Indiana State Department of Health
An Equal Opportunity Employer

Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: January 14, 2015

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

FROM: 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 Gravadlax, 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.**

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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.

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 Gravadlax, 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.

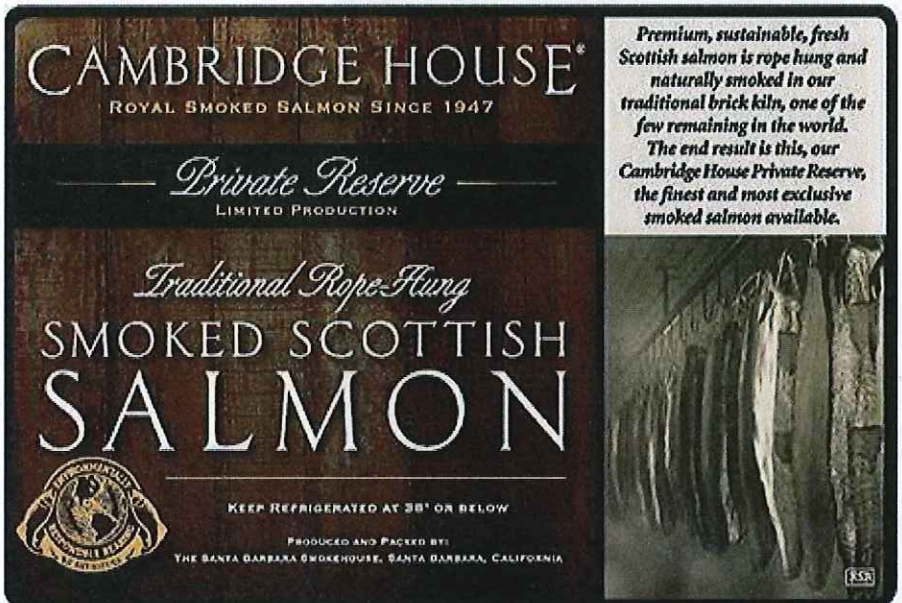
The potential for contamination was noted after routine testing by the company revealed the presence of *Listeria monocytogenes* on food contact surfaces.

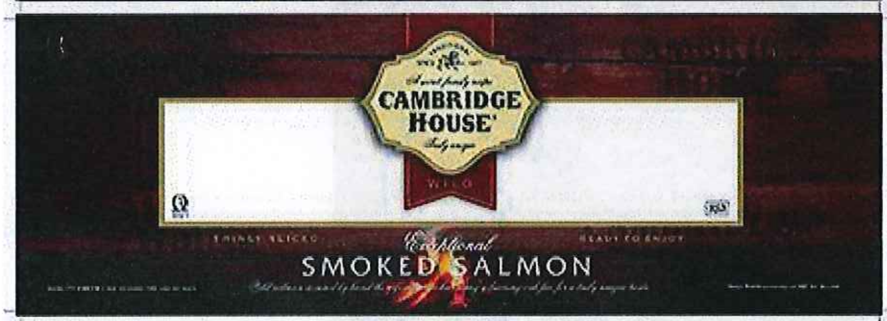
The production of the product has been voluntarily suspended while CDPH and the company continue to investigate the source of the incident.

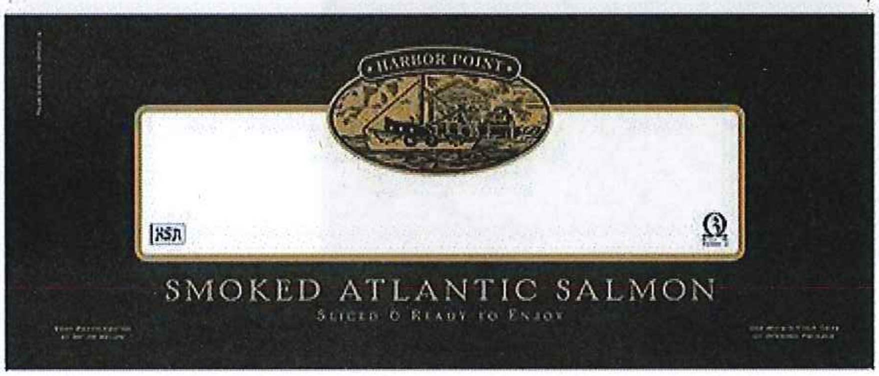
Consumers who have purchased any of the above products are urged to return the product to the place of purchase for a full refund. Consumers with questions may contact the company at 1-805-966-9796.

