



Michael R. Pence  
Governor

Jerome M. Adams, MD, MPH  
State Health Commissioner

DATE: January 14, 2015

TO: All Local Health Departments  
Attr. Chief Food Inspection Officer

FROM: *Laurie Kidwell*  
Laurie Kidwell, RRT Supervisor  
Food Protection Program

SUBJECT: The Santa Barbara Smokehouse Inc. - RECALL [Food]

AFFECTED PRODUCT: Cold smoked salmon

SUMMARY: Unclassified Recall; The products are being recalled because they have the potential to be contaminated with Listeria Monocytogenes.

Cambridge House Private Reserve, Cambridge House Mild, Cambridge House Mild 4oz, Cambridge House Royal, Cambridge House Royal 4oz, Cambridge House Royal Pastrami, Cambridge House Royal Lemon and Dill, Cambridge House Royal Prime Tenderloin, Cambridge House Mild Lemon Pepper, Cambridge House Balmoral, Cambridge House Balmoral 4oz, Cambridge House Gravdlax, Cambridge House Mild Citron Vodka, Coastal Harbor, Coastal Harbor Oak, Coastal Harbor Oak Beech, Coastal Harbor Beech, Coastal Harbor Oak Beech Pastrami, Coastal Harbor 1lb Trimmings, Coastal Harbor Nova, Santa Barbara Smokehouse Balmoral, Harbor Point Atlantic, Harbor Point Scottish Style, Gelsons Market Cambridge House Private Reserve, Fresh & Easy Atlantic Smoked Salmon 4oz, Fresh & Easy Scottish Smoked Atlantic Salmon 4oz, Fresh & Easy Smoked Salmon Trimmings 4oz, Channel Island Atlantic, Local Abundance 4oz, Local Abundance Norwegian, Local Abundance unsliced, Gordon Foods Private Reserve Wild.

Batch numbers found on the rear of the package: 200, 596, 4261, 5042, 5251, 5264, 5609, 5699, 5731, 5761, 5792, 5904, 5924, 5934, 5969, 5979, 6012, 6029, 6042, 6054, 6061, 6072, 6082, 6175, 6194, 6204, 6214, 6285, 6304, 6314, 6322, 6339, 6344, 6351, 6362, 6379, 6434, 6449, 6452, 6461, 6479, 6481, 6492, 6572, 6569, 6572, 6584, 6594, 6604, 6612, 6664, 6674, 6684.

The products were distributed nationwide.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers who have purchased any of the above products are urged to return the product to the place of purchase for a full refund. Consumers with questions may contact the company at 1-805-966-9796. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

\*\*\*\*\*

### Recall -- Firm Press Release



2 North Meridian Street • Indianapolis, IN 46204  
317.233.1325 tdd 317.233.5577  
www.statehealth.in.gov

To promote and provide  
essential public health services.

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.

## *The Santa Barbara Smokehouse Inc Voluntary Recall Because of Possible Health Risk*

**Contact:**

Consumer:  
Tim Brown  
805-966-9796

**FOR IMMEDIATE RELEASE** — January 8, 2015 — The Santa Barbara Smokehouse Inc. of Santa Barbara, CA, is voluntarily recalling the following brands and batches of cold smoked salmon produced and packed between December 17th and December 24th 2014 because they have the potential to be contaminated with *Listeria Monocytogenes*, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria* infection can cause miscarriages and stillbirths among pregnant women.

Cambridge House Private Reserve, Cambridge House Mild, Cambridge House Mild 4oz, Cambridge House Royal, Cambridge House Royal 4oz, Cambridge House Royal Pastrami, Cambridge House Royal Lemon and Dill, Cambridge House Royal Prime Tenderloin, Cambridge House Mild Lemon Pepper, Cambridge House Balmoral, Cambridge House Balmoral 4oz, Cambridge House Gravdlax, Cambridge House Mild Citron Vodka, Coastal Harbor, Coastal Harbor Oak, Coastal Harbor Oak Beech, Coastal Harbor Beech, Coastal Harbor Oak Beech Pastrami, Coastal Harbor 1lb Trimmings, Coastal Harbor Nova, Santa Barbara Smokehouse Balmoral, Harbor Point Atlantic, Harbor Point Scottish Style, Gelsons Market Cambridge House Private Reserve, Fresh & Easy Atlantic Smoked Salmon 4oz, Fresh & Easy Scottish Smoked Atlantic Salmon 4oz, Fresh & Easy Smoked Salmon Trimmings 4oz, Channel Island Atlantic, Local Abundance 4oz, Local Abundance Norwegian, Local Abundance unsliced, Gordon Foods Private Reserve Wild.

