

Michael R. Pence Governor

William C. VanNess II, MD State Health Commissioner

DATE:

November 13, 2013

TO:

All Local Health Departments

Attn: Chief Food Inspection Officer

FROM:

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

SUBJECT:

Reser's Fine Foods Expanded Recall [Food]

AFFECTED

PRODUCT(S) Chicken, Ham and Beef Products For Products Produced Between 9/05/2013 and

10/09/2013Due to Possible Contamination with Listeria monocytogenes. See Attached

List.

SUGGESTED

ACTION:

Class I Recall; Reser's Fine Foods, a Topeka, Kan. establishment, is expanding its recall of chicken, ham and beef products to include all products produced between Sept. 5 and Oct. 9, 2013. This is in addition to the 22,800 pounds of product recalled on Oct. 22, 2013. The products are being recalled due to possible contamination with *Listeria monocytogenes*. Products regulated by FSIS bear the establishment number "EST. 13520" or "P-13520" inside the USDA mark of inspection. Only products made at this Topeka, KS facility, also designated by the plant code #20 after the code date, are affected by this recall. No other Reser's facilities are involved in this action. The products were distributed to retailers and distributors nationwide. Recommend notification of affected stores via phone, fax or e-mail.

Detail store information is not available at this time. Consumers and media with questions about the recall should contact the Reser's Fine Foods Consumer Hotline at 1-888-257-7913 (8 a.m. – 8 p.m. Eastern Time). In addition, if any recalled products are found, please notify this office at 317-233-3213.

Kansas Firm Recalls Chicken, Ham And Beef Products Due To Potential Listeria Monocytogenes Contamination

Class I

Health Risk: High Distribution List PDF

En Español

Recall 059-2013 Oct 26, 2013



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

EDITOR'S NOTE: This release is being reissued to reflect additional products produced on dates not included in the Oct. 22, 2013 release.

WASHINGTON, Oct. 26, 2013 – Reser's Fine Foods, a Topeka, Kan. establishment, is expanding its recall of chicken, ham and beef products to include all products produced between Sept. 5 and Oct. 9, 2013. This is in addition to the 22,800 pounds of product recalled on Oct. 22, 2013. The products are being recalled due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The company announced that these products are being recalled in conjunction with other foods regulated by the Food and Drug Administration (FDA). A full list of products being recalled can be found on FDA's website here. Products regulated by FSIS bear the establishment number "EST. 13520" or "P-13520" inside the USDA mark of inspection. Only products made at this Topeka, KS facility, also designated by the plant code #20 after the code date, are affected by this recall. No other Reser's facilities are involved in this action.

Products subject to this expansion of the recall include the following:

Unit UPC	Case UPC	Pack/Size	Product	Use-by Date
074865797238	74865.79723	5 lbs.	Block and Barrel Imperial Gourmet White Meat Chicken Salad	10/5/13 - 11/17/13
077509633084	77509.63308	12 oz.	Chef Solutions Cranberry Pecan White Meat Chicken Salad	10/14/13 - 11/16/13
071117182309	71117.18230	12 oz.	Dillons Ham Salad	10/15/13 - 11/16/13
822486158873	22486.15887	5 lbs.	Cobble Street Market Chicken Salad	10/12/13 - 11/15/13
011110066930	11110.06693	5 lbs.	Kroger BBQ Beans With Beef & Sauce	10/17/13 - 11/14/13
011110059680	11110.05968	16 oz.	Kroger BBQ Beans With Beef & Sauce	10/20/13 - 11/12/13

071117141788	71117.14178	16 oz.	Millers Bar-B-Que Beans with Beef	10/16/13 - 11/18/13
071117141795	71117.14179	3 lbs.	Millers Bar-B-Que Beans with Beef	10/20/13 - 11/19/13
071117023978 71117.02397		7 oz.	Mrs. Weaver's Ham Salad	10/18/13 - 11/14/13
071117023961	71117.02396	7 oz.	Mrs. Weaver's Chicken Salad	10/22/13 - 11/19/13
071117113907	71117.11390	5 lbs.	Reser's Fine Foods Chicken Salad	9/19/13 - 11/12/13
071117113983	71117.11398	5 lbs.	Reser's Fine Foods Gourmet White Chicken Salad	10/7/13 - 11/9/13
071117004076	71117.00407	5 lbs.	Reser's Fine Foods Smoked Chicken Salad	10/8/13 - 11/9/13
071117113921 71117.11392		5 lbs.	Reser's Fine Foods White Meat Chicken Salad with Cranberries & Pecans	10/11/13 - 11/13/13
071117190083	71117.19008	12 oz	Reser's Fine Foods White Meat Chicken Salad	10/11/13 11/13/13
071117114003	71117114003 71117.11400		Reser's Fine Foods Chicken Salad	10/12/13 11/15/13
071117135121 71117.13512		5 lbs.	Reser's Fine Foods White Chicken Salad Artificially Whitened	10/15/13 11/17/13
071117002812 71117.00281		5 lbs.	Reser's Fine Foods Carolina BBQ Beans with Meat	10/17/13 11/19/13
071117141320 71117.14132		5 lbs.	Reser's Fine Foods Classic Chicken Salad	10/19/13 11/16/13
071117114195 71117.11419		5 lbs.	Reser's Fine Foods Shredded White Chicken Salad	10/20/13 11/22/13
071117141399	71117.14139	5 lbs.	Reser's Fine Foods Ham Salad Supreme	10/21/13 11/23/13
071117190113 71117.19011		12 oz	Reser's Fine Foods Ham Salad	10/21/13 11/22/13
071117114027	71117.11402	5 lbs.	Reser's Fine Foods Ham Salad	10/28/13 11/26/13

