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**Governor**  
John R. Kasich**Lieutenant Governor**  
Mary Taylor**ODA Director**  
David T. Daniels**ODH Director**  
Richard Hodges

**DATE:** October 6, 2015

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

**RE:** Recall Announcement (ODA/ODH) 2015-90a1

**Aspen Foods Recalls Frozen, Raw, Stuffed & Breaded Chicken Products Due to Possible Salmonella Enteritidis Contamination**

**EDITOR'S NOTE:** This release is being reissued to expand the July 15, 2015 recall to include additional products. After further analysis, Aspen Foods chose to recall products in an effort to prevent additional illness. Details of this release were also updated to reflect a change in poundage and distribution area.

WASHINGTON, October 2, 2015 – Aspen Foods, a Chicago, Ill. establishment, is recalling approximately 561,000 pounds of frozen, raw, stuffed and breaded chicken products that appear to be ready-to-eat (RTE) and may be contaminated with Salmonella Enteritidis, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced.

The frozen, raw, stuffed, and breaded chicken items that appear to be ready-to-eat (RTE) were produced between August 25, 2015 and September 17, 2015 with "best if used by" dates of August 23, 2016 to December 15, 2016. [To view a full list of products recalled as part of this expansion that are part of a variety pack, please click here.](#) The brands associated with this recall expansion include:

- Acclaim
- Antioch Farms
- Buckley Farms
- Centrella Signature
- Chestnut Farms
- Family Favorites
- Home Dining Selections
- Kirkwood
- Koch Foods
- Market Day
- Oven Cravers
- Rose
- Rosebud Farm
- Roundy's
- Safeway Kitchens
- Schwan's
- Shaner's
- Spartan
- Sysco

Following the original recall on July 15, 2015, FSIS conducted intensified sampling at this establishment to ensure that the hazard responsible for the initial contamination had been controlled by Aspen Foods. Results from FSIS sampling revealed positive results that matched the outbreak strain of Salmonella Enteritidis to Aspen Foods products.

With this and additional information, Aspen Foods chose to recall additional products in an effort to prevent additional illness. The scope of this recall expansion now includes all products associated with contaminated source material.

On July 15, 2015, Aspen Foods recalled approximately 1,978,680 pounds of frozen, raw, stuffed, and breaded chicken items that appear to be ready-to-eat (RTE) were produced between April 15, 2015 and July 10, 2015 with "best if used by" dates between July 14, 2016 and October 10, 2016. The brands associated with this recall are the same as those listed above, excluding "Home Dining Selections".

The product subject to recall bears the establishment number "P-1358" inside the USDA mark of inspection. This product was shipped to retail stores and food service locations nationwide.

FSIS was notified of a cluster of Salmonella Enteritidis illnesses on June 23, 2015. Working in conjunction with Minnesota State Departments of Health and Agriculture, FSIS determined that there is a link between the frozen, raw, stuffed and breaded chicken products that appear to be ready-to-eat (RTE) from Aspen Foods and this illness cluster. Based on epidemiological evidence and traceback investigations, five case-patients have been identified in Minnesota with illness onset dates ranging from May 9, 2015 to July 22, 2015. FSIS continues to work with the Minnesota Departments of Health and Agriculture as well as the Centers for Disease Control and Prevention on this investigation.

Consumption of food contaminated with Salmonella can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after exposure to the organism. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized. Older adults, infants, and persons with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care provider.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase. FSIS and the company are concerned that some product may be in consumers' freezers. Although the product subject to recall may appear to be cooked, this product is in fact uncooked (raw) and should be handled carefully to avoid cross-contamination in the kitchen. Particular attention needs to be paid to safely prepare and cook these raw poultry products to a temperature of 165° F checking at the center, the thickest part and the surface of the product.

This frozen, raw, stuffed and breaded chicken product was labeled with instructions identifying that the product was raw and included cooking instructions for preparation. Some case-patients reported following the cooking instructions on the label and using a food thermometer to confirm that the recommended temperature was achieved. Therefore, FSIS advises all consumers to treat this product like a raw chicken product. Hands and any surfaces, including surfaces that may have breading dislodged from the product, should be cleaned after contact with this raw product. Also, keep raw poultry away from other food that will not be cooked. Use one cutting board for raw poultry and a separate one for fresh produce and cooked foods.

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](http://www.fsis.usda.gov/recalls).

Consumers with questions can contact the company directly at (844) 277-6802. Media with questions can contact Gene Grabowski, Media Representative, at (202) 270-6560.

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>.

