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DATE: January 21, 2014

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

RE: Recall Announcement (ODA/ODH) 2014-004

Illinois Firm Recalls Sliced Spiral Hams for Possible Listeria Contamination

WASHINGTON, Jan. 17, 2014 – Gusto Packing, a Montgomery, Ill. establishment, is recalling approximately 67,113 pounds of sliced, spiral ham products due to concerns about possible *Listeria monocytogenes* contamination, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The hams were shipped to wholesalers for further distribution in Illinois, Indiana, Kentucky and Ohio, while some were exported to Canada. The following products are subject to recall:

- 45.5-lb. cases, with six individual sized hams each labeled "Centrella Signature, Hardwood Hickory Smoked, Spiral Sliced Ham with Natural Juices" with the case code "71292603304," packaged on Nov. 29, 2013, having a Use or Freeze by date of "02/06/14."
- 45.8-lb. cases, with six individual sized hams each labeled "AMISH VALLEY, Fully Cooked, Hickory Smoked Spiral Sliced Ham" with the case code "71292645104," packaged on Nov. 29, 2013, having a Use or Freeze by date of "02/06/14."
- 45.8-lb. cases, with six individual sized hams each labeled "AMISH VALLEY, Fully Cooked, Hickory Smoked Spiral Sliced Ham" with the case code "71292645104," packaged on Nov. 30, 2013, having a Use or Freeze by date of "02/06/14."
- 31.6-lb. cases, with four individual sized hams each labeled "Ripple Creek Farms, Fully Cooked, Ready To Eat, Hickory Smoked, Spiral Sliced Ham" with the case code "71292603312," packaged on Nov. 30, 2013, having a Best Before date of "2014 FE 13."

Packaging labels bear the establishment number "EST. 2516" inside the USDA mark of inspection.

The problem was discovered when Gusto Packing's internal sampling program found some of its products tested positive for *Listeria monocytogenes*. Those products were frozen and held for reconditioning. Later, Gusto Packing found that some of those ham products inadvertently shipped into commerce. The company then informed FSIS.

FSIS and the company have received no reports of illnesses associated with consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections can occur in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

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. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers with questions regarding the recall can contact the Gusto Packing customer service hotline toll free at 877-984-8786. Media with questions regarding the recall can contact the company's public relations office at 919-255-7944.

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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

PREPARING PRODUCT FOR SAFE CONSUMPTION
USDA Meat and Poultry Hotline
1-888-MPHOTLINE or visit
www.fsis.usda.gov

- 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.
- 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 do not 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. *L. monocytogenes* can grow in the refrigerator. The refrigerator should be 40° F or cooler and the freezer 0° F or colder Use an appliance thermometer to check the temperature of your refrigerator.