Batch numbers found on the rear of the package: 200, 596, 4261, 5042, 5251, 5264, 5609, 5699, 5731, 5761, 5792, 5904, 5924, 5934, 5969, 5979, 6012, 6029, 6042, 6054, 6061, 6072, 6082, 6175, 6194, 6204, 6214, 6285, 6304, 6314, 6322, 6339, 6344, 6351, 6362, 6379, 6434, 6449, 6452, 6461, 6479, 6481, 6492, 6572, 6569, 6572, 6584, 6594, 6604, 6612, 6664, 6674, 6684.

No illnesses have been reported to date in connection with this incident.

The potential for contamination was noted after routine testing by the company revealed the presence of *Listeria monocytogenes* on food contact surfaces.

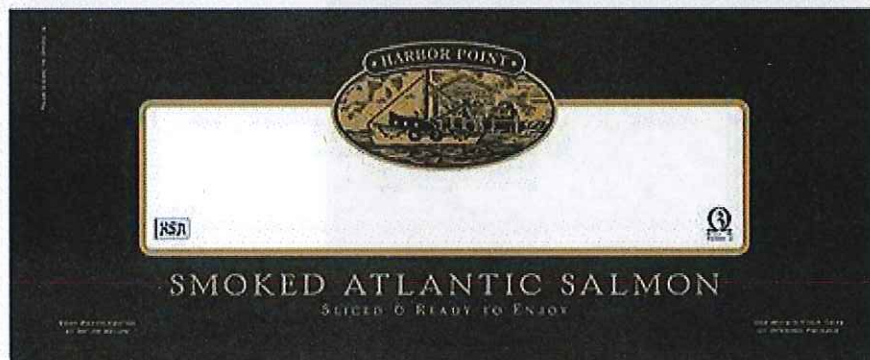
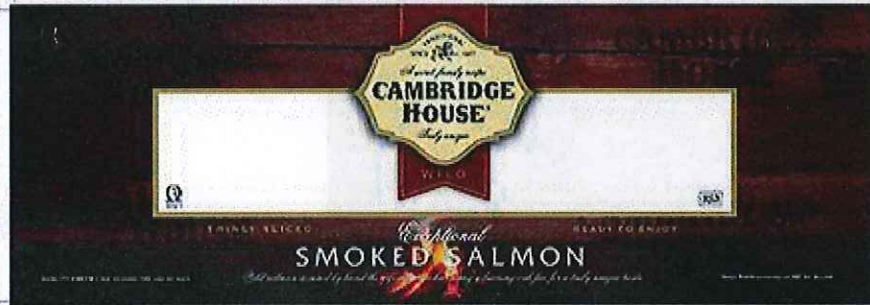
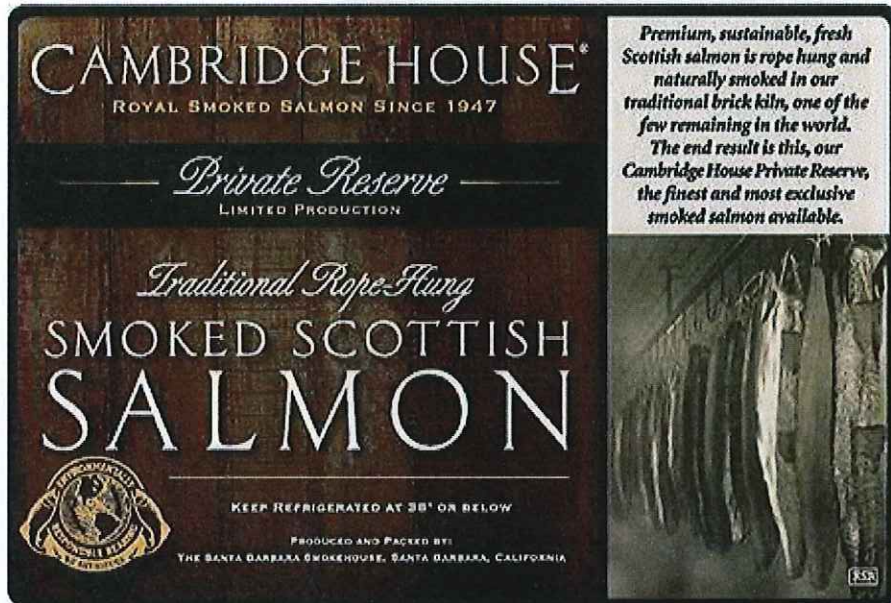
The production of the product has been voluntarily suspended while CDPH and the company continue to investigate the source of the incident.