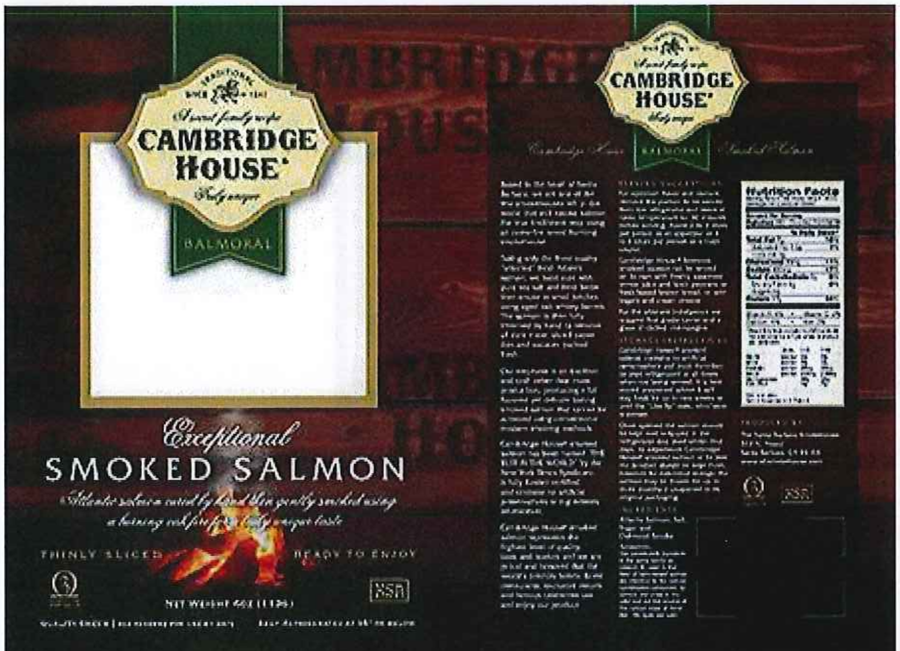
The Santa Barbara Smokehouse Inc Voluntary Recall Because of Possible Health Risk

