



Ohio Department of Agriculture
and
Ohio Department of Health



Governor Ted Strickland
Lieutenant Governor Lee Fisher

ODA Director Robert J. Boggs
ODH Director Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors, and
Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2010-74

RE: August 24, 2010

New York Firm Recalls Deli Meat Products for Possible *Listeria* Contamination

Zemco Industries, a Buffalo, N.Y., establishment, is recalling approximately 380,000 pounds of deli meat products that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. These products were distributed to delicatessens where they were further processed into sandwiches.

The products subject to recall include:

- 25.5-pound cases of "Marketside Grab and Go Sandwiches BLACK FOREST HAM With Natural Juices Coated with Caramel Color" with the number 17800 1300.
- 28.49-pound cases of "Marketside Grab and Go Sandwiches HOT HAM, HARD SALAMI, PEPPERONI, SANDWICH PEPPERS" with the number 17803 1300.
- 32.67-pound cases of "Marketside Grab and Go Sandwiches VIRGINIA BRAND HAM With Natural Juices, MADE IN NEW YORK, FULLY COOKED BACON, SANDWICH PICKLES, SANDWICH PEPPERS" with the number 17804 1300.
- 25.5-pound cases of "Marketside Grab and Go Sandwiches ANGUS ROAST BEEF Coated with Caramel Color" with the number 17805 1300.

The packages also bear vendor number "398412808" and the USDA mark of inspection. The meat products were produced on various dates from June 18 to July 2, 2010, and have various "Use By" dates ranging from August 20 to September 10, 2010. The products were distributed nationwide to a single retail chain.

The problem was discovered as a result of a retail sample collected by the State of Georgia that confirmed positive for *Listeria monocytogenes*. FSIS has received no reports of illnesses associated with consumption of this product.

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

When available, the retail distribution list(s) will be posted on FSIS' website at www.fsis.usda.gov/

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. Individuals concerned about an illness should contact a health care provider.

Media questions about the recall should contact Gary Mickelson at (479) 290-6111. Consumers with questions about the recall should contact Willie Barber at (479) 290-4714.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. "Ask Karen" live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET. 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. ET Monday through Friday. Recorded food safety messages are available 24 hours a day.