

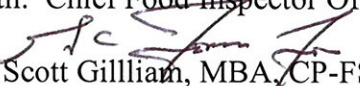


Mitchell E. Daniels, Jr.  
Governor

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

**DATE:** September 23, 2011

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

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

**SUBJECT: Wisconsin Firm Recalls Fully Cooked Chicken Breast Products That May Be Undercooked**

**SUGGESTED**

**ACTION: Class I Recall; Health Risk: High**

From the information provided by FDA, the products being recalled were distributed in the neighboring state of IL as well as MN and WI. If any recalled products are found, please notify this office at 317-233-7360.

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**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.**

Recall Release  
FSIS-RC-73-2011

Congressional and Public Affairs  
(202) 720-9113  
Atiya Khan

**WASHINGTON, Sept 21, 2011** - Roundy's Supermarkets Inc., a Milwaukee based company with an establishment in Kenosha, Wisc., is recalling approximately 360 pounds of breaded chicken breast products, that should have been fully cooked, because they may have been undercooked, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following product is subject to recall:

- 5-lb. cases, each containing 10 pieces of "CHEF'S COLLECTION CHICKEN MILANESE BREAST," bearing the identifying item code of "037496," and lot code of "171589-2561."

Each case bears the establishment number "P-33997" inside the USDA mark of inspection. The products subject to recall were produced on Sept. 13, 2011, and sold to retail establishments in Ill., Minn. and Wisc. These products would have been sold to consumers at deli counters, and the original branding is not transferred at the deli counters to consumer packages. While these products are no longer available for purchase, consumers who may have purchased them for later

consumption are urged to discard them. The retail distribution list is available on FSIS' website at: [www.fsis.usda.gov/FSIS\\_Recalls/Open\\_Federal\\_Cases/index.asp](http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp).

The problem was discovered through a consumer complaint brought to the attention of the company. The company believes the problem occurred because one tray of the product did not undergo the final cooking process. FSIS and the company have received no 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.

Consumers and news reporters with questions about the recall should contact the company's Director of Public Affairs, Vivian King, at (414) 231-5555.

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.