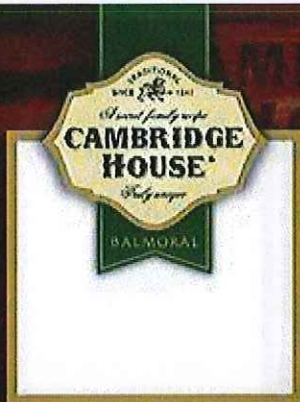
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The Santa Barbara Smokehouse Inc Voluntary Recall Because of Possible Health Risk  
Photo





## Exceptional SMOKED SALMON

*Atlantic salmon cured by hand then gently smoked using a herring oak for a truly unique taste.*

THINLY SLICED READY TO ENJOY



NET WEIGHT 4oz (113g)



WEIGHT CHECK | See Reverse for Lot # and Date | Best Before/Use By: 06/17/18



Cambridge House MILD Smoked Salmon

Based in the heart of Maine, we have an air of old time charm and a rich history that will make you smile. The year 1882 was our start, and we have been growing ever since.

Today only the finest quality Atlantic salmon is used. It is hand cured and then gently smoked using herring oak for a truly unique taste.

The product is an excellent addition to any meal. It is thin and tender, and it is ready to eat. It is a true delicacy, and it is a true pleasure to eat.

Cambridge House smoked salmon is a true delicacy. It is thin and tender, and it is ready to eat. It is a true pleasure to eat.

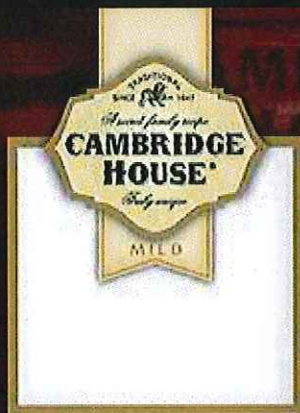
Cambridge House Balmoral Smoked Salmon

Based in the heart of Maine, we have an air of old time charm and a rich history that will make you smile. The year 1882 was our start, and we have been growing ever since.

Today only the finest quality Atlantic salmon is used. It is hand cured and then gently smoked using herring oak for a truly unique taste.

The product is an excellent addition to any meal. It is thin and tender, and it is ready to eat. It is a true delicacy, and it is a true pleasure to eat.

Nutrition Facts	
Per 1 oz (28g) Serving	
<b>Total Fat</b> 1.5g	
<b>Total Protein</b> 10g	
<b>Total Sodium</b> 100mg	
<b>Total Sugar</b> 0g	
<b>Total Fat</b> 1.5g	
<b>Total Protein</b> 10g	
<b>Total Sodium</b> 100mg	
<b>Total Sugar</b> 0g	



## Exceptional SMOKED SALMON

*Atlantic salmon cured by hand then gently smoked using a herring oak for a truly unique taste.*

THINLY SLICED READY TO ENJOY



NET WEIGHT 4oz (113g)



WEIGHT CHECK | See Reverse for Lot # and Date | Best Before/Use By: 06/17/18



Cambridge House MILD Smoked Salmon

Based in the heart of Maine, we have an air of old time charm and a rich history that will make you smile. The year 1882 was our start, and we have been growing ever since.

Today only the finest quality Atlantic salmon is used. It is hand cured and then gently smoked using herring oak for a truly unique taste.

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Cambridge House smoked salmon is a true delicacy. It is thin and tender, and it is ready to eat. It is a true pleasure to eat.

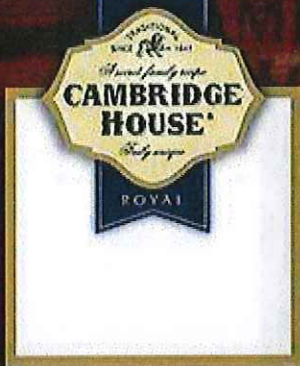
Cambridge House Mild Smoked Salmon

Based in the heart of Maine, we have an air of old time charm and a rich history that will make you smile. The year 1882 was our start, and we have been growing ever since.

Today only the finest quality Atlantic salmon is used. It is hand cured and then gently smoked using herring oak for a truly unique taste.

The product is an excellent addition to any meal. It is thin and tender, and it is ready to eat. It is a true delicacy, and it is a true pleasure to eat.

