
Governor
John R. Kasich

Lieutenant Governor
Mary Taylor

ODA Director
David T. Daniels

ODH Director
Richard Hodges

DATE: October 8, 2014

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

RE: Recall Announcement (ODA/ODH) 2014-104

Minnesota Firm Recalls Meat and Poultry Products for Possible Listeria Contamination

Buddy's Kitchen, a Burnsville, Minn. establishment, is recalling approximately 62,488 pounds of 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 meat and poultry breakfast products were produced on various dates from July 16, 2014 through Sept. 25, 2014, and then shipped to distributors, retail locations, and airlines nationwide. The following products are subject to recall:

- "Swiss Cheese and Mushroom Omelet with Seasonal Tid-Bit Potatoes & Turkey Buffet Sausage Link" trays with the production codes "07/16/14 9", "08/08/14 9" and "08/27/14 9".
- "Savory Scrambled Eggs with Seasoned Red Skin Potatoes and Turkey Buffet Links" with the production codes "09/19/14 9" and "09/22/14 9".
- "Garden Omelet w/ Parslied Potatoes & Chicken Sausage Links" with the production codes "07/16/14 9", "07/17/14 9", "07/18/14 9", "07/22/14 9", "07/25/14 9", "08/22/14 9", "08/25/14 9", "09/02/14 9", "09/09/14 9" and "09/16/14 9".
- "Fiesta Scramble Bowl with Sausage Links" with the production code "10I14 9".
- "Breakfast Skillet Burrito with eggs, sausage and cheese" with the production codes "18G14 2", "06I14 4", "16G14 4", "17G14 2", "07H14 4", "20H14 2", "21H14 4", "22H14 4" and "25H14 4".

Case labels or packaging may bear the establishment number "EST. 4226" or "P-4226" inside the USDA mark of inspection.

The problem was discovered when an FSIS product sample confirmed positive for *Listeria monocytogenes* (*Lm*). The tested product was held, and the recalling firm tested raw materials from the product and found that the roasted red skin potatoes, which were provided by an independent supplier, tested positive for *Lm*. The firm is recalling all products that used the confirmed positive potatoes. FSIS and the company have received no reports of illnesses associated with consumption of these products.

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 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 and the company are concerned that some product may be frozen and in consumers' freezers.

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 will be posted on the FSIS website at www.fsis.usda.gov/recalls.

FSIS advises all consumers to reheat ready-to-eat product until steaming hot.

Media with questions regarding the recall can contact Dave Smith, CEO, at (952) 894-2540 and consumers with questions regarding the recall can contact Tom Webber, Director of Food Safety, at (952) 894-2540 or info@buddyskitchen.com.

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. 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>.