

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

DATE: October 27, 2014

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

RE: Recall Announcement (ODA/ODH) 2014-110

**Pennsylvania Firm Recalls Chicken Products Due to Staphylococcal Enterotoxin Contamination**

Murry's Inc., a Lebanon, Pa. establishment, is recalling approximately 31,689 pounds of gluten free breaded chicken products that may be contaminated with Staphylococcal enterotoxin, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products have a best by date of August 9, 2015. The following products are subject to recall:

- 12-oz. boxes of "Bell & Evans Gluten Free Breaded Chicken Breast Nuggets."
- 10.5-oz. boxes of "Bell & Evans Gluten Free Breaded Chicken Breast."

The products subject to recall bear the establishment number "P-516" inside the USDA mark of inspection. These products were shipped to retail locations nationwide.

The problem was discovered by the Colorado Department of Agriculture during a retail surveillance and sampling program funded by the USDA at a Federal Emergency Response Network lab. After being notified of the positive test result, FSIS conducted traceback activities.

Staphylococcal food poisoning is a gastrointestinal illness. It is caused by eating foods contaminated with toxin-producing *Staphylococcus aureus*.

*Staphylococcus aureus* is a common bacterium found on the skin and in the noses of healthy people and animals. *Staphylococcus aureus* can produce seven different toxins that are frequently responsible for food poisoning.

Staphylococcal enterotoxins are fast acting, sometimes causing illness in as little as 30 minutes. Symptoms usually develop within one to six hours after eating contaminated food. Patients typically experience several of the following: nausea, vomiting, stomach cramps, and diarrhea. The illness is usually mild and most patients recover after one to three days.

To prevent Staphylococcal contamination, keep kitchens and food-serving areas clean and sanitized. Keep hot foods hot (over 140°F) and cold foods cold (40°F or under). Make sure to wash hands and under fingernails vigorously with soap and water before handling and preparing food. Do not prepare food if you have an open sore or wound on your hands or if you have a nose or eye infection.

FSIS and the company have received no reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction 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. 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 and media with questions about the recall can contact Murry's customer service, at (717) 273-9361.

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>.