Nutrition Facts	
Per 1 oz (28g) Serving	
<b>Total Fat</b> 1.5g	
<b>Total Protein</b> 10g	
<b>Total Sodium</b> 100mg	
<b>Total Sugar</b> 0g	
<b>Total Fat</b> 1.5g	
<b>Total Protein</b> 10g	
<b>Total Sodium</b> 100mg	
<b>Total Sugar</b> 0g	



*Cambridge House* **ROYAL** *Smoked Salmon*

Based in the heart of some of the world's finest salmon, Cambridge House's smoked salmon is made from the finest Atlantic salmon, carefully selected and expertly smoked to perfection. The result is a rich, succulent, and tender smoked salmon that is perfect for any occasion. Cambridge House's smoked salmon is made from the finest Atlantic salmon, carefully selected and expertly smoked to perfection. The result is a rich, succulent, and tender smoked salmon that is perfect for any occasion.

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**Nutrition Facts**

**PER 100g**

Total Fat	10g
Sodium	100mg
Total Crap	10g
Protein	10g
Carbohydrate	10g
Fiber	10g
Sugar	10g
Cholesterol	10g
Vitamin A	10%
Vitamin C	10%
Iron	10%
Calcium	10%

*Exceptional*  
**SMOKED SALMON**  
*Atlantic salmon carefully smoked then gently smoked using a honey oak perfect family recipe taste*

FINELY SLICED **READY TO ENJOY**

NET WEIGHT 400g (14.1oz)

NSF

WEIGHTS & MEASURES FOR USE BY DATE **NSF** REGISTERED BY NSF IN CANADA

Cambridge House's smoked salmon is made from the finest Atlantic salmon, carefully selected and expertly smoked to perfection. The result is a rich, succulent, and tender smoked salmon that is perfect for any occasion. Cambridge House's smoked salmon is made from the finest Atlantic salmon, carefully selected and expertly smoked to perfection. The result is a rich, succulent, and tender smoked salmon that is perfect for any occasion.

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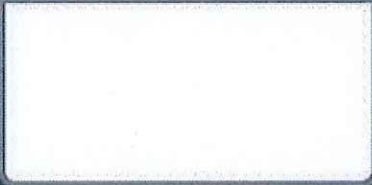
Trim Here to Open >

# COASTAL HARBOR®

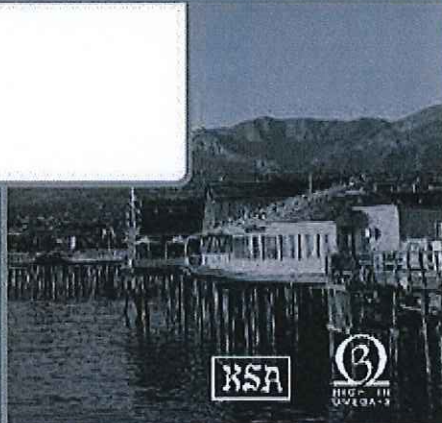
by the  
SANTA BARBARA SMOKEHOUSE



## SUPERIOR QUALITY *Smoked Atlantic Salmon*



Naturally smoked with  
beechwood in our traditional  
"open-fire" smokehouse.

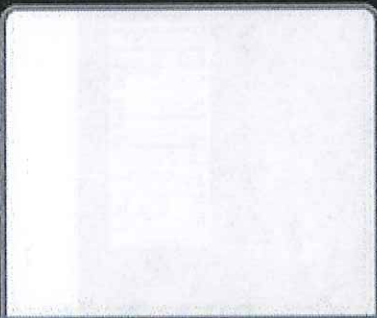


NET WEIGHT 4OZ (113G)  
KEEP REFRIGERATED AT 30° OR BELOW  
HAND TRIMMED, SLICED & READY TO ENJOY

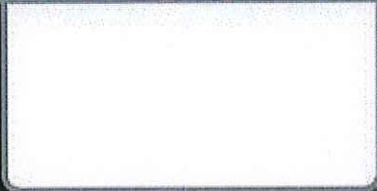
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COASTAL HARBOR<sup>SM</sup>

by the  
SANTA BARBARA SMOKEHOUSE



SUPERIOR QUALITY  
*Smoked Atlantic Salmon*



Naturally smoked with aged oak  
whiskey barrels in our traditional  
"open-fire" smokehouse.

