



DATE: February 17, 2010
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: ASG
A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program
SUBJECT: Daniele International Inc Expands Recall

SUGGESTED

ACTION: Class I Recall; Salami/salame products that may be contaminated with *Salmonella*; Information provided in case of consumer inquiry.

From the information provided by USDA, the product being recalled was distributed in the neighboring State of Illinois. In addition, if any recalled product is found, please notify this office at 317-233-7360.

Rhode Island Firm Expands Recall of Salami/Salame Products Due to Possible *Salmonella* Contamination

Recall Release
FSIS-RC-006-2010
Congressional and Public Affairs
(202) 720-9113
Atiya Khan

**CLASS I RECALL
HEALTH RISK: HIGH**

Editor's Note: This recall release is being reissued to expand the January 23 recall to include an additional 115,000 pounds of salami/salame products.

WASHINGTON, February 16, 2010 – Daniele International Inc., an establishment with operations in Pascoag and Mapleville, R.I., is expanding its January 23 recall to include approximately 115,000 pounds of salami/salame products that may be contaminated with *Salmonella*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The recall is being expanded as a result of a confirmed finding of *Salmonella* in an unopened salami product tested by FSIS, and by ingredient testing

performed by the company. The product was sampled during the course of an ongoing investigation of a multi-state outbreak of *Salmonella* serotype Montevideo illnesses. These products were not subject to recall previously because they are not sausage products that contain black pepper on the external surface, or packaged with such products. Based on preliminary testing results, the company believes that crushed red pepper may be a possible source of *Salmonella* contamination.

Further testing is ongoing at a state health partner laboratory, and may determine if the product contained the *Salmonella* Montevideo strain associated with the multi-state outbreak. The Centers for Disease Control and Prevention (CDC), the Food and Drug Administration (FDA), FSIS, state health and agriculture departments, and Daniele International are cooperating in this investigation. The CDC has posted information about the multi-state outbreak on its website (<http://www.cdc.gov/salmonella>) but the investigation is ongoing and the root cause of the contamination has not yet been determined.

FSIS is continuing to work with the CDC, FDA, affected state public health partners, and the company on the investigation and will update the public on the progress of this investigation as information becomes available.

The products subject to recall include: (Recall Labels; Pdf Only)

- 8-ounce packages of "DANIELE HOT SALAME PANINO WITH FRESH MOZZARELLA."
- 8-ounce packages of "BOAR'S HEAD SALAME PANINO, SALAME ROLLED IN MOZZARELLA CHEESE."
- 8-ounce packages of "DANIELE ITALIAN STYLE SALAME PANINO, HOT SALAME ROLLED IN MOZZARELLA CHEESE."
- Random weight packages of "DANIELE ITALIAN STYLE SALAME PANINO, HOT SALAME ROLLED IN MOZZARELLA CHEESE."
- 8-ounce packages of "DIETZ & WATSON ARTISAN COLLECTION HOT SALAME PANINO, HOT SALAME ROLLED IN MOZZARELLA CHEESE."
- 8-ounce packages of "DANIELE SALAME PANINO WITH FRESH MOZZARELLA AND BASIL."
- 1-pound 8-ounce variety packages of "DANIELE CAPOCOLLO PANINO WITH FRESH MOZZARELLA AND BASIL; PRESIDENT'S PROSCIUTTO PANINO WITH FRESH MOZZARELLA AND BASIL; HOT SALAME PANINO WITH FRESH MOZZARELLA," with UPC Code 736436709582. NOTE: The products contained in this variety three-pack may be sold individually as well.

Each package bears a label with establishment number "EST. 459" inside the USDA mark of inspection. The above products are sold individually packed, except as noted above. The products subject to recall have sell-by dates ranging from February 3, 2010, through May 26, 2010, and were distributed to retail establishments nationwide. When available, the retail distribution list(s) will be posted on FSIS' website at http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify

their customers (including restaurants) of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Consumers with questions about the recall should contact the company's Hotline at (888) 345-4160. Media with questions about the recall should contact the company's public relations contact, Levick at (202) 973-1335.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly, and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within eight to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at 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.

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