



Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: October 8, 2014

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

FROM: 
Laurie Kidwell, RRT Supervisor
Food Protection Program

SUBJECT: Buddy's Kitchen - RECALL [Food]

AFFECTED PRODUCT: Meat and poultry breakfast products

SUMMARY: Class I Recall; This recall has been initiated due to possible contamination with Listeria monocytogenes.

The meat and poultry breakfast products were produced on various dates from July 16, 2014 through Sept. 25, 2014. The following products are subject to recall:

- "Swiss Cheese and Mushroom Omelet with Seasonal Tid-Bit Potatoes & Turkey Buffet Sausage Link" trays with the production codes "07/16/14 9", "08/08/14 9" and "08/27/14 9".
- "Savory Scrambled Eggs with Seasoned Red Skin Potatoes and Turkey Buffet Links" with the production codes "09/19/14 9" and "09/22/14 9".
- "Garden Omelet w/ Parslied Potatoes & Chicken Sausage Links" with the production codes "07/16/14 9", "07/17/14 9", "07/18/14 9", "07/22/14 9", "07/25/14 9", "08/22/14 9", "08/25/14 9", "09/02/14 9", "09/09/14 9" and "09/16/14 9".
- "Fiesta Scramble Bowl with Sausage Links" with the production code "10I14 9".
- "Breakfast Skillet Burrito with eggs, sausage and cheese" with the production codes "18G14 2", "06I14 4", "16G14 4", "17G14 2", "07H14 4", "20H14 2", "21H14 4", "22H14 4" and "25H14 4".

Case labels or packaging may bear the establishment number "EST. 4226" or "P-4226" inside the USDA mark of inspection.

The recalled products were shipped to distributors, retail locations, and airlines nationwide.

SUGGESTED

ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Media with questions regarding the recall can contact Dave Smith, CEO, at (952) 894-2540 and



consumers with questions regarding the recall can contact Tom Webber, Director of Food Safety, at (952) 894-2540 or info@buddyskitchen.com. Furthermore, if any recalled products are found, notify this office at 317-233-3213.

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.

Minnesota Firm Recalls Meat and Poultry Products for Possible Listeria Contamination

Class I Recall 068-2014
Health Risk: High Oct 8, 2014

Congressional and Public Affairs
Lauren Kotwicki
(202) 720-9113

WASHINGTON, Oct. 08, 2014 – Buddy’s Kitchen, a Burnsville, Minn. establishment, is recalling approximately 62,488 pounds of meat and poultry products due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The meat and poultry breakfast products were produced on various dates from July 16, 2014 through Sept. 25, 2014, and then shipped to distributors, retail locations, and airlines nationwide. The following products are subject to recall:

- “Swiss Cheese and Mushroom Omelet with Seasonal Tid-Bit Potatoes & Turkey Buffet Sausage Link” trays with the production codes “07/16/14 9”, “08/08/14 9” and “08/27/14 9”.
- “Savory Scrambled Eggs with Seasoned Red Skin Potatoes and Turkey Buffet Links” with the production codes “09/19/14 9” and “09/22/14 9”.
- “Garden Omelet w/ Parslied Potatoes & Chicken Sausage Links” with the production codes “07/16/14 9”, “07/17/14 9”, “07/18/14 9”, “07/22/14 9”, “07/25/14 9”, “08/22/14 9”, “08/25/14 9”, “09/02/14 9”, “09/09/14 9” and “09/16/14 9”.
- “Fiesta Scramble Bowl with Sausage Links” with the production code “10I14 9”.
- “Breakfast Skillet Burrito with eggs, sausage and cheese” with the production codes “18G14 2”, “06I14 4”, “16G14 4”, “17G14 2”, “07H14 4”, “20H14 2”, “21H14 4”, “22H14 4” and “25H14 4”.

Case labels or packaging may bear the establishment number “EST. 4226” or “P-4226” inside the USDA mark of inspection.

The problem was discovered when an FSIS product sample confirmed positive for *Listeria monocytogenes* (*Lm*). The tested product was held, and the recalling firm tested raw materials from the product and found that the roasted red skin potatoes, which were provided by an independent supplier, tested positive for *Lm*. The firm is recalling all products that used the

confirmed positive potatoes. FSIS and the company have received no reports of illnesses associated with consumption of these products.

Consumption of food contaminated with *L. monocytogenes* 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 and the company are concerned that some product may be frozen and in consumers' freezers.

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 will be posted on the FSIS website at www.fsis.usda.gov/recalls.

FSIS advises all consumers to reheat ready-to-eat product until steaming hot.

Media with questions regarding the recall can contract Dave Smith, CEO, at (952) 894-2540 and consumers with questions regarding the recall can contact Tom Webber, Director of Food Safety, at (952) 894-2540 or info@buddyskitchen.com.

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 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

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.

Last Modified Oct 08, 2014