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Date: April 4, 2011

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

RE: Recall Announcement (ODA/ODH) 2011-041

Minnesota Firm Recalls Turkey Burger Products Due to Possible *Salmonella* Contamination

Consumers alerted to cook all raw turkey products to 165° F, using extra care to prevent illness

WASHINGTON, April 1, 2011 -Jennie-O Turkey Store, a Willmar, Minn. establishment, is recalling approximately 54,960 pounds of frozen, raw turkey burger products that may be contaminated with *Salmonella*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. As FSIS continues its investigation of illnesses related to this recall, additional raw turkey products may be recalled. As a result, FSIS is alerting consumers to take extra care when preparing all raw turkey products.

To prevent salmonellosis and other foodborne illnesses, wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry, and cook poultry—including ground turkey burgers—to 165° F, as determined with a food thermometer.

The products subject to recall include:

4-pound boxes of *Jennie-O Turkey Store*® "All Natural Turkey Burgers with seasonings Lean White Meat". Each box contains 12 1/3-pound individually wrapped burgers.

A use by date of "DEC 23 2011" and an identifying lot code of "32710" through "32780" are inkjetted on the side panel of each box, just above the opening tear strip. Establishment number "P-7760" is located within the USDA mark of inspection on the front of each box. The products were packaged on Nov. 23, 2010 and were distributed to retail establishments nationwide.

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 Wisconsin Department of Health and Family Services notified FSIS of a patient diagnosed with salmonellosis caused by *Salmonella* serotype Hadar. The investigation expanded to include 12 people in Arizona, California, Colorado, Georgia, Illinois, Mississippi, Missouri, Ohio, Washington, and Wisconsin who also have been diagnosed with *Salmonella* Hadar infection, with illnesses occurring between December 2010 and March 2011. Working in conjunction with the Centers for Disease Control and Prevention (CDC) and state public health partners, FSIS determined that three of the patients in Colorado, Ohio, and Wisconsin specifically reported eating this product prior to illness onset and hospitalization; the last of these illnesses was reported on March 14, 2011.

As a result of the epidemiologic investigation, FSIS determined that there is a link between the Jennie-O ground turkey products and this illness outbreak. FSIS is continuing to work with CDC, affected state public health partners, and the company on the investigation.

FSIS will continue to provide information as it becomes available, including information about any related recall activity. Individuals concerned about an illness should contact a physician.

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.

Jennie-O Turkey Store has created an online resource for consumers with questions about this recall. It can be found on their website at www.jennieo.com/recall. Media with questions regarding the recall should contact Julie Craven, Vice President of Corporate Communications, at media@j-ots.com or (507) 437-5345.

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 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.