Indiana State Department of Health
An Equal Opportunity Employer

Mitchell E. Daniels, Jr.
Governor

Gregory N. Larkin, M.D., F.A.A.F.P.
State Health Commissioner

DATE: July 15, 2011

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

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

SUBJECT: Ready-to-eat smoked duck distributed for institutional use tested positive for *Salmonella*

Massachusetts Firm Recalls Imported Ready-To-Eat Smoked Duck Breast Products Due To Possible *Salmonella* Contamination

SUGGESTED ACTION: **CLASS I RECALL – HEALTH RISK-HIGH:** If any product is found, contact this office at 317-233-7360.

Recall Release
FSIS-RC-049-2011

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

WASHINGTON, July 14, 2011 - Sid Wainer & Son, Inc., a New Bedford, Mass. establishment, is recalling approximately 137 pounds of imported, ready-to-eat, smoked duck breast products that may be contaminated with *Salmonella*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

Through routine testing on July 12, 2011, FSIS found a sample of smoked duck breast product imported from Canadian establishment number 377, Charcuterie Parisienne, to be positive for *Salmonella*. The initial product represented by that sample is on hold, but the Canadian Food Inspection Agency notified FSIS that additional product represented by the positive sample had been shipped to Sid Wainer & Son, Inc. and Palmex, Inc. A separate press release has been issued for products distributed by Palmex, Inc.

The products subject to recall include:

- Shipping containers of "MAGRET DE CANARD FUME SECHE DRIED SMOKED DUCK BREAST PRODUIT DU CANADA\PRODUCT OF CANADA."

Each container holds six individually wrapped pieces of the duck breast product, weighing an average of .66 pounds each. Each package bears a label with the establishment number "CANADA 377" inside the Canadian mark of inspection. Packages can be identified by code lot number "111217," package code "11JN20," and best before date "11DE17." The products subject to recall were produced on June 20, 2011, and were distributed for institutional use in Conn., Ill., Mass., N.Y., and Penn.

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.

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 6 to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Media and consumers with questions about the recall should contact Tom Furtado at (508) 999-6408, ext. 191.

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DATE: July 15, 2011

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

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

SUBJECT: Update: Ready-to-eat smoked duck distributed for institutional use tested positive for *Salmonella*

New York Firm Recalls Imported Ready-To-Eat Smoked Duck Breast Products Due To Possible *Salmonella* Contamination

SUGGESTED ACTION: **CLASS I RECALL – HEALTH RISK-HIGH:** If any product is found, contact this office at 317-233-7360.

Recall Release
FSIS-RC-049-2011

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

WASHINGTON, July 14, 2011 - Palmex, Inc., a Champlain, N.Y. establishment, is recalling approximately 197 pounds of imported, ready-to-eat, smoked duck breast products that may be contaminated with *Salmonella*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

Through routine testing on July 12, 2011, FSIS found a sample of smoked duck breast product imported from Canadian establishment number 377, Charcuterie Parisienne, to be positive for *Salmonella*. The initial product represented by that sample is on hold, but the Canadian Food Inspection Agency notified FSIS that additional product represented by the positive sample had been shipped to Sid Wainer & Son, Inc. and Palmex, Inc. A separate press release has been issued for products distributed by Sid Wainer & Son, Inc.

The products subject to recall include:

- Shipping containers of "MAGRET DE CANARD FUME SECHE DRIED SMOKED DUCK BREAST PRODUIT DU CANADA\PRODUCT OF CANADA."

Each container holds six individually wrapped pieces of the duck breast product, weighing an average of .66 pounds each. Each package bears a label with the establishment number "CANADA 377" inside the Canadian mark of inspection. Packages can be identified by code lot number "111217," package code "11JN20," and best before date "11DE17." The products subject to recall were produced on June 20, 2011, and were sent to distribution centers in Calif., and to the Dominican Republic.

When available, the retail distribution list(s) will be posted on FSIS' website at www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp. 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. 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 6 to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Media with questions about the recall should contact Benoit Cuchet, President, at 450-460-2107.

