



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, Directors of Environmental Health and Interested Parties
Subject: Recall Announcement (ODA/ODH) 2010-96
Date: November 15, 2010

Texas Firm Recalls Fully Cooked Ready-To-Eat Turkey Breast Products for Possible *Listeria* Contamination

WASHINGTON, - New Braunfels Smokehouse, a New Braunfels, Texas, establishment, is recalling approximately 2,609 pounds of fully cooked, ready-to-eat smoked turkey breast products that may be contaminated with *Listeria monocytogenes* (*Lm*), the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced.

The products subject to recall include:

- 1-pound packages of "New Braunfels Smokehouse Sliced Smoked Turkey" with package code "2210" on the label;
- 4 to 6 lb. packages of "New Braunfels Honey-Glazed Spiral Sliced Smokehouse Hickory Smoked Boneless Breast of Turkey" with package code "2180" on the label;
- 4 to 6 lb. whole breast packages of "Stegall Boneless Hickory Smoked Turkey Breast" with package code "2210" on the label;
- 4 to 6 lb. whole breast packages of "Stegall Spiral Sliced Hickory Smoked Turkey Breast" with package codes "2180" or "2210" on the label.

Each package bears the USDA mark of inspection and the number "P-975" inside the mark of inspection. The fully cooked, ready-to-eat smoked turkey breast products were produced on August 4, 2010, and distributed nationwide, including catalog and internet sales. When available, the retail distribution list(s) will be posted on FSIS' website at www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

The problem was discovered through microbiological sampling by FSIS. 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.

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.

Consumers with questions about the recall should contact company Customer Service Representative, Susan Owens, at (800) 537-6932. Media inquiries should be directed to company Vice President and General Manager, Mike Dietert, at the same phone number. Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at www.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.

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.