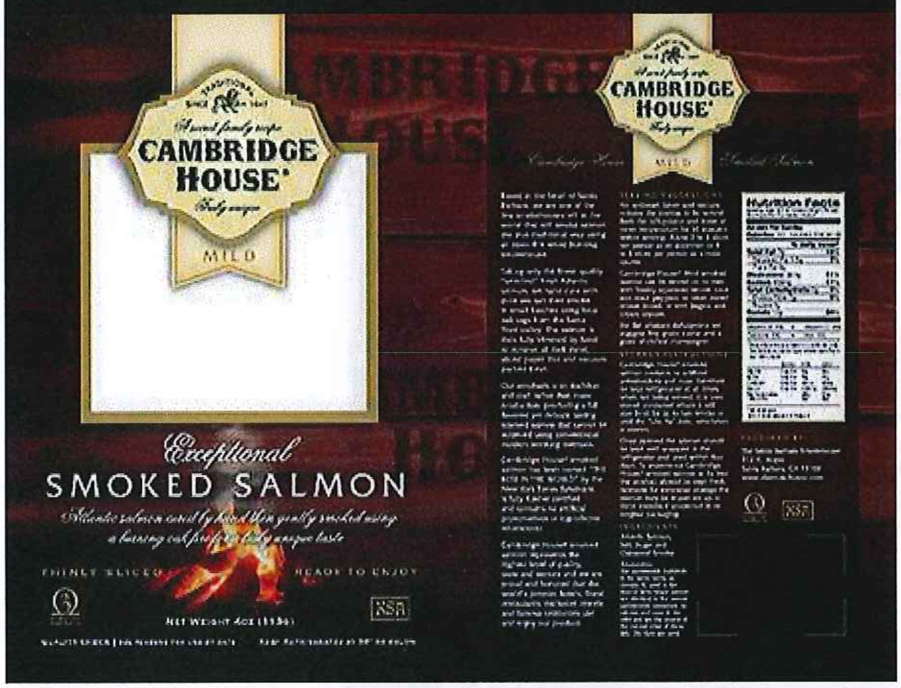
Photo

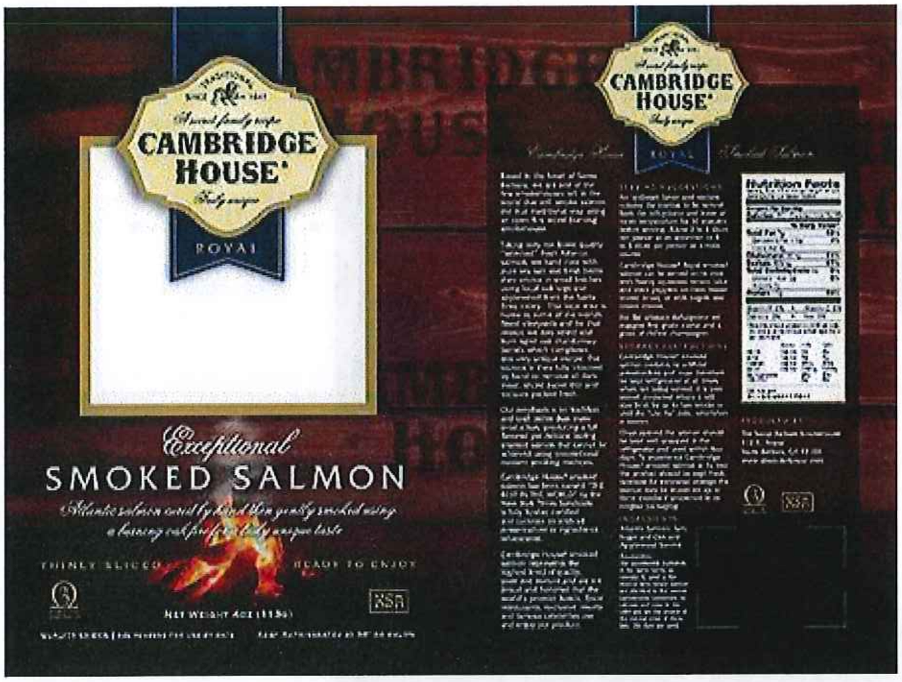




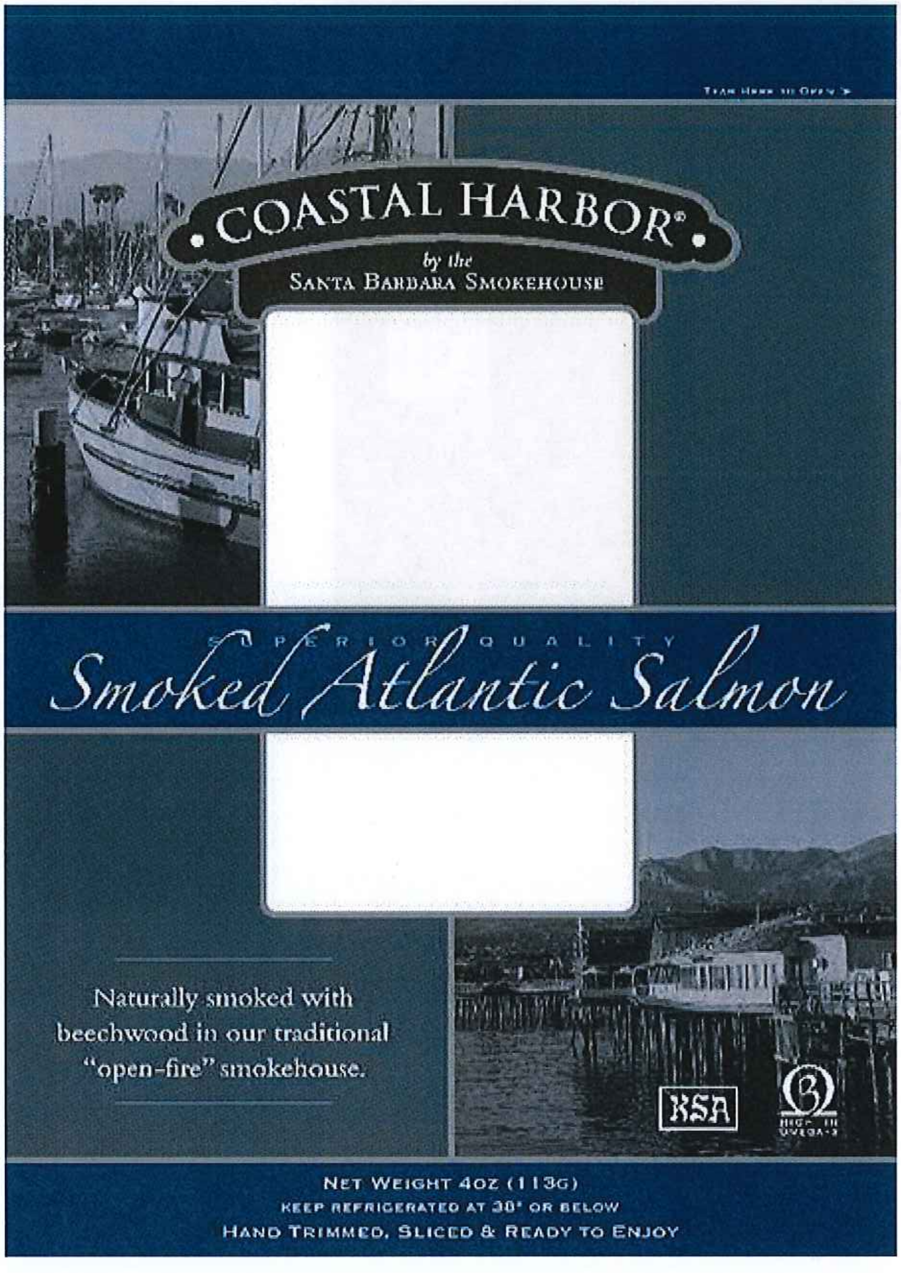


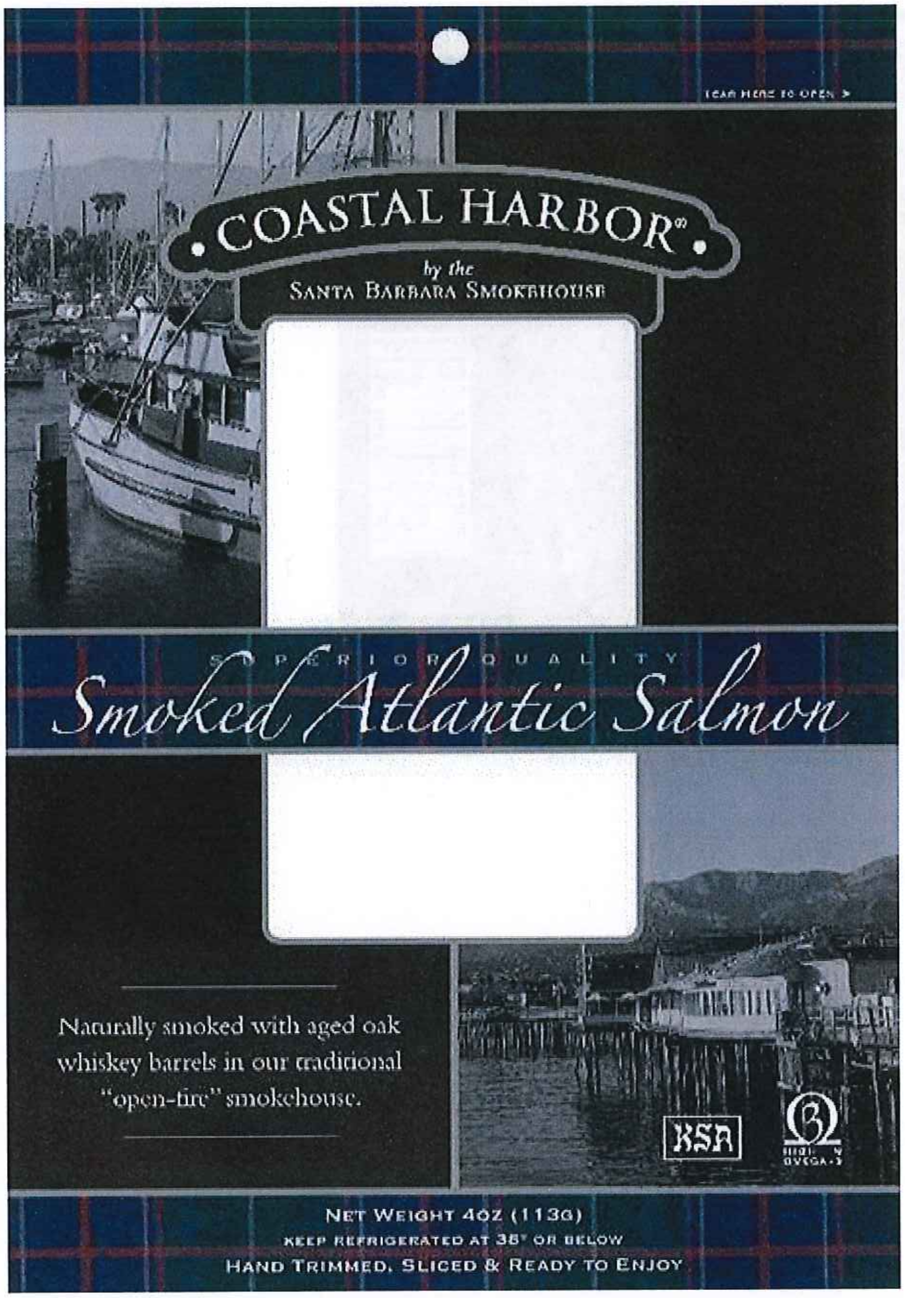

CAMBRIDGE HOUSE
A secret family recipe
Truly unique
BALMORAL
Exceptional
SMOKED SALMON
Atlantic salmon cured by hand then gently smoked using a burning oak fire for a truly unique taste
