



Ohio Department of Agriculture  
and  
Ohio Department of Health



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ODH Director  
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DT: February 3, 2012

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

RE: Recall Announcement (ODA/ODH) 2012-009a

**Ohio Firm Recalls Salads Due to Possible *Listeria* Contamination**

WASHINGTON, Feb. 2, 2012 – Greencore USA, a Cincinnati, Ohio establishment, is recalling approximately 23 pounds of chef salad products. The salads contain eggs that are the subject of a Food and Drug Administration (FDA) recall due to concerns about contamination 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:

- 5.6 oz. plastic containers of "Thornton's Quick Café Chef Salad" with an "Enjoy By" date through "2/4/2012", that bear the establishment number "P-38518" inside the USDA mark of inspection. The products were distributed to retail establishments in Illinois, Indiana, Kentucky, Ohio, and Tennessee.

The problem was discovered when Greencore USA was notified by one of its suppliers that hard-cooked eggs (a product inspected by the FDA) had tested positive for *Listeria monocytogenes*, and are being recalled by Michael Foods Egg Products Co. The salads contain the recalled eggs and are the subject of this FSIS recall. FSIS, FDA, and the company have received no reports of illnesses associated with consumption of these products.

FSIS routinely conducts recall effectiveness checks to verify that 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. 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](http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp).

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 Michael Evans with Greencore USA, at (513) 645-1985.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov). "Ask Karen" live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET.

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. ET 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 pate, 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.