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DATE: July 13, 2015

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

RE: Recall Announcement (ODA/ODH) 2015-87

EDITORS NOTE: This release is being reissued to expand the July 2, 2015 recall to include additional products. Details of this release were also updated to reflect a change in poundage, epidemiological information and distribution area.

Barber Foods Recalls Stuffed Chicken Products Due To Possible Salmonella Enteritidis Contamination

WASHINGTON, July 12, 2015 – Barber Foods, a Portland, Maine establishment, is recalling approximately 1,707,494 pounds of frozen, raw stuffed chicken products that may be contaminated with *Salmonella* Enteritidis, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The chicken products were produced between February 17, 2015 and May 20, 2015.

Since the original recall on July 2, 2015, two more case-patients have been identified. The scope of this recall expansion now includes all products associated with contaminated source material.

On July 2, 2015, Barber Foods recalled approximately 58,320 pounds of frozen, raw, stuffed chicken items produced on January 29, 2015; February 20, 2015; and April 23, 2015. The following product is subject to recall:

- 2-lb. 4-oz. cardboard box containing 6 individually pouched pieces of “BARBER FOODS PREMIUM ENTREES BREADED-BONELESS RAW STUFFED CHICKEN BREASTS WITH RIB MEAT KIEV” with use by/sell by date of April 28, 2016, May 20, 2016 and July 21, 2016 and Lot Code number 0950292102, 0950512101, or 0951132202.

The products subject to recall bear the establishment number “P-276” inside the USDA mark of inspection. These products were shipped to retail locations nationwide and Canada.

FSIS was notified of a cluster of *Salmonella* Enteritidis illnesses on June 24, 2015. Working in conjunction with Minnesota State Departments of Health and Agriculture, Wisconsin Department of Health Services, and the Centers for Disease Control and Prevention, FSIS determined that there is a link between the frozen, raw, stuffed chicken products from Barber Foods and this illness cluster. Based on epidemiological evidence and traceback investigations, six case-patients have been identified in Minnesota and Wisconsin with illness onset dates ranging from April 5, 2015 to June 23, 2015 that link to the specific Barber Foods products. FSIS continues to work with public health partners 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.

FSIS and the company are concerned that some products may be in consumers' freezers. Although the products subject to recall may appear to be cooked, these products are 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.

These frozen, raw, stuffed chicken products were 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 these products like a raw chicken product. Hands and any surfaces, including surfaces that may have breading dislodged from the products, should be cleaned after contact with these raw products. 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.

Consumers with questions can contact the company directly at (844) 564-5555. Media with questions can contact Nick Vehr, Media Relations Spokesperson, at (513) 381-8347.

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>