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DT: October 3, 2011

TO: Health Commissioners, Directors of Environmental Health and Interested Parties

RE: Recall Announcement (ODA/ODH) 2011-114

Ohio Firm Recalls Chef Salads Containing Meat and Poultry Due to Possible *Salmonella* Contamination Of Tomatoes

WASHINGTON, October 1, 2011 - Greencore USA, Inc., a Cincinnati, Ohio, establishment, is recalling approximately 57 pounds of salad products containing meat and poultry, because the grape tomatoes used in these products may be contaminated with *Salmonella*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include:

Fresh Ground Turkey Chubs

- 5.6 oz. plastic bowl containers of "Thornton's Quick Café's Chef Salad" with an "Enjoy By" date of "09/30/11", "10/02/2011" or "10/03/2011."

Each package bears a label with the establishment number "P38518" inside the USDA mark of inspection and the enjoy-by date as noted above. The products subject to recall were produced on Sept. 26 and Sept. 28, 2011, and were distributed to retail stores in Ill., Ind., Ky., Ohio and Tenn. 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 when Greencore USA, Inc. was notified by its grape tomato supplier, Pearson Foods, that a specific lot of grape tomatoes was being recalled due to potential *Salmonella* contamination. The Food and Drug Administration (FDA) announced the recall of grape tomatoes on Sept. 28, 2011. FSIS and the company are not aware of any illnesses in association with the recalled salad products.

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 *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 6 to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

The outbreak strain of *Salmonella* Heidelberg is resistant to several commonly prescribed antibiotics; this antibiotic resistance may be associated with an increased risk of hospitalization or possible treatment failure in infected individuals.

Members of the media with questions about the recall should contact the company's CEO, Liam McClennon, at (978) 462-3663 ext. 313. Consumers with questions regarding the recall should contact the company's Technical Manager, Mary Young, at (513) 377-0715.

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 ground 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.