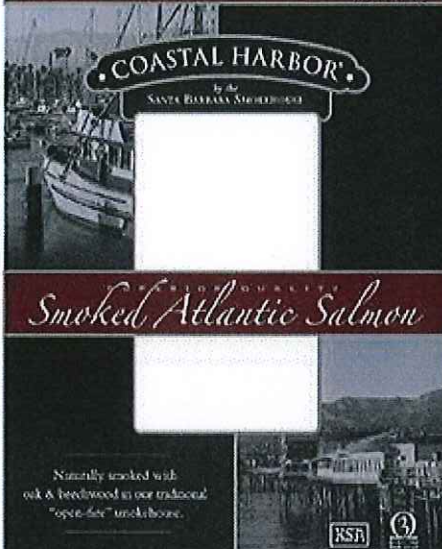


KSA

3  
HIGH OMEGA-3

NET WEIGHT 4oz (113g)  
KEEP REFRIGERATED AT 38° OR BELOW  
HAND TRIMMED, SLICED & READY TO ENJOY

100% PURE AND NATURAL



**COASTAL HARBOR**  
By the  
SANTA BARBARA FISHERIES

**SMOKED ATLANTIC SALMON**

Naturally smoked with oak & hickory in our traditional "open-fire" smokehouse.

**NET WEIGHT 4oz (113g)**  
KEEP REFRIGERATED AT 36° OR BELOW  
HAND TRIMMED, SLICED & READY TO ENJOY

**COASTAL HARBOR**  
By the  
SANTA BARBARA FISHERIES

**COASTAL HARBOR® SMOOKED ATLANTIC SALMON**


Check out the amazing Coastal Harbor® Oak and Hickory Smoked Atlantic Salmon. Based on the finest of Santa Barbara, we are one of the few manufacturers left in the world that still smoke salmon in a traditional open fire smokehouse.

Our very unique smoking method produces a delicious and clean flavor that cannot be replicated in modern electric smoking bins. Although this is a costly and time-consuming technique we are sure you will appreciate the difference in our product.

We select premium quality Atlantic salmon, which we have cured with a blend of pure sea salt and brown sugar. The salmon is then smoked in small batches using oak and hickory woodsmoke. Once the salmon has been smoked it is fully trimmed, hand sliced and vacuum packed fresh to your doorstep.

Coastal Harbor® smoked salmon is fully kosher certified and contains no preservatives or artificial ingredients whatsoever.

Our Red Salmon is high in Omega-3 fatty acids, which are essential to good health. When you choose that our amazing Omega-3 for the best you buy, better cholesterol levels. For further details please visit us at [www.pacificharbor.com](http://www.pacificharbor.com).

**NSP** 

**BEYOND BOUNDARIES**

Our signature flavor and unique texture that makes this product so beloved from the refrigerator and frozen to room temperature. It's approximately 40 minutes before serving. Allow 2 to 4 hours per portion as an appetizer or a 1.5 hour per portion as a main course.

Coastal Harbor® smoked salmon can be served hot or cold with fresh bread, seasonal berries, rice and fresh peppers or with a hot sauce, sugar and citrus salsa.

**REFRIGERATE FOR BEST RESULTS**

Coastal Harbor® smoked salmon contains no preservatives and must therefore be kept refrigerated at all times when not being served. It is best stored unopened and it will stay fresh for up to two weeks or until the "Use By" date, whichever is earlier.

Once opened our salmon should be kept well wrapped in the refrigerator and used within four days. For extended storage the salmon may be frozen for up to three months. If accepted to be in original packaging.

**PROCESSED BY:**  
Pacific Harbor, Santa Barbara, California  
1111 E. Highway  
Santa Barbara, CA 93101  
[www.pacificharbor.com](http://www.pacificharbor.com)

**Nutrition Facts**  
Serving Size 1 oz (28g)  
Amount Per Serving  
Calories 40  
Total Fat 1g  
Sodium 100mg  
Total Crap 0g  
Net Weight 11.3g



fresh & easy

# atlantic Smoked Salmon

Our smoked salmon is dry-cured with sea salt and brown sugar, then smoked with smoldering beechwood from our open-fire smokehouse.

10 mm heat sealing

10 mm heat sealing

PER 1.76 OZ  
SERVING

80  
CALORIES

2g  
SAT FAT

400mg  
SODIUM

0g  
SUGARS

90mg  
OMEGA-3  
PER SERVING

NET WT. 4 OZ (113g)

**RSA**  
KOSHER

MINIMUM OF 3 SLICES

Perishable. Keep Refrigerated.



