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|               http://www.fsis.usda.gov/shared/images/USDAreverse.gif                                                          |
| **Recall Release** |
| **CLASS I RECALLHEALTH RISK: HIGH** | Congressional and Public Affairs Benjamin A. Bell (202) 720-9113Press@fsis.usda.govFSIS-RC-116-2018 |
| **165368 C. CORPORATION RECALLS** **PORK PRODUCTS DUE TO POSSIBLE LISTERIA CONTAMINATION**  |
| WASHINGTON, Nov. 20, 2018 – 165368 C. Corporation, doing business as Long Phung Food Products, a Houston, Texas establishment, is recalling an undetermined amount of ready-to-eat pork products that may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.  The ready-to-eat pork patty rolls were produced on various dates from May 21, 2018 through Nov. 16, 2018. The following products are subject to recall:        * 16-oz. plastic vacuum packed packages containing a single marinated roll of “Long Phung 1988 GIO LUA” VIETNAMESE BRAND COOKED PORK PATTY ROLL ANCHOVY FLAVORED FISH SAUCE ADDED.
* 32-oz. plastic vacuum packed packages containing a single marinated roll of “Long Phung 1988 GIO LUA” VIETNAMESE STYLE COOKED PORK PATTY ROLL ANCHOVY FLAVORED FISH SAUCE ADDED.
* 14-oz. plastic vacuum packed packages containing a single marinated roll of “Long Phung 1988 CHA QUE” VIETNAMESE STYLE FRIED CINNAMON PORK PATTY ROLL ANCHOVY FLAVORED FISH SAUCE ADDED.
* 16-oz. plastic vacuum packed packages containing a single marinated roll of “Long Phung 1988 GIO HUE” VIETNAMESE BRAND GARLIC & PEPPER PORK PATTY ROLL ANCHOVY FLAVORED FISH SAUCE ADDED.
* 32-oz. plastic vacuum packed packages containing a single marinated roll of “Long Phung 1988 GIO HUE” VIETNAMESE COOKED PORK PATTY ROLL WITH GARLIC SEASONING ANCHOVY FLAVORED FISH SAUCE ADDED.
* 16-oz. plastic vacuum packed packages containing a single marinated roll of “Long Phung 1988 CHA CHIEN” VIETNAMESE STYLE FRIED PORK PATTY ANCHOVY FLAVORED FISH SAUCE ADDED.
* 16-oz. plastic vacuum packed packages containing a single marinated roll of “Long Phung GIO BI” VIETNAMESE BRAND COOKED PORK & PORK SKIN PATTY ROLL FLAVORED WITH ANCHOVY FLAVORED FISH SAUCE.

 The products subject to recall bear establishment number “EST. 13561” inside the USDA mark of inspection. These items were shipped to distributors and retail locations nationwide.On October 22, 2018, FSIS was notified of a cluster of listeriosis illnesses that were closely related. Working in conjunction with the Centers for Disease Control and Prevention and state public health partners, FSIS determined that there is a link between the *Listeria monocytogenes* illnesses and ready-to-eat pork products produced by Long Phung Foods. The epidemiologic investigation identified a total of four listeriosis confirmed illnesses between July 1, 2017 and October 24, 2018. On November 19, 2018, whole genome sequencing of investigative samples collected from Long Phung Foods Establishment M13561 showed that the samples were closely related genetically to *Listeria monocytogenes* from ill people. FSIS is continuing to work with federal and state public health partners to determine if there are additional illnesses linked to these products and will provide updated information should it become available.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 frozen and in consumers’ 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 list(s) will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).                        Media and consumers with questions regarding the recall can contact Monica Nguyen, Media Affairs, Long Phung Food Products, at (713) 263-1994. 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. |
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