

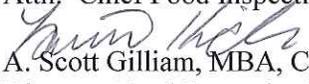


Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: October 17, 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 Reissued Recall [Food]

AFFECTED PRODUCT(S): Ready-to-eat chicken and ham products due to possible contamination with *Listeria monocytogenes*. See Attached List.

SUMMARY: Class I Recall; Garden Fresh Foods, a Milwaukee, WI. establishment, is recalling approximately 6,694 additional 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. The company is recalling these products in addition to the 19,054 pounds of similar products that were recalled on Sept. 25, 2013. The products being recalled bear the establishment number "EST. 17256" or "Est. P-17256" inside the USDA mark of inspection, and were distributed to retail and food service establishments nationwide.

SUGGESTED ACTION: Recommend notification of affected stores 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 317-233-3213.

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

Class I Recall 055-2013
Health Risk: High Oct 17, 2013

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



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.

EDITOR'S NOTE: This release is being reissued to reflect an additional 6,694 pounds of products produced on dates not included in the [Sept. 25, 2013 release](#).

WASHINGTON, Oct. 17, 2013 – Garden Fresh Foods, a Milwaukee, WI. establishment, is recalling approximately 6,694 additional 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. The company is recalling these products in addition to the 19,054 pounds of similar products that were recalled on Sept. 25, 2013.

The products listed below are being recalled as part of this expansion:

Pack/Size	Product	Product Code	Code Date
5 lb.	Garden Fresh Ham Salad With Sweet Relish	5121	1125-1 through 1125-4 and 1128-1 through 1128-4
12 oz.	Garden Fresh Ham Salad	6163	1128-2
5 lb.	Premium Chicken Salad	5167	1110-1
5 lb.	Reduced Fat Chicken Salad	5305	1115-1
5 lb.	Chicken Salad	5113	1118-1
12 oz.	Chicken Salad	6164	1118-1
5 lb.	Sandwich Spread	5190	1110-1
5 lb.	Weis Ham Salad	5212	1115-1, 1118-1
8 oz.	Weis Ham Salad	05334	1118-1
5 lb.	Weis Wonder Chicken Salad	5219	1115-1, 1118-1
4 lb.	Finest Traditions Ham Salad Spread	38642	1128-2
12 oz.	Finest Traditions Ham Salad Spread	38648	1128-2
8 lb.	Finest Traditions Chicken Salad Base	38770	1118-1
4 lb.	Finest Traditions Chicken Salad Spread	38886	1118-1
12 oz.	Finest Traditions Chicken Salad Spread	38892	1118-1
8 lb.	Finest Traditions Dill Pasta &	38600	1118-1

	Chicken Salad		
8 lb.	Finest Traditions Gemelli Pasta with Chicken	38578	1118-1
4 lb.	Finest Traditions Liver Pate	38726	1113-1
8 lb.	Finest Traditions Nevada Chicken Salad Base	38802	1118-1
8 lb.	Finest Traditions Spiral Pasta With Chicken	38576	1118-1

The products listed below were announced as part of the recall on Sept. 25, 2013:

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
-----------------	-------	----------------	-------	----------------------------

The products being recalled bear the establishment number “EST. 17256” or “Est. P-17256” inside the USDA mark of inspection, and were distributed to retail and food service establishments nationwide.

FSIS conducted a food safety assessment at the facility following the initial recall. Microbial testing and other findings as part of the food safety assessment indicated that additional product was contaminated. The products included in the expanded recall were produced between Oct. 10 and Oct. 15, 2013. 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>.

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.