# atlantic Smoked Salmon

10mm heat sealing

### Nutrition Facts

Serving Size 1.16 oz (30g)  
Servings Per Container 2

Amount Per Serving

Calories 60 **Calories from Fat 40**

**% Daily Value\***

**Total Fat 4g** 8%

**Saturated Fat 2g** 10%

**Trans Fat 0g**

**Polyunsaturated Fat 0.5g**

**Monounsaturated Fat 1g**

**Cholesterol 20mg** 7%

**Sodium 400mg** 17%

**Total Carbohydrate 0g** 0%

**Dietary Fiber 0g** 0%

**Sugars 0g**

**Protein 12g**

**Vitamin A 0%** • **Vitamin C 0%**

**Calcium 0%** • **Iron 0%**

\*Percent Daily Values are based on a diet of other people's secrets.  
For other values, see label or our website at [www.freshandeasy.com](http://www.freshandeasy.com)

	Calories	2 30g	2 30g
Total Fat	Less than	40g	40g
Saturated Fat	Less than	20g	20g
Cholesterol	Less than	20mg	20mg
Sodium	Less than	2,000mg	2,000mg
Total Carbohydrate	Less than	30g	30g
Dietary Fiber		25g	25g
Sugars		25g	25g

Ingredients: Farm Raised Atlantic Salmon (Wild Alaskan Salt Sugar Natural Herbwood Smoke)

**CONTAINS:** Fish (Salmon).  
Made in a facility that also handles Milk.

Produced For:  
Fresh & Easy Neighborhood Market Inc.  
El Segundo, CA 90245

© 2011 Fresh & Easy  
Neighborhood Market Inc.

**Our Promise:**  
We want you to enjoy our Fresh & Easy products. If you don't, we'll gladly give you a refund or exchange.  
[www.freshandeasy.com](http://www.freshandeasy.com)

**Storage:**  
Refrigerate & keep refrigerated.  
Use through **Best By Date** or within 2 days of opening.  
Not suitable for home freezing.

**CAUTION:** Although every care has been taken to remove bones, some small bones may remain.



Our smokehouse is one of the few left in the world that still smokes salmon the traditional way, using an open-fire, wood-burning smokehouse. We source only the finest quality salmon - reared in the cold, clear waters of specially selected farms - to give this product its superior texture and flavor.

The hand-cut filets are dry-cured with natural sea salt and brown sugar, then slowly and gently smoked with smoldering beechwood for several hours, according to ancestral smoking practices. Before the salmon is carefully sliced, the sides are matured for another 24 hours to develop a rounded and distinctive smoke flavor.

Fresh & Easy Atlantic Smoked Salmon represents the highest quality taste and texture. We hope you will be as passionate about our products as we are!

Bon appetit!

10mm heat sealing

Scottish  
SMOKED ATLANTIC SALMON

We hand smoke the finest Atlantic salmon in Scotland with a smoky flavor and dry skin. The skin is cooked until it is crisp and delicious.



PER 1/2 OZ (14g)  
110  
CALORIES  
3.5g  
FAT  
100%  
SALMON  
100%  
SALMON

NET WT. 4 OZ (113g)



IMPORTED BY J. B. FINE  
Perthshire, New York

fresh  
& easy



# Smoked Salmon trimmings

Our smoked salmon is dry-cured with sea salt and brown sugar, then smoked with smoldering beechwood from our open-fire smokehouse.

PER 1.76 OZ  
SERVING

**80**  
CALORIES

**2g** 10%  
SAT FAT DV

**400mg** 17%  
SODIUM DV

**0g**  
SUGARS

 **900mg**  
OMEGA-3  
PER SERVING

NET WT. 4 OZ (113g)

**KSA**  
KOSHER

Perishable:  
Keep Refrigerated



# Smoked Salmon trimmings

## Nutrition Facts

Serving Size 1.76 oz (50g)  
Servings Per Container 2

Amount Per Serving  
**Calories 80**      **Calories from Fat 40**

	% Daily Value*
<b>Total Fat</b> 4g	<b>8%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 1g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 400mg	<b>17%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 0g	
<b>Protein</b> 12g	

Vitamin A 0%      •      Vitamin C 0%  
Calcium 0%      •      Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet.  
Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9      •      Carbohydrate 4      •      Protein 4

**Ingredients:** Farm Raised Atlantic Salmon (Color Added), Salt, Sugar, Natural Hardwood Smoke.

**CONTAINS:** Fish (Salmon).

Made in a facility that also handles Milk.

**Produced For:**

Fresh & Easy Neighborhood Market Inc.  
El Segundo, CA 90245

© 2011 Fresh & Easy  
Neighborhood Market Inc.

**Our Promise:**

We want you to enjoy our Fresh & Easy products. If you don't, we'll gladly give you a refund or exchange.

[www.freshandeasy.com](http://www.freshandeasy.com)

**Storage:**

Perishable. Keep refrigerated.

