golden Crisp APPLEWOOD SMOKED PRECOOKED BACON TOPPINGS."

The products bear the establishment number "EST. 28" inside the USDA mark of inspection as well as a printed Julian date of "8318."

- 10-pound cases of "John Morrell APPLEWOOD SMOKED PRECOOKED BACON TOPPINGS." The products bear the establishment number "EST. 28" inside the USDA mark of inspection as well as a printed Julian date of "8318."

The bacon bit products were produced on Nov. 13, 2008, and distributed to restaurant and institutional establishments in California, Colorado, Florida, South Dakota, Texas and Wisconsin.

The problem was discovered through in-house testing by an establishment that received the product. 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.

Consumers with questions about the recall should contact company Director of Customer Service Mike Reitz at (414) 744-2000. Media with questions about the recall should contact company Vice President, Research and Development, Susan Harrits at (414) 744-2000.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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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[www.fsis.usda.gov](http://www.fsis.usda.gov)

### **Food Safety Questions? Ask Karen!**

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

<b>USDA Recall Classifications</b>	
<b>Class I</b>	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.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.

Product Label

 **APPLEWOOD SMOKED PRECOOKED BACON TOPPING** 7900 **06594**

SMOKE FLAVORING ADDED

CURED WITH WATER, SALT, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE. MAY CONTAIN: SWEETENERS (CONTAINS BROWN SUGAR, DEXTROSE AND/OR SUGAR), SMOKE FLAVORING.

 **KEEP REFRIGERATED (MAY BE FROZEN)**  
Net Weight 10.00 lbs.  
( 4.54 KG)

**5117011 00001**



©1998 John Morrell & Co. Cincinnati, OH 45261

 **APPLEWOOD SMOKED PRECOOKED BACON TOPPING** 12082

CURED WITH: WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE.

 **KEEP REFRIGERATED (MAY BE FROZEN)**  
Net Weight 10.00 lbs.  
( 4.54 KG)

**8318 21 00001**



Patrick Cudahy Incorporated  
Cudahy, WI 53113