



Ohio Department of Agriculture  
and  
Ohio Department of Health



Governor  
John R. Kasich

Lieutenant Governor  
Mary Taylor

ODA Director  
David T. Daniels

ODH Director  
Theodore E. Wymyslo, M.D.

DT: July 20, 2012

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

RE: Recall Announcement (ODA/ODH) 2012-062

**New Jersey Firm Recalls Various Frozen, Ready-To-Eat Meat and Poultry Products Due To Potential *Listeria Monocytogenes* Contamination**

WASHINGTON, July 19, 2012 - Buona Vita, Inc., a Bridgeton, N.J. establishment, is recalling approximately 72,510 pounds of various frozen, ready-to-eat meat and poultry products due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include:

- 30-lb. case of Silver Lake ".5 oz Cooked Meatballs made with chicken and beef"
- 30-lb. case of Buon Gusto ".5 oz Baked Italian Style Meatballs made with chicken and beef"
- 10-lb. case of Buon Gusto "1/2 oz Baked Italian Style Meatballs made with chicken and beef"
- 10-lb. case of Mamma Cacciatore "1/2 oz Mamma Cacciatore Baked Beef and Chicken Meatballs"
- 10-lb. case of Buon Gusto "1/2 oz Baked Italian Style Meatballs made with chicken and beef"
- 10-lb. case of Buon Gusto "2 oz Baked Italian Style Meatballs made with chicken and beef"
- 10-lb. case of Mamma Cacciatore "1 oz Mamma Cacciatore Baked Beef and Chicken Meatballs"
- 10-lb. case of Buon Gusto "1 oz Baked Italian Style Meatballs"
- 10-lb. case of Pisa Brand "1 oz Baked Italian Style Meatballs made with chicken and beef"
- 10-lb. case of Buon Gusto "1 oz Baked Italian Style Meatballs made with chicken and beef"
- 10-lb. cases of Buon Gusto "1 oz Baked Italian Style Meatballs with Pepper and Onions"
- 10-lb. cases of Buono Vita "1 oz Baked Gourmet Meatballs with Pork and Beef"
- 30-lb case of Buono Vita's ".65 oz Baked Gourmet Meatballs with Pork and Beef"
- 10-lb. case of Sapore Italiano "3 oz Baked Meatballs with Beef and Pork"
- 10-lb. case of Buon Gusto "1/2 oz Baked meatballs with chicken and beef"

All the products were produced on June 26, 2012. The packages bear the establishment number "P-954" or "Est. 954" inside the USDA mark of inspection. The products were sold to distribution facilities nationwide. When available, the retail distribution list will be posted on 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).

The problem was discovered through microbiological testing by a third party. FSIS and the company have not received reports of illnesses due to consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

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.

Consumers and media with questions about the recall should contact Blake Christy, General Manager of Buona Vita, Inc. at (856) 453-7972.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.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. (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 paté, 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.