Use through Enjoy By Date or within 2 days of opening.

Not suitable for home freezing.

**CAUTION:** Although every care has been taken to remove bones, some small bones may remain.



SC10768



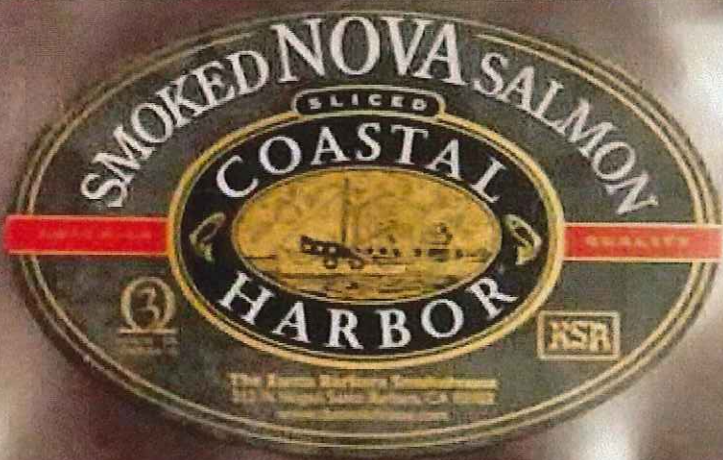
*Smoked Atlantic Salmon*

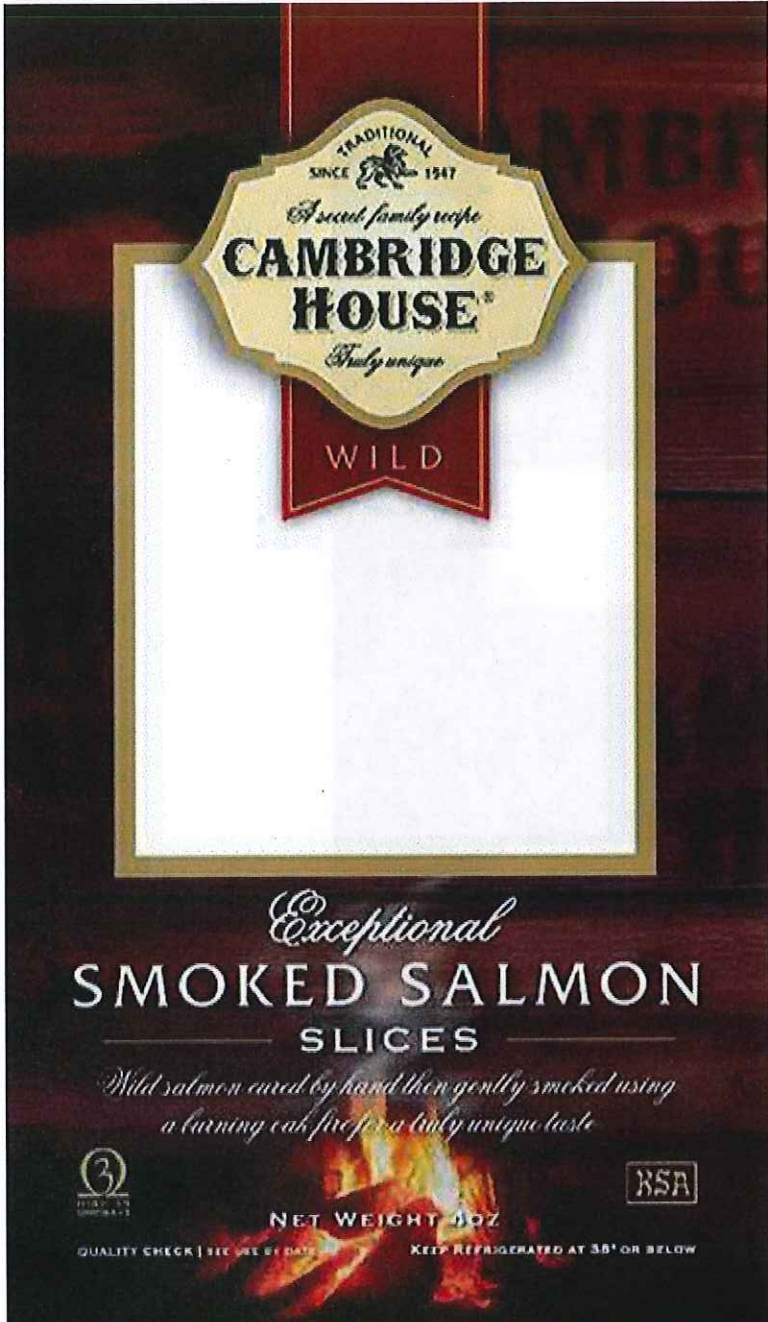


KEEP REFRIGERATED



EXCLUSIVELY DISTRIBUTED BY  
GOURMET FOODS, RANCHO DOMINGUEZ, CA 90221





TRADITIONAL  
SINCE 1947

*A secret family recipe*  
**CAMBRIDGE HOUSE**  
*Truly unique*

WILD

*Exceptional*  
**SMOKED SALMON**  
SLICES

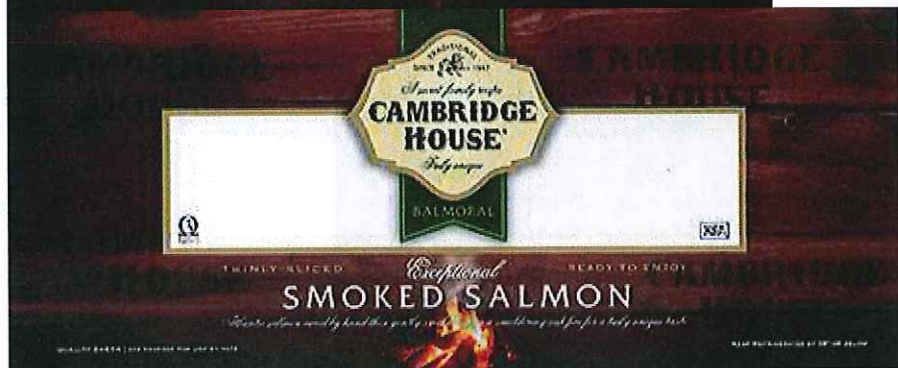
*Wild salmon cured by hand then gently smoked using  
a burning oak fire for a truly unique taste.*

3  
HOLD FOR  
QUALITY CHECK

NET WEIGHT 30Z

KEEP REFRIGERATED AT 38° OR BELOW

RSA



TRADITIONAL  
SINCE 1947

*A secret family recipe*  
**CAMBRIDGE HOUSE**  
*Truly unique*

SALMOEL

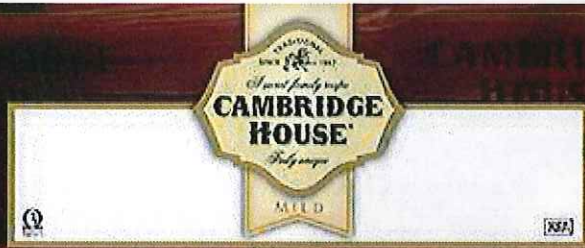
THINLY SLICED

