

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
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FSIS RC-071-2011

ARKANSAS FIRM RECALLS GROUND TURKEY PRODUCTS DUE TO POSSIBLE *SALMONELLA* CONTAMINATION

WASHINGTON, September 11, 2011 – Cargill Meat Solutions Corporation, a Springdale, Ark. establishment, is recalling approximately 185,000 pounds of ground turkey products that may be contaminated with a strain of *Salmonella* Heidelberg, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include:

Fresh Ground Turkey Chubs

- 16 oz. (1 lb.) chubs of Fresh HEB Ground Turkey 85/15 with Use or Freeze by Dates of 09/12/2011, 09/13/2011, 09/19/2011 and 09/20/2011
- 16 oz. (1 lb.) chubs of Honeysuckle White 85/15 Fresh Ground Turkey with Use or Freeze by Dates of 09/19/2011, 09/20/2011 and 09/21/2011

Fresh Ground Turkey Trays

- 19.2 oz. (1.2 lb.) trays of Honeysuckle White 85/15 Ground Turkey with Use or Freeze by Dates of 09/10/2011 and 09/12/2011
- 48.0 oz. (3 lb.) trays of Kroger Ground Turkey Fresh 85/15 with Use or Freeze by Dates of 09/17/2011, 09/18/2011 and 09/19/2011
- 48.0 oz. (3 lbs.) trays of Honeysuckle White 85/15 Ground Turkey Family Pack with Use or Freeze by Dates of 09/11/2011, 09/12/2011, 09/13/2011, 09/15/2011, 09/17/2011 and 09/18/2011
- 16 oz. (1 lb.) trays of Honeysuckle White 85/15 Ground Turkey with a Use or Freeze by Date of 09/11/2011

Fresh Ground Turkey Patties

- 16.0 oz. (1 lb.) trays of Honeysuckle White Ground Turkey Patties with a Use or Freeze by Date of 09/18/2011
- 16 oz. (1 lb.) trays of Kroger Ground Seasoned Turkey Patties Fresh 85/15 with a Use or Freeze by Date of 09/17/2011

Recommendations for Preventing Salmonellosis:

Wash hands with warm, soapy 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 up spills right away.

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

Cook raw meat and poultry to safe internal temperatures before eating. The safe internal temperature for ground meat such as beef and pork is 160° F, and 165° F for poultry, as determined with a food thermometer.

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

The products subject to recall today bear the establishment number "P-963" inside the USDA mark of inspection. The products were produced on August 23, 24, 30 and 31 of this year.

The strain of *Salmonella* Heidelberg in question is identical to that of an outbreak of Salmonellosis that resulted in an August 3, 2011 recall of ground turkey products. Although a sample tested positive for the outbreak related strain of *Salmonella*, including the identical *Xba*I and *Bln*I PFGE patterns matching the August 3 outbreak strain, at this time, neither FSIS nor the plant is aware of any illnesses associated with product from the above dates. An FSIS incident investigation team collected samples at the establishment following the previous recall. Today's recall occurred after a product sample collected on August 24 tested positive for the outbreak strain of *Salmonella* Heidelberg. The firm is recalling product from August 30 based on pending positive match samples. The products subject to recall are derived from bone-in parts.

These products were distributed at the retail level nationwide. Cargill Meat Solutions Corporation requests that consumers who may have purchased these products return them to the point-of-purchase. When available, the retail distribution list(s) will be posted on FSIS' website at www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

Consumers with questions about this recall should contact Cargill's consumer relations toll free telephone number at 1-888-812-1646. Media with questions regarding the recall should contact Cargill's media contact Mike Martin at michael_martin@cargill.com or (316) 291-2126.

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.

To prevent salmonellosis and other foodborne illnesses, wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry, and cook poultry—including ground turkey—to 165° F, as determined with a food thermometer. FSIS is continuing to work with CDC, affected state public health partners, and the company on the investigation. If you have symptoms, consult a health care provider.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly, and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within 6 to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days. The outbreak strain of *Salmonella* Heidelberg is resistant to several commonly prescribed antibiotics; this antibiotic resistance may be associated with an increased risk of hospitalization or possible treatment failure in infected individuals.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at 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.

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USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call
(800) 795-3272 (voice), or (202) 720-6382 (TDD).

USDA RECALL CLASSIFICATIONS

Class I This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.

Class II This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.

Class III This is a situation where the use of the product will not cause adverse health consequences.