



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

**Michael R. Pence**  
Governor

**William C. VanNess II, MD**  
State Health Commissioner

**DATE:** August 22, 2014

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

**FROM:** *Laurie Kidwell*  
Laurie Kidwell, RRT Supervisor  
Food Protection Program

**SUBJECT:** APPA Fine Foods - RECALL [Food]

**AFFECTED PRODUCT:** Fully cooked chicken Caesar salad kit products

**SUMMARY:** Unclassified Recall; The recall is due to concerns about possible Listeria monocytogenes (Lm) contamination.

The following products are subject to recall:

- 11oz. clear plastic containers and 6.5-lb. boxes labeled, "APPA Fine Foods/Sam's Club Daily Chef CHICKEN CAESAR SALAD KIT" with case codes 141851, 141922, 141951, 141991, 142021, 142201 or 142131 with use by dates of 8/14/14, 8/21/14, 8/27/14, 9/1/14, 9/3/14 or 9/17/14. The kits were produced on July 4, 11, 14, 18, 21, 25; and Aug 1 and 8, 2014.

Box labels bear the establishment number "P-21030" inside the USDA mark of inspection.

The salad kits were shipped nationwide to one bulk warehouse chain for retail sale in its in-store cafés.

**SUGGESTED ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions regarding the recall can contact Thom Rindt, of APPA Fine Foods, at 951-547-8111. Furthermore, if any recalled products are found, notify this office at 317-233-3213.

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**Recall -- Firm Press Release**



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

To promote and provide  
essential public health services.

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.

## California Firm Recalls Chicken Caesar Salad Kits For Possible Listeria Contamination

Class I Recall 054-2014  
Health Risk: High Aug 21, 2014

Congressional and Public Affairs  
Richard J. McIntire  
(202) 720-9113

**WASHINGTON, AUG. 21, 2014** – APPA Fine Foods, a Corona, Calif. establishment, is recalling approximately 92,657 pounds of fully cooked chicken Caesar salad kit products due to concerns about possible *Listeria monocytogenes* (*Lm*) contamination, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The salad kits were shipped nationwide to one bulk warehouse chain for retail sale in its in-store cafés. [APPA Fine Foods produced the kits used by the bulk warehouse chain.] The following products are subject to recall:

- 11oz. clear plastic containers and 6.5-lb. boxes labeled, “APPA Fine Foods/Sam’s Club Daily Chef CHICKEN CAESAR SALAD KIT” with case codes 141851, 141922, 141951, 141991, 142021, 142201 or 142131 with use by dates of 8/14/14, 8/21/14, 8/27/14, 9/1/14, 9/3/14 or 9/17/14. The kits were produced on July 4, July 11, July 14, July 18, July 21, July 25, Aug. 1 and Aug. 8, 2014.

Box labels bear the establishment number “P-21030” inside the USDA mark of inspection.

Michigan Department of Agriculture and Rural Development personnel informed FSIS they received two confirmed positive *Lm* results from retail product purchased at one of the bulk warehouse chain locations. The bulk warehouse chain then sampled intact components of the salad kits. Only the chicken came up positive with *Lm*.

FSIS and the company have received no reports of illnesses associated with consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

Consumption of food contaminated with *Lm* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who



experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

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 regarding the recall can contact Thom Rindt, of APPA Fine Foods, at 951-547-8111.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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/wps/portal/fsis/topics/recalls-and-public-health-alerts/report-a-problem-with-food>.

**PREPARING PRODUCT  
FOR SAFE CONSUMPTION  
USDA Meat and Poultry Hotline  
1-888-MPHOTLINE or visit  
[www.fsis.usda.gov](http://www.fsis.usda.gov)**

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

**USDA Recall Classifications**

<b>Class I</b>	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.
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<b>Class II</b>	This is a health hazard situation where
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	there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.

*Last Modified Aug 21, 2014*