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|               http://www.fsis.usda.gov/shared/images/USDAreverse.gif                                                          |
| **Recall Release** |
| **CLASS I RECALLHEALTH RISK: HIGH** | Congressional and Public Affairs Sarah R. Lichtman (202) 720-9113Press@fsis.usda.govFSIS-RC-101-2018 |
| **BUDDY’S KITCHEN, INC. RECALLS PORK AND CHICKEN PRODUCTS** **DUE TO POSSIBLE *SALMONELLA* AND *LISTERIA MONOCYTOGENES* CONTAMINATION IN VEGETABLES** |

WASHINGTON, Oct. 19, 2018 – Buddy’s Kitchen, Inc., a Burnsville, Minn. establishment, is recalling approximately 212,746 pounds of ready-to-eat pork and chicken products that contain vegetables 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 pork and chicken items were produced on various dates from Oct. 19, 2017 through Oct. 9, 2018. The following products are subject to recall:

* 7.95-lb. bulk cases containing 16 pieces of “Provolone and Roasted Peppers Omelet with Sicilian Potatoes & Italian Chicken Sausage (Bulk Pack),” with lot codes 01/02/18, 01/15/18 and 05/09/18, and case code 70578.

* 11.02-lb. bulk cases containing 24 pieces of “Chicken Chorizo & Montamore Scramble,” with lot codes 04/30/18 and 07/09/18, and case code 70658.
* 9.52-lb. bulk cases containing 24 pieces of “Chicken Chorizo & Montamore Scramble,” with lot codes 10/30/17, 11/04/17, 12/05/17, 12/19/17, 01/16/18, 02/22/18 and 04/24/18, and case code 70630.

* 9.75-lb. bulk cases containing 24 pieces of “PANCETTA STYLE CRUMBLE & SMOKED FONTINA SCRAMBLE,” with lot codes 10/19/17, 10/31/17, 11/20/17, 12/04/17, 01/03/18, 01/10/18, 02/12/18, 02/27/18, 03/30/18, 04/09/18, 05/07/18, 05/29/18, 06/13/18, 07/09/18, 08/06/18 and 09/07/18, and case code 70620.

* 11.93-lb. bulk cases containing 24 pieces of “Provolone and Roasted Peppers Omelet with Sicilian Potatoes & Italian Chicken Sausage (Pop-Put),” with lot codes 01/02/18, 01/05/18, 01/15/18, 01/25/18, 04/30/18, 05/08/18, 05/09/18, 05/16/18, 05/17/18, 05/24/18, 05/31/18, 07/24/18, 08/01/18, 08/06/18, 08/27/18, 09/05/18, 09/18/18 and 10/09/18, and case code 70577.

The products subject to recall bear establishment number “P-4226” inside the USDA mark of inspection. These items were shipped to institutional locations in Arizona, California, Georgia, Illinois, Minnesota, Missouri and New Jersey.

The problem was discovered on Oct. 16, 2018, when Buddy’s Kitchen, Inc. received notification that the vegetables used in the production of their ready-to-eat products was being recalled by their vegetable supplier due to *Listeria monocytogenes* and *Salmonella* concerns.

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.

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 and members of the media with questions regarding the recall can contact Dave Smith, CEO, Buddy’s Kitchen, Inc., at (952) 894-2540.

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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