THINLY SLICED
READY TO ENJOY
NET WEIGHT 4OZ (113G)
Nutrition Facts

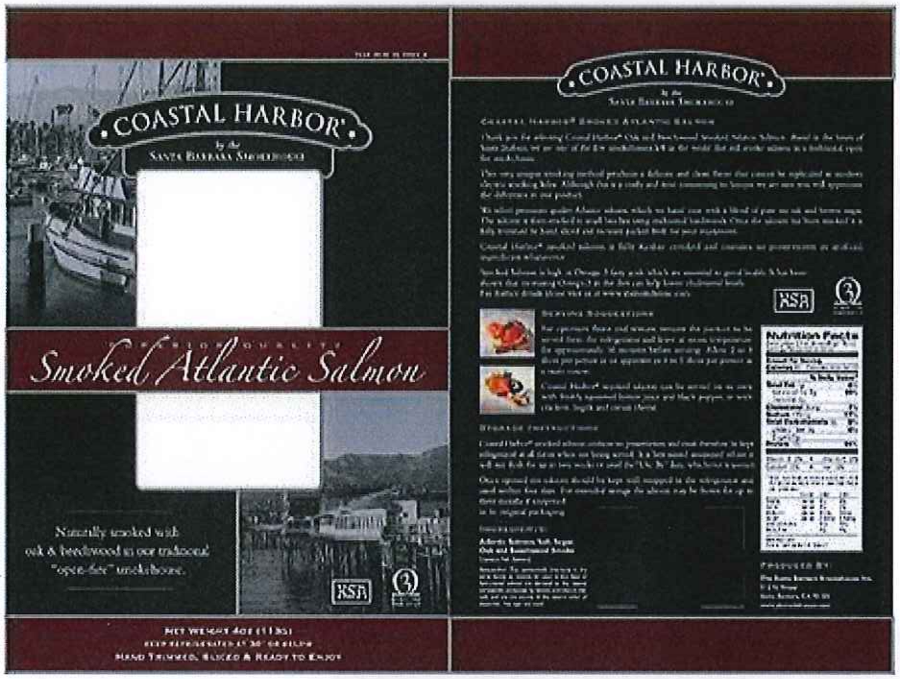

CAMBRIDGE HOUSE
A secret family recipe
Truly unique
MILD
Exceptional
SMOKED SALMON
Atlantic salmon cured by hand then gently smoked using a burning oak fire for a truly unique taste
THINLY SLICED
READY TO ENJOY
NET WEIGHT 4OZ (113G)
Nutrition Facts