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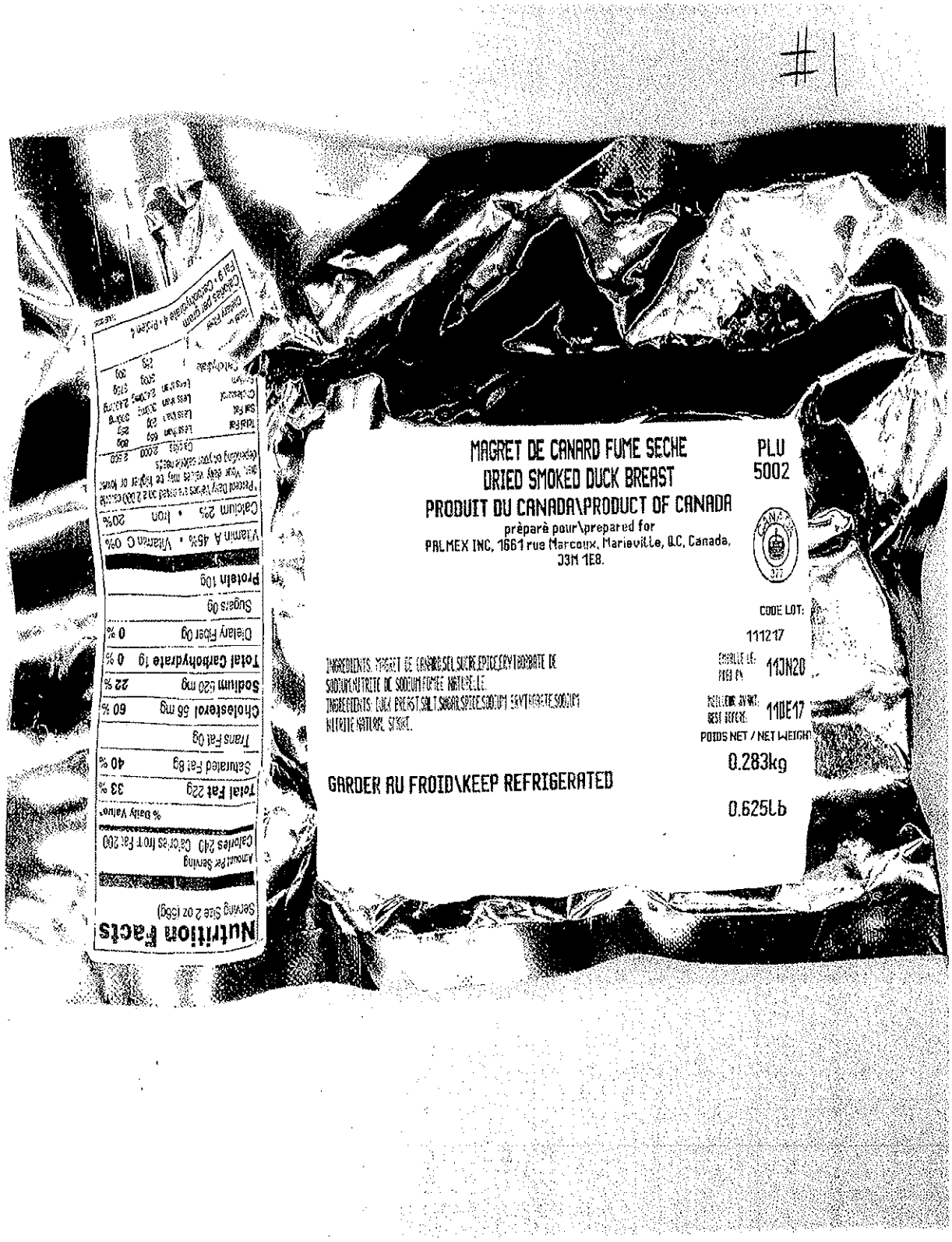
MAGRET DE CANARD FUME SECHE
DRIED SMOKED DUCK BREAST
PRODUIT DU CANADA\PRODUCT OF CANADA
PLU
5002
prèparè pour\prepared for
PALMEX INC, 1661 rue Marcoux, Marieville, QC, Canada, J3M 1E8.
CODE LOT:
111217
11JN20
11DE17
POIDS NET / NET WEIGHT
0.283kg
0.625Lb
GARDER AU FROID\KEEP REFRIGERATED
Nutrition Facts
Serving Size 2 oz (56g)
Amount Per Serving
Calories 240 Calories from Fat 200
% Daily Value*
Total Fat 22g 33 %
Saturated Fat 8g 40 %
Trans Fat 0g
Cholesterol 65 mg 60 %
Sodium 620 mg 22 %
Total Carbohydrate 1g 0 %
Dietary Fiber 0g 0 %
Sugars 0g
Protein 10g
Vitamin A 45% • Vitamin C 0%
Calcium 2% • Iron 20%