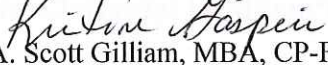


**DATE:** January 21, 2014

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

**FROM:**   
A. Scott Gilliam, MBA, CP-FS  
Director, Food Protection Program

**SUBJECT:** Gusto Packing [Food]

**AFFECTED  
PRODUCT:** Sliced, spiral ham products (approximately 67,113 pounds).

**SUMMARY:** Class I Recall; Concerns about possible *Listeria monocytogenes* contamination.

The hams were shipped to wholesalers for further distribution in INDIANA, Illinois, Kentucky, and Ohio.

The following products are subject to recall:

- 45.5-lb. cases, with six individual sized hams each labeled "Centrella Signature, Hardwood Hickory Smoked, Spiral Sliced Ham with Natural Juices" with the case code "71292603304," packaged on Nov. 29, 2013, having a Use or Freeze by date of "02/06/14."
- 45.8-lb. cases, with six individual sized hams each labeled "AMISH VALLEY, Fully Cooked, Hickory Smoked Spiral Sliced Ham" with the case code "71292645104," packaged on Nov. 29, 2013, having a Use or Freeze by date of "02/06/14."
- 45.8-lb. cases, with six individual sized hams each labeled "AMISH VALLEY, Fully Cooked, Hickory Smoked Spiral Sliced Ham" with the case code "71292645104," packaged on Nov. 30, 2013, having a Use or Freeze by date of "02/06/14."
- 31.6-lb. cases, with four individual sized hams each labeled "Ripple Creek Farms, Fully Cooked, Ready To Eat, Hickory Smoked, Spiral Sliced Ham" with the case code "71292603312," packaged on Nov. 30, 2013, having a Best Before date of "2014 FE 13."

Packaging labels bear the establishment number "EST. 2516" inside the USDA mark of inspection.

**SUGGESTED**

**ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. Consumers with questions regarding the recall can contact the Gusto Packing customer service hotline toll free at 877-984-8786. Media with questions regarding the recall can contact the company's public relations office at 919-255-7944. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

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## 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.

### Illinois Firm Recalls Sliced Spiral Hams for Possible Listeria Contamination

Class I Recall 005-2014

Health Risk: High Jan 17, 2014

[En Español](#)

Congressional and Public Affairs

Richard J. McIntire

(202) 720-9113

**WASHINGTON, Jan. 17, 2014** – Gusto Packing, a Montgomery, Ill. establishment, is recalling approximately 67,113 pounds of sliced, spiral ham products due to concerns about possible *Listeria monocytogenes* contamination, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The hams were shipped to wholesalers for further distribution in Illinois, Indiana, Kentucky and Ohio, while some were exported to Canada. The following products are subject to recall: [\[Labels\]](#)

- 45.5-lb. cases, with six individual sized hams each labeled “Centrella Signature, Hardwood Hickory Smoked, Spiral Sliced Ham with Natural Juices” with the case code “71292603304,” packaged on Nov. 29, 2013, having a Use or Freeze by date of “02/06/14.”
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Packaging labels bear the establishment number “EST. 2516” inside the USDA mark of inspection.

The problem was discovered when Gusto Packing’s internal sampling program found some of its products tested positive for *Listeria monocytogenes*. Those products were frozen and held for reconditioning. Later, Gusto Packing found that some of those ham products inadvertently shipped into commerce. The company then informed FSIS.

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 *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 can occur 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 with questions regarding the recall can contact the Gusto Packing customer service hotline toll free at 877-984-8786. Media with questions regarding the recall can contact the company's public relations office at 919-255-7944.

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/reportproblem>.

### **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.

<b>USDA Recall Classifications</b>	
<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.
<b>Class II</b>	This is a health hazard situation where 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.