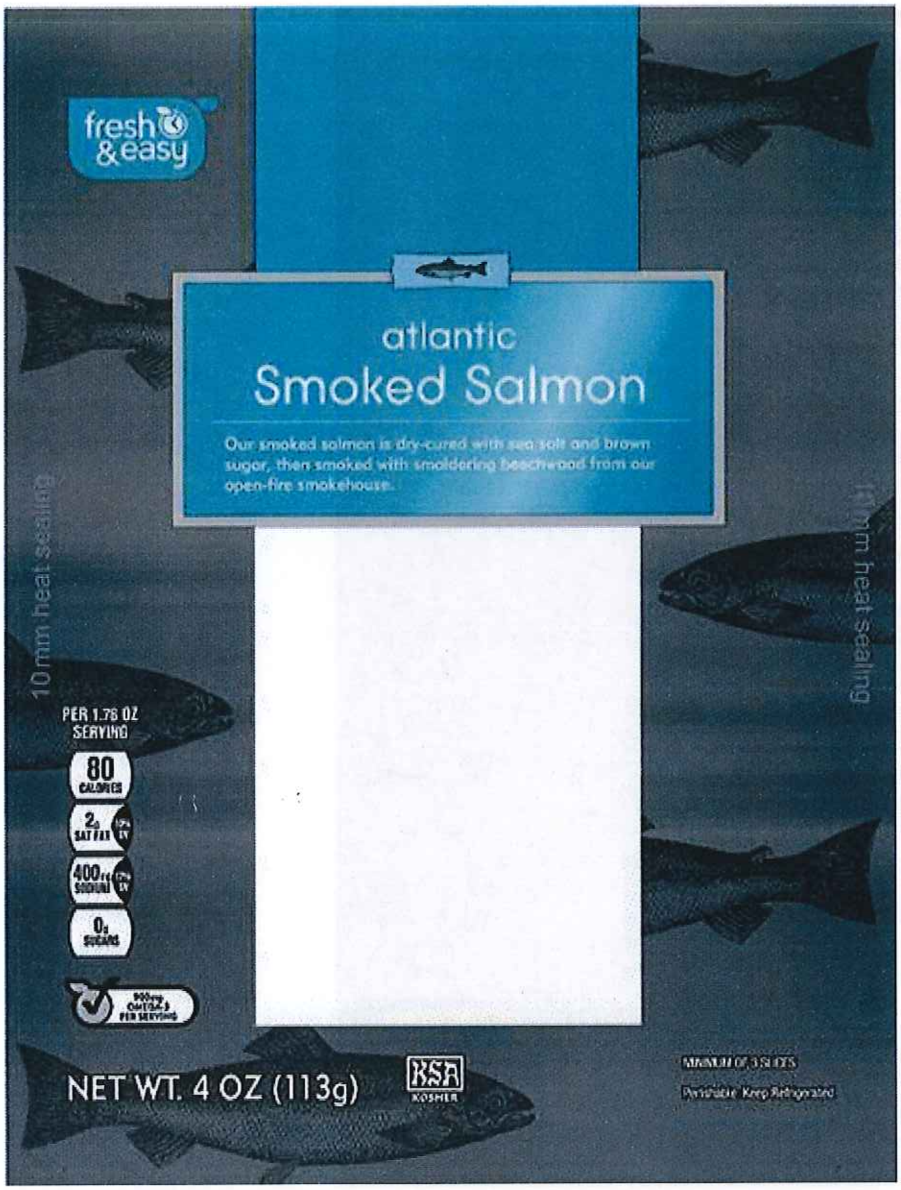


CAMBRIDGE
HOUSE
ROYAL
Exceptional
SMOKED SALMON
THINLY SLICED
READY TO ENJOY
NET WEIGHT 4OZ (113G)


COASTAL HARBOR®
by the
SANTA BARBARA SMOKEHOUSE
SUPERIOR QUALITY
Smoked Atlantic Salmon
Naturally smoked with beechwood in our traditional "open-fire" smokehouse.
KSA
NET WEIGHT 4OZ (113G)
KEEP REFRIGERATED AT 38° OR BELOW
HAND TRIMMED, SLICED & READY TO ENJOY


TEAR HERE TO OPEN >
COASTAL HARBOR®
by the
SANTA BARBARA SMOKEHOUSE
SUPERIOR QUALITY
Smoked Atlantic Salmon
Naturally smoked with aged oak whiskey barrels in our traditional "open-fire" smokehouse.
KSA
NET WEIGHT 4OZ (113G)
KEEP REFRIGERATED AT 38° OR BELOW
HAND TRIMMED, SLICED & READY TO ENJOY


COASTAL HARBOR®
by the
Santa Barbara Smokehouse
Smoked Atlantic Salmon
Naturally smoked with
oak & beechwood in our traditional
"open-fire" smokehouse.
KSA
Hand Trimmed, Sliced & Ready to Enjoy
COASTAL HARBOR®
Nutrition Facts
Produced By:



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.
10mm heat sealing
10mm heat sealing
PER 1.78 OZ SERVING
80 CALORIES
0g SUGARS
NET WT. 4 OZ (113g)
KSA KOSHER
Perishable. Keep Refrigerated

10mm heat sealing

fresh & easy

atlantic
Smoked Salmon

Nutrition Facts

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

Amount Per Serving	
Calories 80	Calories from Fat 40
	% Daily Value*
Total Fat 4g	6%
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 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

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

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.