*Exceptional*  
**SMOKED SALMON**  
*Ready to enjoy*

*Wild salmon cured by hand then gently smoked using  
a burning oak fire for a truly unique taste.*

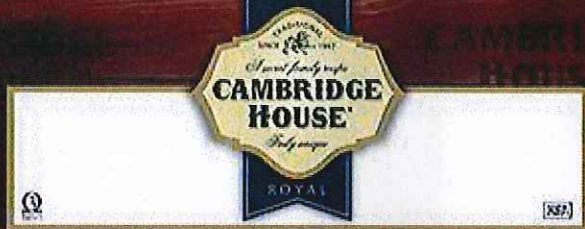
KEEP REFRIGERATED AT 38° OR BELOW

RSA



*Exceptional*  
**SMOKED SALMON**

*Thinly sliced, normally hand-boned, dry-cured, smoked and ready to enjoy for a truly unique taste.*



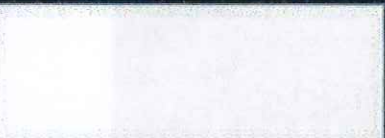
*Exceptional*  
**SMOKED SALMON**

*Thinly sliced, normally hand-boned, dry-cured, smoked and ready to enjoy for a truly unique taste.*

**COASTAL HARBOR**  
by the  
SANTA BARBARA SMOKEHOUSE



*Smoked Atlantic Salmon*



KEEP REFRIGERATED AT 39° OR BELOW



**COASTAL HARBOR**  
by the  
SANTA BARBARA SMOKEHOUSE



*Smoked Atlantic Salmon*



KEEP REFRIGERATED AT 39° OR BELOW



**COASTAL HARBOR**  
by the  
SANTA BARBARA SMOKEHOUSE



*Smoked Atlantic Salmon*



KEEP REFRIGERATED AT 39° OR BELOW

