



Ohio Department of Agriculture  
and  
Ohio Department of Health



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John R. Kasich

Lieutenant Governor  
Mary Taylor

ODA Director  
David T. Daniels

ODH Director  
Theodore E. Wymyslo, M.D.

DT: August 2, 2012

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

RE: Recall Announcement (ODA/ODH) 2012-067a2

**California Firm Recalls BBQ Chicken Salads for Possible *Listeria Monocytogenes* Contamination**

WASHINGTON, August 1, 2012 – Garden Fresh Foods, a Milwaukee, Wis. establishment, is recalling approximately 13,600 pounds of meat and poultry salad products. The salads contain diced onions that are the subject of a Food and Drug Administration (FDA) recall by Gill Onions, due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The product subject to recall is:

- 8 lb. packages of "Finest Traditions Spiral Pasta and Chicken Salad" with product code 38576 and lot number 08171201
- 4 lb. packages, 2 per case of "Finest Traditions Chicken Salad Spread" with product code 38886 and lot number 08201201 or 08151201
- 12 oz. packages, 6 per case of "Finest Traditions Chicken Salad Spread" with product code 38892 and lot number 08201201, or 08151201
- 8 lb. packages of "Finest Traditions Gemelli Pasta & Chicken Salad" with product code 38578 and lot number 08151201 or 08161201
- 5 lb. packages of "Garden Fresh All White Meat Chicken Salad With Cranberries" with product code 5114 and lot number 08201201, 08201202, 08151201, or 08151202
- 5 lb. packages of "Garden Fresh Chicken Salad" with product code 5113 and lot number 08201201, or 08171201
- 5 lb. packages of "Garden Fresh Premium Chicken Salad" with product code 5167 and lot number 08151201, or 08121201
- 5 lb. packages, 4 per case, of "Garden Fresh Reduced Fat Chicken Salad" with product code 5305 and lot number 08141201, or 18171201
- 5 lb. packages of "Garden Fresh Reduced Fat Chicken Salad" with product code 5306 and lot number 08141201, or 18171201
- 12 oz. packages, 6 per case of "Market Pantry Chicken Salad With All White Meat Chicken" with product code 24103 and lot number 08191201, 08191202, 08191203, 08191204, 08191205, 08191206, 08191207, or 08191208
- 5 lb. packages of "Weis Ham Salad" with product code 5212 and lot number 08161201
- 8 oz. packages, 9 per case of "Weis Ham Salad" with product code 05334 and lot number 08151202
- 12 oz. packages, 6 per case of "Garden Fresh Chicken Salad" with product code 6164 and lot number 08171201

All the products were produced between July 10 and July 16, 2012. The packages bear the establishment number "P-17256" or "Est. 17256" inside the USDA mark of inspection and have the lot number ink jetted on the package. The lot number is indicative of the product's expiration date. For example, lot number "081912xx" indicates an expiration date of August 19, 2012. The products were distributed to retailers and institutions 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).

FSIS was alerted to the problem by Garden Fresh Foods. The company was informed by a supplier that diced onions used in the product are subject to a FDA recall. FSIS and the company have received no reports of illnesses associated with consumption of this product. 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 Richard Riebel, Counsel for Garden Fresh Foods, at (414) 278-8500.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://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 before and after handling raw meat with warm/hot (preferred) or cold soapy running water by rubbing hands together vigorously for at least 20 seconds. Also wash cutting boards, dishes and utensils with hot (preferred), soapy water and clean up any spills right away. The mechanical action of vigorous rubbing of hands and utensils/surfaces creates friction that helps to dislodge bacteria and viruses from hands and surfaces.

Additionally, warm/hot water helps to dissolve fats/foods, aiding in cleaning/microbe removal and can also assist in deactivation of pathogens. For more information on hand washing, go to <http://www.cdc.gov/handwashing>. If soapy water is not available, use an alcohol-based hand sanitizer that contains at least 60% alcohol. Alcohol-based hand sanitizers can reduce the number of germs on hands in some situations. However, sanitizers do not eliminate all types of germs, including viruses.

Keep raw meat, fish and poultry away from other food that will not be thoroughly cooked. Use separate cutting boards for raw meat, poultry, and their juices and thoroughly cooked foods. Thoroughly cook ground meat such as beef to an internal temperature of 160° F, as measured with a food thermometer, before eating. 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.