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DT: July 25, 2011

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

RE: Recall Announcement (ODA/ODH) 2011-81

New York Importer Recalls Bacon Products for Possible *Listeria* Contamination

WASHINGTON, July 22, 2011 – Jetro Cash and Carry Enterprises LLC/R.D. Food Services LP, an importer from New York, is recalling approximately 2,900 pounds of diced bacon products that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

Through routine testing on July 19, 2011, FSIS found a sample of cooked diced bacon imported from Canadian EST No. 169A, Aliments Prince, S.E.C. to be positive for *Listeria monocytogenes*. The initial product represented by that sample is on hold, but the Canadian Food Inspection Agency notified FSIS that additional product represented by the positive sample had been shipped to the United States. FSIS and the company have received no reports of illnesses associated with consumption of these products.

The following products are subject to recall:

- 10 lb. shipping container with 2, 5 lb. bags boxes containing 2 5-lb bags of “Assoluti Cooked Diced Bacon”

The “Assoluti Cooked Diced Bacon” has a case code of 1173 and EST No. 169A. It bears the Canadian mark of inspection and a Certification Number of 406515, 406516, or 406562. The products were shipped to distribution centers in Fla., Ill., Ind., Mich., and Ohio for further distribution to food service institutions.

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 and media with questions about the recall should contact the company’s representative, Walter Tadera, at (718) 915 7221.

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.