



**Indiana State
Department of Health**
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Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: December 9, 2013

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

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

SUBJECT: Santa Maria Foods [Food]

AFFECTED PRODUCT: Approximately 50-lb. boxes labeled "PROSCIUTTO x 4 GOLD" with the case codes BR031356 or BR031374, produced on Nov. 14 and Nov. 15, 2013. Each box contains 4 individually packaged hams with the case codes BR031341 or BR031354.

SUMMARY: Class I Recall; Santa Maria Foods, a Brampton, Ontario, establishment, is recalling approximately 2,600 pounds of whole boneless ham prosciutto product due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The ham product was shipped to California and Michigan for further distribution. Case labels bear the Canadian establishment number "473A" within the Canadian mark of inspection.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Media with questions regarding the recall can contact Stephanie Gillis-Paulgaard at 780-863-7754. Consumers with questions regarding the recall can contact the company's consumer hotline at 888-886-4428. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

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.



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.

Ontario, Canada Firm Recalls Prosciutto Ham Product For Possible *Listeria monocytogenes* Contamination

Class I Recall 071-2013

Health Risk: High Dec 6, 2013

Congressional and Public Affairs

Alexandra Tarrant

(202) 720-9113

WASHINGTON, Dec. 6, 2013 – Santa Maria Foods, a Brampton, Ontario, establishment, is recalling approximately 2,600 pounds of whole boneless ham prosciutto product due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ham product was shipped to California and Michigan for further distribution. Case labels bear the Canadian establishment number “473A” within the Canadian mark of inspection. The following product is subject to recall: [[Labels](#)]

- Approximately 50-lb. boxes labeled “PROSCIUTTO x 4 GOLD” with the case codes BR031356 or BR031374, produced on Nov. 14 and Nov. 15, 2013. Each box contains 4 individually packaged hams with the case codes BR031341 or BR031354.

The problem was discovered by FSIS sampling collected during routine reinspection. The sampled product was held, but further investigation by Santa Maria Foods revealed that additional potentially implicated product had been released into commerce. FSIS and the company have received no reports of illnesses associated with consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

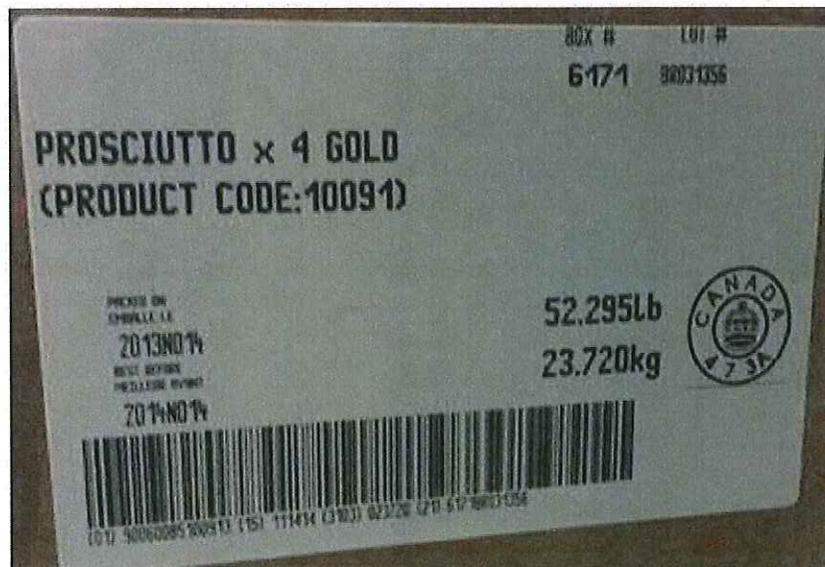
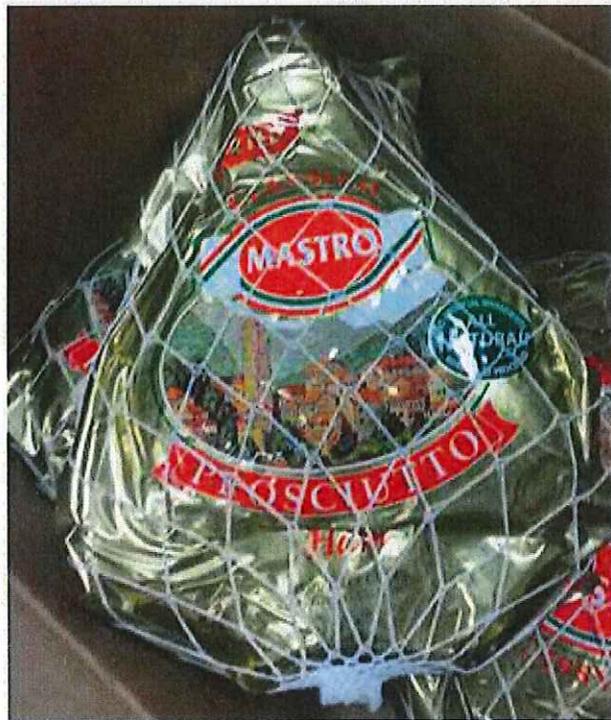
Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

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.

Media with questions regarding the recall can contact Stephanie Gillis-Paulgaard at 780-863-7754. Consumers with questions regarding the recall can contact the company's consumer hotline at 888-886-4428.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at 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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

Labels



PREPARING PRODUCT FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline 1-888-MPHOTLINE or visit
www.fsis.usda.gov

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.

Do not eat hot dogs, luncheon meats, bologna or other deli meats unless reheated until steaming hot.

Do not eat refrigerated pate, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that do not 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. *L. monocytogenes* can grow in the refrigerator. The refrigerator should be 40° F or cooler and the freezer 0° F or colder 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.