5 051379 033644 >

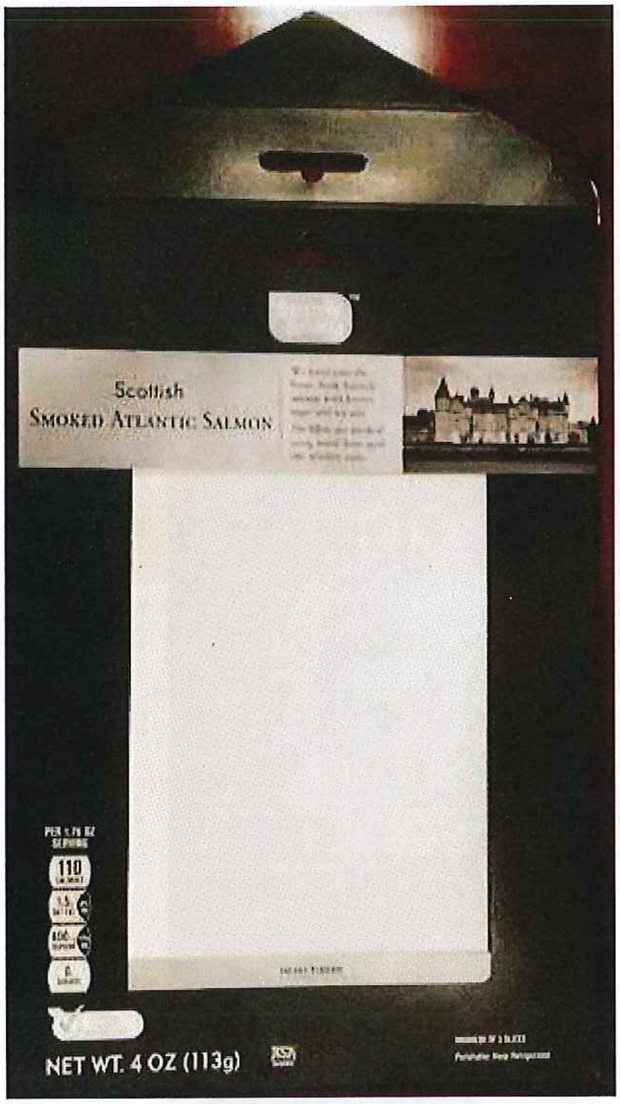
Our smokehouse is one of the few left in the world that still smokes salmon the true, traditional way, using an open-fire, wood-burning smokehouse. We source only the finest quality salmon - reared in the cold, clear waters of specially selected farms - to give this product its superior texture and flavor.

The hand-cut fillets 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
NET WT. 4 OZ (113g)

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 SAT FAT 10% DV

400mg SODIUM 17% DV

0g SUGARS

900mg OMEGA-3 PER SERVING

NET WT. 4 OZ (113g)

KSA KOSHER

Perishable: Keep Refrigerated

fresh & easy

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*
Total Fat 4g	**6%**
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 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

