



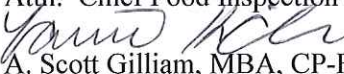
**Indiana State
Department of Health**
An Equal Opportunity Employer

Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: October 23, 2013

TO: All Local Health Departments
Attn: Chief Food Inspection Officer

FROM: 
A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program

SUBJECT: Reser's Fine Foods Recall [Food]

AFFECTED

PRODUCT(S) Approximately 22,800 pounds of chicken, ham and beef products due to possible contamination with *Listeria monocytogenes*. See Attached List.

SUGGESTED

ACTION: Class I Recall; Reser's Fine Foods, a Topeka, Kan. establishment, is recalling approximately 22,800 pounds of chicken, ham and beef products due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The company announced that these products are being recalled in conjunction with other foods regulated by the Food and Drug Administration (FDA). A full list of products being recalled can be found on FDA's website at www.fda.gov/Food/RecallsOutbreaksEmergencies/Recalls/default.htm. Products regulated by FSIS bear the establishment number "EST. 13520" or "P-13520" inside the USDA mark of inspection. The problem was discovered through microbiological testing by the Canadian Food Inspection Agency. A traceback investigation and follow-up testing by FDA at the facility determined there was potential cross contamination of products with *Listeria monocytogenes* from product contact surfaces. The products were distributed to retailers and distributors in Alabama, Arkansas, Colorado, Florida, Illinois, Indiana, Iowa, Kansas, Kentucky, Louisiana, Michigan, Minnesota, Mississippi, Missouri, Nebraska, New Mexico, New York, North Carolina, North Dakota, Ohio, Oklahoma, Pennsylvania, Tennessee, Texas, Virginia, Wisconsin and Wyoming. Recommend notification of affected stores via phone, fax or e-mail.

Detail store information is not available at this time. Consumers and media with questions about the recall should contact the Reser's Fine Foods Consumer Hotline at 1-888-257-7913 (8 a.m. – 8 p.m. Eastern Time). In addition, if any recalled products are found, please notify this office at 317-233-3213.



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www.statehealth.in.gov

To promote and provide
essential public health services.

Kansas Firm Recalls Chicken, Ham and Beef Products Due To Potential Listeria Monocytogenes Contamination

Class I Recall

059-2013

Health Risk: High

Oct 22, 2013

Congressional and Public Affairs
Joan Lindenberger
(202) 720-9113

WASHINGTON, Oct. 22, 2013 – Reser’s Fine Foods, a Topeka, Kan. establishment, is recalling approximately 22,800 pounds of chicken, ham and beef products due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The company announced that these products are being recalled in conjunction with other foods regulated by the Food and Drug Administration (FDA). A full list of products being recalled can be found on FDA’s website at www.fda.gov/Food/RecallsOutbreaksEmergencies/Recalls/default.htm. Products regulated by FSIS bear the establishment number “EST. 13520” or “P-13520” inside the USDA mark of inspection and include the following:

UPC	Pack/Size	Product	Use-By Date
22486 15887	5 lbs.	Cobble Street Market Chicken Salad	11/15/13
58108 30149	5 lbs.	Cross Valley Farms Chicken Salad	11/13/13
58108 30166	5 lbs.	Cross Valley Farms Ham Salad	11/23/13
71117 11392	5 lbs.	Reser’s Fine Foods White Meat Chicken Salad with Cranberries & Pecans	11/13/13
71117 11400	5 lbs.	Reser’s Fine Foods Chicken Salad	11/15/13
71117 11402	5 lbs.	Reser’s Fine Foods Ham Salad	11/26/13
71117 14139	5 lbs.	Reser’s Fine Foods Ham Salad Supreme	11/23/13
71117 14179	3 lbs.	Millers Bar-B-Que Beans with Beef	11/19/13
71117 19008	12 oz.	Reser’s Fine Foods White Meat Chicken Salad	11/13/13
71117 68007	5 lbs.	Classic Chicken Salad	11/13/13
77509 63308	12 oz.	Chef Solutions Cranberry Pecan White Meat Chicken Salad	11/16/13
71117 61502	3 lbs.	Stonemill Kitchens Loaded Potato Salad with Bacon	10/23/13

The products were distributed to retailers and distributors in Alabama, Arkansas, Colorado, Florida, Illinois, Indiana, Iowa, Kansas, Kentucky, Louisiana, Michigan, Minnesota, Mississippi, Missouri, Nebraska, New Mexico, New York, North Carolina, North Dakota, Ohio, Oklahoma, Pennsylvania, Tennessee, Texas, Virginia, Wisconsin and Wyoming.

The problem was discovered through microbiological testing by the Canadian Food Inspection Agency. A traceback investigation and follow-up testing by FDA at the facility determined there was potential cross contamination of products with *Listeria monocytogenes* from product contact surfaces. FSIS and the company have not received reports of illnesses due to consumption of these products. Anyone concerned about an illness 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 <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/current-recalls-and-alerts>.

Consumers and media with questions about the recall should contact the Reser's Fine Foods Consumer Hotline at 1-888-257-7913 (8 a.m. – 8 p.m. Eastern Time).

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. “Ask Karen” live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET. 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 www.fsis.usda.gov/FSIS_Recalls/Problems_With_Food_Products.

Recommendations for People At-Risk for Listeriosis:

- 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.
- 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.
- Do not eat hot dogs, luncheon meats, bologna or other deli meats unless reheated until steaming hot.
- Do not eat refrigerated pâté, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that don't 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. Listeria can grow in the refrigerator. The refrigerator should be 40° F or lower and the freezer 0° F or lower. Use an appliance thermometer to check the temperature of your refrigerator.

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.