071117113976	71117.11397	5 lbs.	Reser's Fine Foods White Meat Chicken Salad with Rotisserie Seasoning	11/3/2013
051933380905	51933.38090	12 oz	Sav-A-Lot Ham Salad	10/16/13 - 11/17/13
071117615029	71117.61502	3 lbs.	Stonemill Kitchens Loaded Potato Salad with Bacon	10/11/13 - 11/12/13
007111711494	71117.11494	10.5 lbs.	Stonemill Kitchens Low Fat White Chicken Salad with Agave and Cranberries	11/6/2013
007111711495	71117.11495	10 lbs.	Stonemill Kitchens Cranberry Pecan White Chicken Salad	11/7/2013
041303820278	41303.82027	12 oz	Essential Everyday White Meat Chicken Salad	10/11/13 - 11/8/13
074865800372	71117.68007	5 lbs.	Classic Chicken Salad	10/11/13 - 11/13/13
758108301498	58108.30149	5 lbs.	Cross Valley Farms Chicken Salad	10/10/13 - 11/13/13
758108301665	58108.30166	5 lbs.	Cross Valley Farms Ham Salad	10/25/13 - 11/23/13
681131917544	79453.82325	4 oz	CHICKEN MKTSDE SS	10/11/13 - 11/12/13
081131917542	81131.91754	12 oz	Walmart Deli Chicken Salad	10/11/13 - 11/8/13
081131917566	81131.91756	12 oz	Walmart Deli Ham Salad	10/18/13 - 11/19/13
073474030040	73474.03004	5 lbs.	Yoder's Ham Salad	10/17/13 - 11/17/13

Products that were previously recalled on Oct. 22, 2013, include:

UPC	Pack/Size	Product	Use-By Date
22486 15887	5 lbs.	Cobble Street Market Chicken Salad	11/15/13
58108 30149	5 lbs.	Cross Valley Farms Chicken Salad	11/13/13

58108 30166	5 lbs.	Cross Valley Farms Ham Salad	11/23/13
71117 11392	5 lbs.	Reser's Fine Foods White Meat Chicken Salad with Cranberries & Pecans	11/13/13
71117 11400	5 lbs.	Reser's Fine Foods Chicken Salad	11/15/13
71117 11402	5 lbs.	Reser's Fine Foods Ham Salad	11/26/13
71117 14139	5 lbs.	Reser's Fine Foods Ham Salad Supreme	11/23/13
71117 14179	3 lbs.	Millers Bar-B-Que Beans with Beef	11/19/13
71117 19008	12 oz.	Reser's Fine Foods White Meat Chicken Salad	11/13/13
71117 68007	5 lbs.	Classic Chicken Salad	11/13/13
77509 63308	12 oz.	Chef Solutions Cranberry Pecan White Meat Chicken Salad	11/16/13
71117 61502	3 lbs.	Stonemill Kitchens Loaded Potato Salad with Bacon	10/23/13

The products were distributed to retailers and distributors nationwide.

The problem was discovered through microbiological testing by the Canadian Food Inspection Agency. A traceback investigation and follow-up testing by FDA at the facility determined there was potential cross contamination of products with *Listeria monocytogenes* from product contact surfaces. Upon further review, the company determined that products produced on additional dates should be recalled. 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 www.fsis.usda.gov/recalls.

Consumers and media with questions about the recall should contact the Reser's Fine Foods Consumer Hotline at 1-888-257-7913 (8 a.m. -8 p.m. Eastern Time).

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. To report a problem with a meat, poultry or processed egg product to FSIS at any time, visit http://www.fsis.usda.gov/reportproblem.

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 paté, 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.	