



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

Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: July 7, 2014

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

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

SUBJECT: Foster Farms - RECALL [Food]

**AFFECTED
PRODUCT:** Fresh chicken products

SUMMARY: Class I Recall; This recall has been initiated because the product may be contaminated with a particular strain of Salmonella Heidelberg.

The recalled product includes fresh chicken products sold by retailers under Foster Farms or private label brand names, with varying "use or freeze by" dates ranging from March 16 through March 31, 2014, and frozen Sunland Chicken products with "best by" dates from March 7 through March 11, 2015. The products subject to recall bear the establishment number "P6137," P6137A" or "P7632" inside the USDA mark of inspection. The chicken products were produced from March 7 through March 13, 2014.

The company wants the public to be aware that the products are most likely no longer available for purchase, but may be in consumers' freezers.

These products were shipped to Costco, Foodmaxx, Kroger, Safeway and other retail stores.

SUGGESTED

ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers with questions regarding the recall can contact the company's Consumer Affairs hotline at (800) 338-8051 or info@fosterfarms.com. Retailers needing more information can call (800) 338-0374. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

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 Products Due to Possible Salmonella Heidelberg Contamination

Class I Recall 044-2014
Health Risk: High Jul 4, 2014
[Distribution List PDF](#)
[En Español](#)

Congressional and Public Affairs
Adam Tarr
(202) 870-0810 or
(202) 720-9113

EDITOR'S NOTE: The release is being reissued July 4 to update the distribution, production dates, and "Use or Freeze by" and "Best by" date ranges, as well as to provide an updated product list.

WASHINGTON, July 4, 2014 – Foster Farms, a Livingston, Calif., based establishment, is recalling an undetermined amount of chicken products that may be contaminated with a particular strain of *Salmonella* Heidelberg, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. FSIS requested Foster Farms conduct this recall because this product is known to be associated with a specific illness.

The recalled product includes fresh chicken products sold by retailers under Foster Farms or private label brand names, with varying "use or freeze by" dates ranging from March 16 through March 31, 2014, and frozen Sunland Chicken products with "best by" dates from March 7 through March 11, 2015. The products subject to recall bear the establishment number "P6137," P6137A" or "P7632" inside the USDA mark of inspection. The chicken products were produced from March 7 through March 13, 2014. These products were shipped to Costco, Foodmaxx, Kroger, Safeway and other retail stores and distribution centers in Alaska, Arizona, California, Hawaii, Idaho, Kansas, Nevada, Oklahoma, Oregon, Utah and Washington. The list of products subject to recall can be accessed [here](#). We will continue to update the list as more information is available. FSIS and the company want the public to be aware that the products are most likely no longer available for purchase, but may be in consumers' freezers.

FSIS was notified by the Centers for Disease Control and Prevention (CDC) of a *Salmonella Heidelberg* illness on June 23, 2014, associated with the consumption of a boneless skinless chicken breast product. Working in conjunction with CDC, FSIS determined that there is a link between boneless skinless chicken breast products from Foster Farms and this illness. Based on FSIS' epidemiological and traceback investigations, one case-patient has been identified in California with an illness onset date of May 5, 2014.

This illness is part of an ongoing outbreak being monitored and investigated by FSIS and CDC. Until this point, there had been no direct evidence that linked the illnesses associated with this outbreak to a specific product or production lot. Evidence that is required for a recall includes obtaining case-patient product that tests positive for the same particular strain of *Salmonella* that caused the illness, packaging on product that clearly links the product to a specific facility and a specific production date, and records documenting the shipment and distribution of the product from purchase point of the case-patient to the originating facility. Additional information about the illness outbreak may be found on CDC's website at www.cdc.gov. FSIS continues to work with CDC on this investigation and provides updated information as it becomes available.

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 eating the contaminated product. 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 reminds consumers to properly handle raw poultry in a manner to prevent contamination from spreading to other foods and food contact surfaces.

FSIS further reminds consumers of the critical importance of following package cooking instructions for frozen or fresh chicken products and general food safety guidelines when handling and preparing any raw meat or poultry. In particular, while cooking instructions may give a specific number of minutes of cooking for each side of the product in order to attain an 165 °F internal temperature, consumers should be aware that actual time may vary depending on the cooking method (broiling, frying or grilling) and the temperature of the product (chilled versus frozen), so it is important that the final temperature of 165 °F must be reached for safety. Do not rely on the cooking time for each side of the product, but use a food thermometer.

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.

Media with questions regarding the recall can contact Toby Baird, Group Supervisor, Fineman PR, at (415) 326-3199 or media@finemanpr.com. Consumers with questions regarding the recall can contact the company's Consumer Affairs hotline at (800) 338-8051 or info@fosterfarms.com. Retailers needing more information can call (800) 338-0374.

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>.

PREPARING PRODUCT FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline

1-888-MPHOTLINE or visit

www.fsis.usda.gov

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. 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.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

- Fish: 145 °F
- Beef, pork, lamb chops/steaks/roasts: 145 °F with a 3-minute rest time
- ground meat: 160 °F
- poultry: 165 °F
- hot dogs: 160 °F or steaming hot

Refrigerate raw meat and poultry within 2 hours after purchase or 1 hour if temperatures exceed 90 °F. Refrigerate cooked meat and poultry within 2 hours after cooking.

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.