

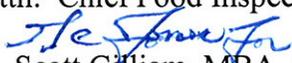


Mitchell E. Daniels, Jr.
Governor

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

DATE: March 22, 2012

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

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

SUBJECT: Southside Market & BBQ Recall
SUGGESTED

ACTION: **Class I Recall; Approximately 2,373 pounds of ready-to-eat beef sausage products that may have been contaminated with *Listeria monocytogenes*; Information is provided in case of consumer inquiry.**

From the information provided by USDA, the products being recalled were distributed in the neighboring State of Illinois. The smoked and fully cooked products were produced on March 5, 2012, and distributed to retail warehouses in Texas, as well as through internet sales to California, Florida, Illinois, Louisiana, and Texas.

Texas Firm Recalls Beef Sausage Products Due To Possible *Listeria* Contamination

Recall Release
FSIS-RC-016-2012

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
Bill Bagley
(202) 720-9113

WASHINGTON, March 21, 2012 - Southside Market & BBQ, an Elgin, Texas establishment, is recalling approximately 2,373 pounds of ready-to-eat beef sausage products that may have been contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following products are subject to recall:

- 16 oz. packages of "Southside Market & BBQ Original Beef Sausage," Lot # 065-E
- 16 oz. and 48 oz. packages of "Southside Market & BBQ Original Beef Sausage," Lot #'s 065-A, 065-B, 065-C, and 065-D
- 16 oz. packages of "Southside Market & BBQ 1882 Hot Recipe Beef Sausage," Lot # 065-D

Case labels or packaging may bear the establishment number "EST. 21577" in the USDA Mark of Inspection. The smoked and fully cooked products were produced on March 5, 2012, and distributed to retail warehouses in Texas, as well as through internet sales to California, Florida, Illinois, Louisiana, and Texas. The problem was discovered during routine FSIS testing.

FSIS and the company have received no reports of illness due to consumption of these products. Anyone concerned about an illness should contact a health care provider.

FSIS routinely conducts recall effectiveness checks to verify that 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/
[FSIS_Recalls/](#)
[Open_Federal_Cases/](#)
[index.asp](#).

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. However, listeriosis can cause high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weakened immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy. Individuals concerned about an illness should contact a health care provider.

Consumers and media with questions about the recall should contact Bryan Bracewell, CEO of Southside Market & BBQ, at (512) 285-3407.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at www.AskKaren.gov or via smartphone at m.askkaren.gov. "Ask Karen" live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET. 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. ET Monday through Friday. Recorded food safety messages are available 24 hours a day.

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