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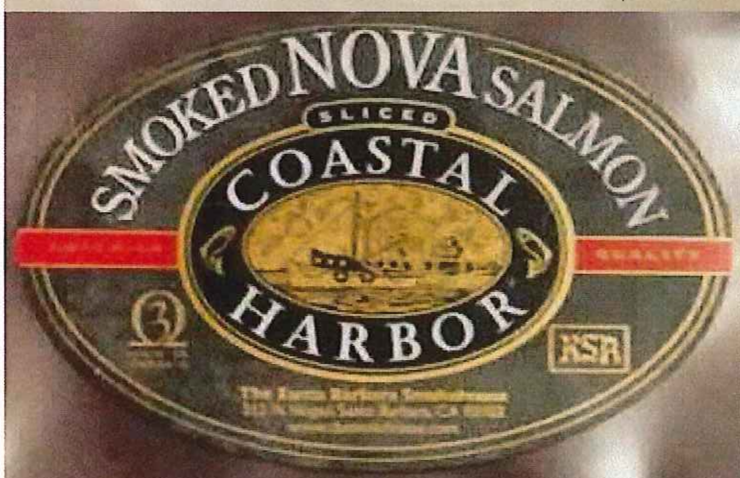
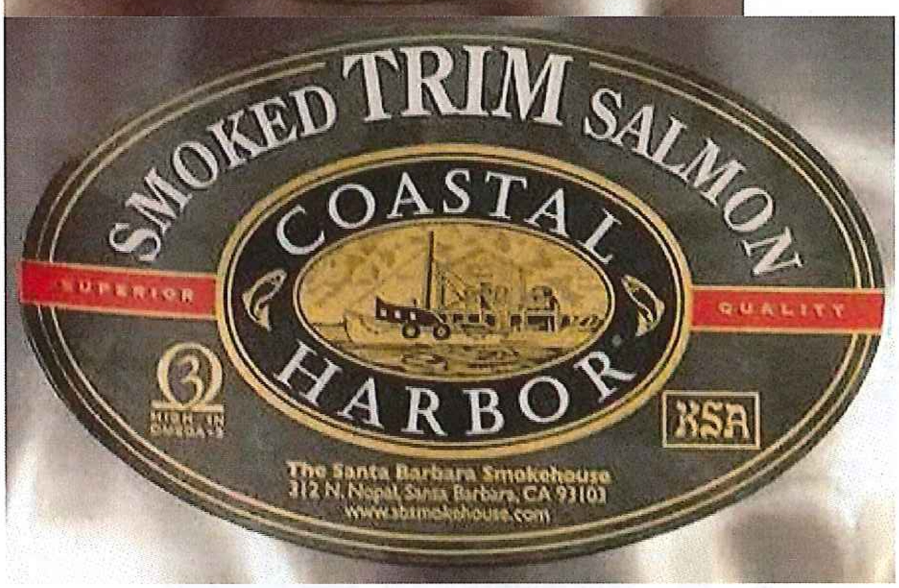
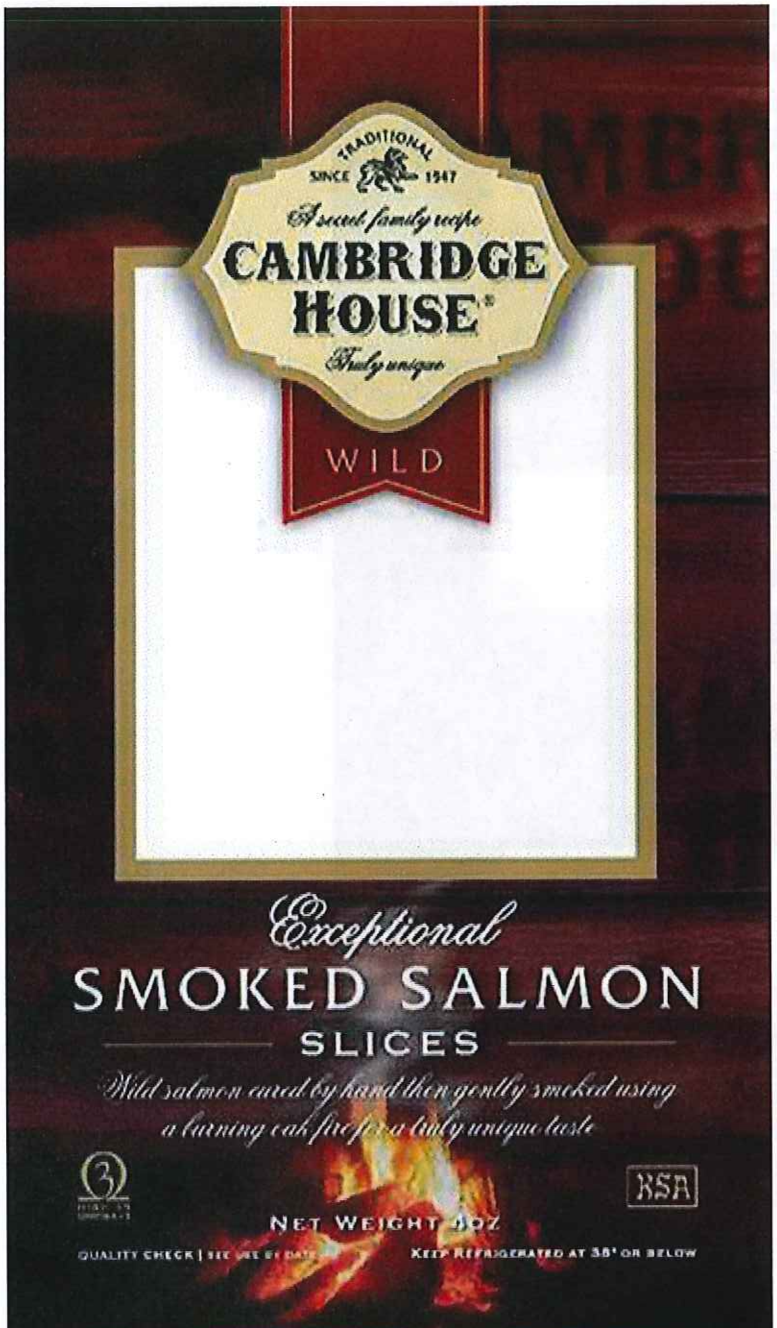
5 051379 053802 >

