

Governor  
John R. KasichLieutenant Governor  
Mary TaylorODA Director  
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DATE: July 20, 2016

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

RE: Recall Announcement (ODA/ODH) 2016-97

**Bar-S Foods Company Recalls Chicken and Pork Hot Dog and Corn Dog Products Due to Possible Listeria Contamination**

Bar-S Foods Company, an Altus, Okla. establishment, is recalling approximately 372,684 pounds of chicken and pork hot dog and corn dog products that may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The ready-to-eat, chicken and pork hot dog and corn dog items were produced on July 10, 11, 12, and 13, 2016. The following products are subject to recall:

- 16-oz./1-lb. packages of "BAR-S Classic BUN LENGTH Franks MADE WITH CHICKEN, PORK ADDED" with "Use By" date of 10/11/2016 and case code 209.
- 12-oz. packages of "BAR-S CLASSIC Franks MADE WITH CHICKEN, PORK ADDED" with package code 6338, "Use By" date of 10/10/2016 and case code 6405.
- 24-oz./1.5-lb. cartons of "SIGNATURE Pick 5 CORNDOGS – 8 Honey Batter Dipped Franks On A Stick" with a "Use By" date of 4/6/2017 and case code 6071.
- 42.72-oz./2.67-lb. cartons of "BAR-S CLASSIC CORN DOGS – 16 Honey Batter Dipped Franks On A Stick" with "Use By" dates of 4/7/2017 and 4/8/2017 and case code 6396.
- 48-oz./3-lb. cartons of "BAR-S CLASSIC CORN DOGS – 16 Honey Batter Dipped Franks On A Stick" with package code 14054, "Use By" dates of 4/6/2017 and 4/9/2017, and case code 14038.

The products subject to recall bear establishment number "EST. P-81A" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

Bar-S Foods notified FSIS' Dallas District Office on July 19, 2016, of its intention to recall five chicken and pork hot dog and corn dog products that could potentially be contaminated with *Listeria monocytogenes*. The firm has not received test results for *Listeria monocytogenes* in connection with the recalled products, but due to recurring *Listeria* species issues at the firm, it has decided to remove the products from commerce as a precautionary measure. There have been no confirmed reports of illnesses or adverse reactions due to 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.

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 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).

Members of the media with questions regarding the recall can contact Manuel Rivera, Bar-S Foods' Vice President of Marketing, at 1-888-241-6102. Consumers with questions regarding the recall can call the Bar-S Foods Consumer Hotline at 1-888-965-6134.

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). 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](http://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 paté, 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.

