



Department of
Agriculture

Ohio Department of Agriculture
and
Ohio Department of Health



Governor
John R. Kasich

Lieutenant Governor
Mary Taylor

ODA Director
James Zehringer

ODH Director
Theodore E. Wymyslo, M.D.

DT: November 9, 2011

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

RE: Recall Announcement (ODA/ODH) 2011-133

New York Firm Recalls Broiled Chicken Liver Products Linked to Salmonellosis Illnesses

Editor's Note: (Nov 9, 2011) In addition to the states listed below, products subject to this recall were distributed in retail stores and to institutional users in Florida, Ohio and Rhode Island.

WASHINGTON, November 8, 2011 - Schreiber Processing Corporation, a Maspeth, N.Y. establishment, is recalling an undetermined amount of broiled chicken liver products that are linked to a cluster of Salmonellosis illnesses in New Jersey and New York, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. FSIS is continuing to work with states, the Centers for Disease Control and Prevention (CDC) and the Food and Drug Administration (FDA) during this ongoing investigation.

The illnesses are linked to the consumption of broiled chicken livers which appear to be ready-to-eat, but are in fact partially cooked and need to be fully cooked before consumption. Illnesses are also linked to chopped liver made from this product at retail stores. The outbreak strain of Salmonella Heidelberg was isolated by the New York State Department of Agriculture and Markets from samples of broiled chicken livers from the establishment, and chopped chicken livers produced at retail from these livers. These products would have been repackaged and will not bear the original packaging information.

The outbreak strain PFGE pattern does not match another strain of Salmonella Heidelberg associated with ground turkey recalled earlier this year. It is not known at this time if this outbreak strain has any drug resistance, but any finding of drug resistance will be made public by FSIS once it becomes available.

The products subject to recall include:

10 lb. boxes with two, 5 lb. bags of "Meal Mart Broiled Chicken Liver; Made for Further Thermal Processing"

10 lb. boxes of loose packed "Chicken Liver Broiled"

Each bag or box bears the establishment number "P-787" inside the USDA mark of inspection. The product was distributed to retail stores and institutional users in Maryland, Minnesota, New Jersey, New York and Pennsylvania. When available, the retail distribution list(s) will be posted on the FSIS website at: www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

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. Individuals concerned about an illness should contact a healthcare provider. Consumers and media with questions about the recall should contact Mordechai Milworn at (718) 894-2000.

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 six 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 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.