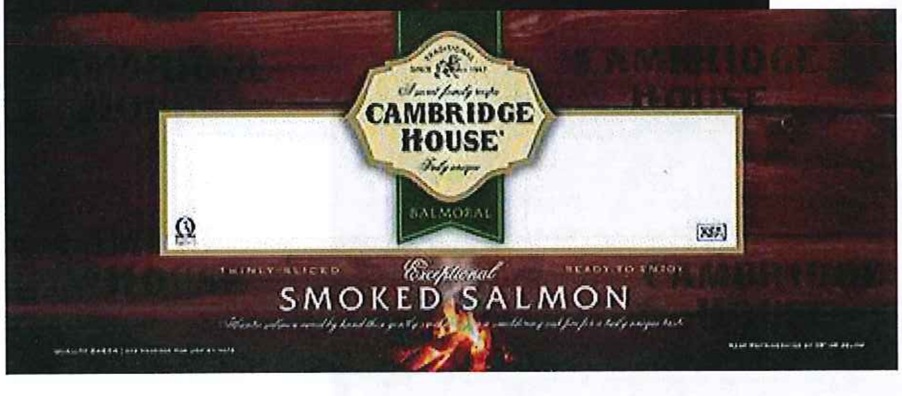
SC19768

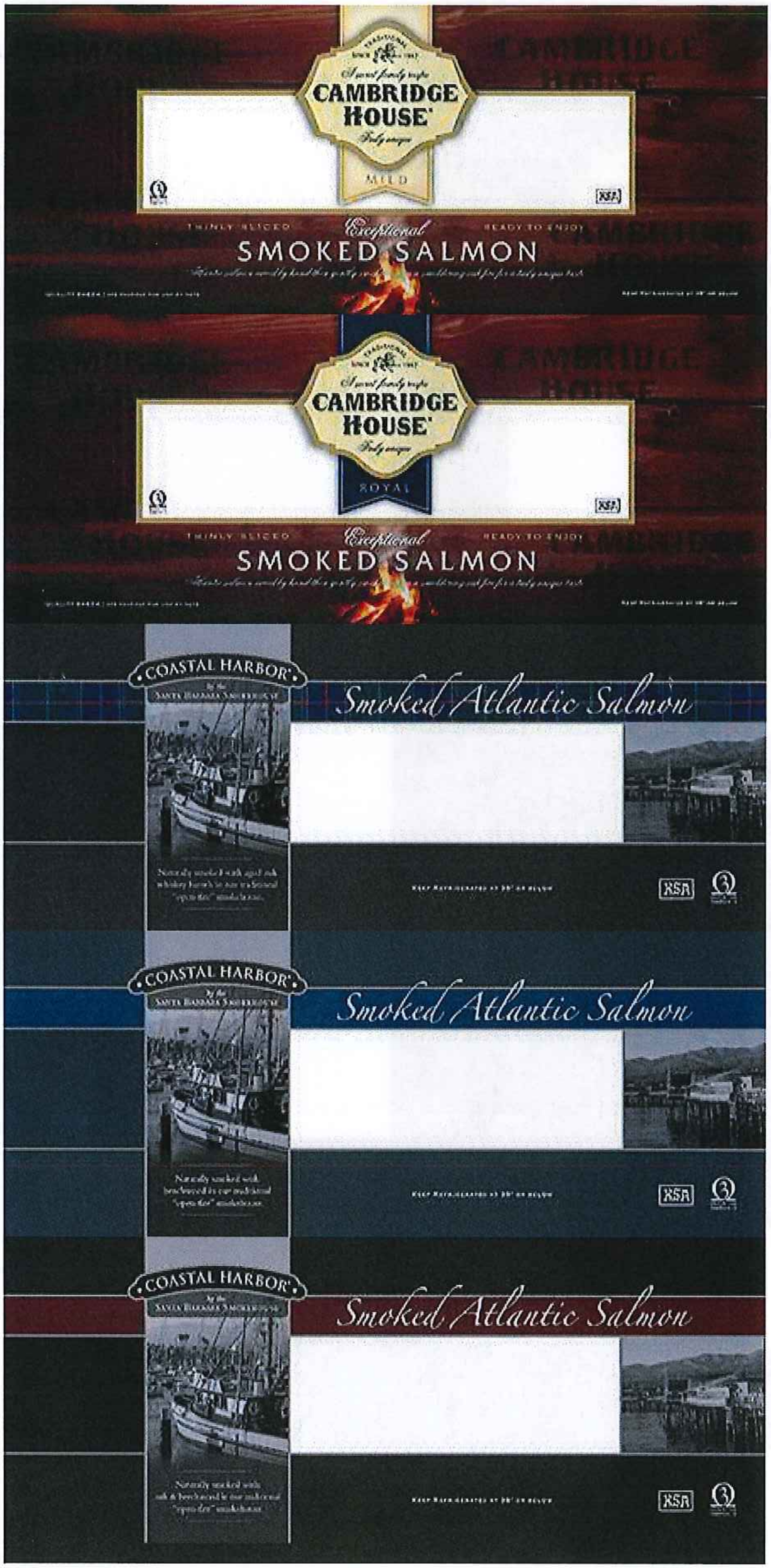
CHANNEL ISLAND
Old Fashioned
SMOKEHOUSE
Smoked Atlantic Salmon
KEEP REFRIGERATED
KSA
EXCLUSIVELY DISTRIBUTED BY
GOURMET FOODS, RANCHO DOMINGUEZ, CA 90221


SMOKED NOVA SALMON
SLICED
COASTAL
HARBOR
KSA


SMOKED TRIM SALMON
COASTAL
HARBOR
SUPERIOR
QUALITY
HIGH IN OMEGA-3
KSA
The Santa Barbara Smokehouse
312 N. Nopal, Santa Barbara, CA 93103
www.sbsmokehouse.com


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
KSA
NET WEIGHT
QUALITY CHECK
KEEP REFRIGERATED AT 38° OR BELOW


CAMBRIDGE
HOUSE®
BALMORAL
KSA
THINLY SLICED
Exceptional
READY TO ENJOY
SMOKED SALMON


CAMBRIDGE HOUSE
MILD
THINLY SLICED
Exceptional
READY TO ENJOY
SMOKED SALMON
CAMBRIDGE HOUSE
ROYAL
THINLY SLICED
Exceptional
READY TO ENJOY
SMOKED SALMON
COASTAL HARBOR
Smoked Atlantic Salmon
COASTAL HARBOR
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