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| **Recall Release** | |
| **CLASS I RECALL HEALTH RISK: HIGH** | Congressional and Public Affairs  Sarah R. Lichtman (202) 720-9113  Press@fsis.usda.gov FSIS-RC-103-2018 |
| **BAKKAVOR FOODS USA, INC. RECALLS MEAT AND POULTRY PRODUCTS**  **DUE TO POSSIBLE *SALMONELLA* AND *LISTERIA MONOCYTOGENES* CONTAMINATION IN ONIONS** | |

WASHINGTON, Oct. 21, 2018 – Bakkavor Foods USA, Inc., a firm with establishments located in Carson, Calif., Charlotte, N.C. and Jessup, Penn., is recalling approximately 795,261 pounds of ready-to-eat meat and poultry products that contain an onion ingredient that may be contaminated with *Salmonella* and *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat meat and poultry items were produced from Sept. 27, 2017 through Oct. 15, 2018. The following products are subject to recall:

* 16-oz. plastic-wrapped with paperboard sleeve packages containing HARRIS TEETER FRESH FOODS MARKET DELI-BAKERY brand “BBQ STYLE CHICKEN ARTISAN PIZZA,” with “Use By” dates from 01/07/19 through 04/11/19 (inclusive) printed on the case packaging.

* 8-oz. butcher-paper wrapped packages containing HARRIS TEETER FRESH FOODS MARKET DELI-BAKERY brand “CHICKEN SAUSAGE, EGG WHITE and CHEESE BREAKFAST BURRITO,” with “Use By” dates from 01/24/18 through 10/25/18 (inclusive) printed on the case packaging.

* 8-oz. butcher-paper wrapped packages containing HARRIS TEETER FRESH FOODS MARKET DELI-BAKERY brand “BACON, EGG and CHEESE BURRITO,” with “Use By” dates from 01/24/18 through 10/25/18 (inclusive) printed on the case packaging.

* 10-oz. butcher-paper wrapped packages containing “TRADER JOE’S CARNITAS WITH SALSA VERDE Burrito,” with “Use By” dates from 10/08/17 through 10/24/18 (inclusive) printed on the retail packaging.

The products subject to recall bear establishment numbers “EST. 19198,” “P-19198,” “EST. 46937” or “EST. 45335,” inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

The problem was discovered on Oct. 16, 2018, when Bakkavor Foods USA, Inc. received notification that the onion used in the production of their ready-to-eat meat and poultry products was being recalled by their onion supplier due to *Listeria monocytogenes* and *Salmonella* concerns. More information about the onion supplier’s recall can be found on the U.S. Food and Drug administration web site at <https://www.fda.gov/Food/RecallsOutbreaksEmergencies/SafetyAlertsAdvisories/ucm623828.htm>.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized. Older adults, infants, and persons with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care 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 is concerned that some product may be in consumers’ refrigerators or freezers. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify theircustomers 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 lists will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).

          Consumers with questions regarding the recall can contact the Bakkavor Foods USA, Inc. Corporate Recall Line at 1-855-312-7504. Members of the media with questions regarding the recall can contact Shawn Stevens, Bakkavor Foods USA, Inc.’s media representative, at (262) 271-1522.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://m.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 6 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>.

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| NOTE: Access news releases and other information at FSIS’ website at <http://www.fsis.usda.gov/recalls>.  Follow FSIS on Twitter at [twitter.com/usdafoodsafety](http://twitter.com/usdafoodsafety) or in Spanish at: twitter.com/usdafoodsafe\_es. | | |
|  | **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. |
| USDA is an equal opportunity provider, employer and lender. To file a complaint of discrimination, write: USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call (800) 795-3272 (voice), or (202) 720-6382 (TDD). | | |