



Ohio Department of Agriculture
and
Ohio Department of Health



Governor Ted Strickland
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To: Health Commissioners, Environmental Health Directors, Nursing Directors, ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2010-08a

Date: February 1, 2010

**Rhode Island Firm Expands Recall Of Italian Sausage Products Due To Possible
Salmonella Contamination**

Note: This recall release is being reissued to expand the January 23 recall to include approximately 17,235 pounds of Italian sausage products.

WASHINGTON, - Daniele International Inc., an establishment with operations in Pascoag and Mapleville, R.I., is expanding its January 23 recall to include approximately 17,235 pounds of ready-to-eat (RTE) varieties of Italian sausage products, including salami/salame, that may be contaminated with *Salmonella*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced.

The recall is being expanded as a result of a confirmed finding of *Salmonella* in an unopened salami product reported by the Illinois Department of Public Health. The product was sampled during the course of an ongoing investigation of a multi-state outbreak of Salmonella serotype Montevideo illnesses. The product tested was not included in the previous recall (FSIS Recall 006-2010) issued January 23, but is similar to products bought by customers who later became sick in the Montevideo investigation. Product subject to the expanded recall may have been cross-contaminated with black pepper before it was packed. The company believes that black pepper is a possible source of *Salmonella* contamination.

Further testing is ongoing at a state health partner laboratory, and may determine if the product contained the *Salmonella* Montevideo strain associated with the multi-state outbreak. The Centers for Disease Control and Prevention (CDC), the Food and Drug Administration (FDA), FSIS, state health and agriculture departments, and Daniele International are cooperating in this investigation. The CDC has posted information about the multi-state outbreak on its website (<http://www.cdc.gov/salmonella>) but the investigation is ongoing, and has not yet definitively identified a food vehicle(s).

FSIS is continuing to work with the CDC, FDA, affected state public health partners, and the company on the investigation and will update the public on the progress of this investigation as information becomes available.

The products subject to recall include:

- Packages of "DANIELE HOT SOPRESSATA CALABRESE," produced on 11/7/09, 12/16/09 and 12/18/09.
- Packages of "DANIELE SOPRESSATA CALABRESE," produced on 12/16/09 and 12/18/09.
- Packages of "BOAR'S HEAD BRAND HOT SOPRESSATA CALABRESE," produced on 11/28/09, 12/9/09 and 12/14/09.

Each package bears a label with establishment number "EST. 54" inside the USDA mark of inspection and weighs approximately 3 to 3.5 pounds. These products were distributed to retail establishments nationwide. When available, the retail distribution list(s) will be posted on FSIS' website at http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers (including restaurants) of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Media and consumer questions regarding the recall should be directed to the company's Hotline at (888) 345-4160 and its PR contact, Levick at (202) 973-1335.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. Salmonella infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly, and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within eight to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

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.

Recommendations for Preventing Salmonellosis:

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Also wash cutting boards, dishes and utensils with hot soapy water. Clean up spills right away.

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.

Cook raw meat and poultry to safe internal temperatures before eating. The safe internal temperature for meat such as beef and pork is 160° F, and 165° F for poultry, as determined with a food thermometer.

Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90° F). Refrigerate cooked meat and poultry within two hours after cooking.