## PRODUCTS

Prod Code #	Description
3048	6OZ.PRINCESS CORDON BLEU
3436	4OZ.BRDED.CORDON BLEU 36PK.
4563	6OZ.PRIN.C/B DICD.HM.CKNG.INST
5865	5OZ.PRIN.B/C 2/14PK. DISPLAY
5866	ROUNDY`S BUFFALO STYLE 5OZ
5867	5OZ.PRIN.KIEV 2/14PK. DISPLAY
5869	5OZ.PRIN.C/B 2/14PK. DISPLAY
5871	5OZ.PRIN PRMSN 2/14PK. DISPLAY
8680	5OZ.PRIN.C/B 2/14PK. DISPLAY
8681	5OZ.PRIN.KIEV 2/14PK. DISPLAY
8682	5OZ.PRIN.B&C 2/14PK. DISPLAY
10436	4OZ."ACCLAIM" BRDED.KIEV 36PK.
10524	5OZ."ACCLAIM" BRDED.KIEV 24PK.
10724	7OZ."ACCLAIM" BRDED.KIEV 24PK.
13436	4OZ."ACCLAIM" BRDED.C/B 36PK.
13524	5OZ."ACCLAIM" BRDED.C/B 24PK.
13724	7OZ."ACCLAIM" BRDED.C/B 24PK.
14000	FAMILY FAVORITES 5 OZ KIEV
14015	FAMILY FAVORITES 5 OZ C/B
17436	4OZ."ACCLAIM" BRDED.B/C 36PK.
17724	7OZ."ACCLAIM" BRDED.B/C 24PK.
20026	5OZ.KIRKWOOD CORDON BLEU 24
20096	5OZ.KIRKWOOD BROCC&CHEESE 24
21445	5OZ.PRIN.B/C 2/14PK. DISPLAY
21446	5OZ.PRIN.C/B DICED HAM 2/14PK.
21447	5OZ.PRIN.KIEV 2/14PK. DISPLAY
34250	5OZ.PRIN. C/B 2/14PK.
34251	5OZ.PRIN. B&C 2/14PK.
40512	5OZ.KIEV BRDED.OVEN CRAVER
41512	5OZ.C/B BRDED.OVEN CRAVER
41524	5OZ.C/B BRDED.OVEN CRAVERS
45512	5OZ.B/C BRDED.OVEN CRAVER
45524	5OZ.B/C BRDED.OVEN CRAVERS
46624	5OZ. PARMESAN BRDED. OVEN
53120	5OZ.C/B BRD.OVEN CRAVERS

53122	50Z. BROCC/CHS BRD.OVEN
53130	50Z.C/B BRD.OVEN CRAVERS
53132	50Z. BROCC/CHS BRD.OVEN
53134	50Z.KIEV BRD.OVEN CRAVERS
53136	50Z. PARMESAN BRD.OVEN
53138	BREADED OVEN CRAVER KIEV 50Z
53140	50Z PARM BREADED OVEN
53152	KOCH BUFFALO STYLE OVEN
56233	50Z.CORDON BLEU 4PK.12BX.MS.
56234	SCHWAN`S KIEV 50Z
99082	50Z.PRINCESS CORDON BLEU 28
99083	50Z.PRINCESS B&C 28 PK.
101512	50Z.PRINCESS KIEV 2/14PK.
102510	36/5oz CHICKEN C/B KOCH LABEL
102512	50Z.PRIN.CORDON BLEU 2/14PK.
103510	36/5OZ CHICKEN WITH BROCCOLI &
103512	50Z.PRIN.BROC&CHEESE 2/14PK.
104512	CENTRELLA 50Z CHICKEN PARM
115500	50Z.PRINCESS CORDON BLEU
115508	50Z. PRINCESS CORDON BLEU
115604	60Z.PRINCESS CORDON BLEU
115619	60Z.PRINCESS CORDON BLEU
115650	60Z.PRINCESS CORDON BLEU
115726	70Z.PRIN.CORDON BLEU
210509	50Z.PRIN.KIEV 2/14PK. DISPLAY
210701	70Z.PRINCESS KIEV N.B. 18PK.
215508	50Z.PRIN.C/B DICED HAM 2/14PK.
215700	70Z.PRINCESS CORDON BLEU
215702	70Z.PRIN.CORDON BLEU N.B.18PK.
215715	70Z.PRINCESS CORDON BLEU
215720	70Z.PRIN.C/B DICED HAM 24PK.
255509	50Z.PRIN.B/C 2/14PK. DISPLAY
255700	70Z.PRIN.BROC&CHEESE
264509	50Z CHICKEN W/PLANTAIN
451671	60Z.PRIN.CORDON BLEU 2/12PK.
594658	CHICKEN BRST ALA KIEV, SYSCO
594666	CHICKEN BRST ALA KIEV, SYSCO
594672	CHICKEN BRST ALA KIEV, SYSCO
594680	CHICKEN BRST W/BROC&CHS BRD,
594700	CHICKEN BRST CORDON BLEU
594710	CHICKEN BRST CORDON BLEU,
594724	CHICKEN BRST CORDON BLEU,
607004	60Z.PRINCESS KIEV 24PK.

**PREPARING PRODUCT FOR SAFE CONSUMPTION**  
**USDA Meat and Poultry Hotline**  
**1-888-MPHOTLINE or visit**  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

Wash hands with soap water for at least 20 seconds before and after handling raw meat and poultry. Also, wash cutting boards, dishes and utensils with hot, soapy water. Clean spills immediately.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use one cutting board for raw meat, poultry and egg products and a separate one for fresh produce and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a food thermometer to measure the internal temperature.

- Beef, Pork, Lamb, & Veal (steaks, roasts, chops): 145°F with a three minute rest time
- Ground meat: 160°F
- Whole poultry, poultry breasts, & ground poultry: 165°F
- Fish: 145°F

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.