



Department of
Agriculture

Ohio Department of Agriculture and Ohio Department of Health



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DT: July 21, 2011

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

RE: Recall Announcement (ODA/ODH) 2011-079

Texas Firm Recalls Ready-To-Eat Chicken Products for Possible *Listeria* Contamination

WASHINGTON, July 20, 2011— Pilgrim's Pride Corporation, a firm with establishments in Mount Pleasant, TX and Waco, TX is recalling approximately 11,240 pounds of ready-to-eat chicken products that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following products are subject to recall:

- 10 lb. boxes containing 2 5-lb bags of "Sweet Georgia Brand Fully Cooked Breaded White Chicken Nuggets Shaped Patties"
- 30 lb. boxes containing 6 5-lb bags of "Pilgrim's Pride Fully Cooked Grilled Chicken Breast Fillet with Rib Meat"

The "Chicken Nugget Shaped Patties" has a date code of 11471010 inkjetted on the box, and bears the establishment number "P-7091A" inside the USDA mark of inspection. Each 5-lb bag is marked with the date code and "P-7091A." These products were produced on May 27, 2011 and shipped to distribution centers in N.J. and Texas for further distribution to food service institutions.

The "Grilled Chicken Breast Fillet with Rib Meat" has a date code of 11801050 and a Use By Date of Dec. 26, 2011 inkjetted on the box, and bears the establishment number "P-20728" inside the USDA mark of inspection. The inner bags are marked with the code date and Use By Date. These products were produced on June 29, 2011 and shipped to a distribution center in Ohio, for further distribution to food service institutions.

The problem was discovered as a result of on-site internal testing at each establishment. FSIS and the company have received no reports of illnesses associated with consumption of these 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 *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 the company's representative, Cheri Schneider, at (800) 321-1470. Members of the media with questions about the recall should contact the company's Vice President of Corporate Communications, Gary Rhodes, at (903) 434-1495.

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 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.