



Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: September 26, 2013
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program
SUBJECT: Garden Fresh Foods Recall [Food]

AFFECTED

PRODUCT: Ready-to-Eat Chicken and Ham Products
Due to Possible Contamination with Listeria Monocytogenes
Establishment No. EST. 17526 or EST. P-17526

SUMMARY: Class I Recall; Garden Fresh Foods, a Milwaukee, Wisc. establishment, is recalling approximately 19,054 pounds of ready-to-eat chicken and ham products due to possible contamination with Listeria monocytogenes, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. Anyone concerned about an illness should contact a healthcare provider. From the information provided by USDA, the products being recalled were distributed nationwide.

SUGGESTED

ACTION: Recommend notification of affected parties via phone, fax or e-mail. Detail store information is not available at this time. Consumers with questions regarding the recall should contact the company at (800) 645-3367. In addition, if any recalled products are found, please notify this office at 317-233-8569.

Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company

Wisconsin Firm Recalls Ready-To-Eat Chicken And Ham Products Due To Potential Listeria Monocytogenes Contamination

Class I Recall
Health Risk: High

055-2013
Sep 25, 2013



2 North Meridian Street • Indianapolis, IN 46204
317.233.1325 tdd 317.233.5577
www.statehealth.in.gov

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Congressional and Public Affairs
 Catherine Cochran
 (202) 720-9113

WASHINGTON, Sept. 25, 2013 – Garden Fresh Foods, a Milwaukee, Wisc. establishment, is recalling approximately 19,054 pounds of ready-to-eat chicken and ham products due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

These products are being recalled in association with a recall by the same company of products regulated by the Food and Drug Administration (FDA). A full list of products being recalled can be found on the FDA’s website [here](#). Products regulated by FSIS bear the establishment number “EST. 17256” or “Est. P-17256” inside the USDA mark of inspection and include the following:

UPC	Pack/Size	Product	Product Code	Code Date
0 85239 24103 5	12 oz.	Market Pantry All White Meat Chicken Salad	24103	9/24/2013 - 10/14/2013
0 85239 00221 6	6 oz	Archer Farms Rotisserie Chicken Salad	002216	09/28/2013 - 10/9/2013
0 85239 99017 9	11 oz	Archer Farms Bacon Parmesan Dip	99017	10/12/2013 - 11/8/2013
0 85239 10125 4	14 oz	D'Amico and Sons Chicken Salad with Rosemary	1010254	09/24/2013 - 10/10/2013
0 85239 10121 6	14 oz	D'Amico and Sons Chicken & Dried Cherry Pasta	101216	10/02/2013 - 10/10/2013
0 85239 10122 3	6 oz	D'Amico and Sons Chicken & Dried Cherry Pasta	101223	10/02/2013 - 10/10/2013
0 85239 10024 0	14 oz	D'Amico and Sons Ranch Pasta Salad with Chicken, Spinach & Bacon	100240	9/24/2013
0 85239 10023 3	6 oz	D'Amico and Sons Ranch Pasta Salad with Chicken, Spinach & Bacon	100233	9/24/2013
7 33147 10496 5	12 oz	Finest Traditions Ham Salad Spread	388648	09/28/13 - 10/18/2013
0 11596 06164 1	12 oz	Garden Fresh Ham Salad with Sweet Relish	6163	10/03/2013 - 10/12-2013

0 41497 05334 6	8 oz	Weis Ham Salad	05334	09/27/2013 - 10/02/2013
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The products were distributed to retail and food service establishments nationwide. The problem was discovered through microbiological testing at the facility by FDA. FDA, 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 with questions regarding the recall should contact the company at (800) 645-3367. Media with questions about the recall should contact the company's Vice President of Sales, Steve Mueller at (414) 645-1000.

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: <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/report-a-problem-with-food>.

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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 paté, 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.

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.