

1.9 million pounds of frozen chicken recalled

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News Release

Aspen Foods Recalls Frozen, Raw, Stuffed & Breaded Chicken Products Due to Possible Salmonella Enteritidis Contamination

Class I Recall 101-2015

Health Risk: High Jul 15, 2015

[En Español](#)

Congressional and Public Affairs

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WASHINGTON, July 15, 2015 – Aspen Foods, A Division of Koch Poultry Company, a Chicago, Ill. establishment, is recalling approximately 1,978,680 pounds of frozen, raw, stuffed and breaded chicken product that may be contaminated with *Salmonella* Enteritidis, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The frozen, raw, stuffed and breaded chicken items were produced between April 15, 2015 and July 10, 2015 with “best if used by” dates between July 14, 2016 and October 10, 2016. [To view a full list of recalled products, please click here](#) (XLS). The brands associated with this recall include: [[View Labels](#)]

- Acclaim
- Antioch Farms
- Buckley Farms
- Centrella Signature
- Chestnut Farms
- Family Favorites
- Kirkwood
- Koch Foods
- Market Day
- Oven Cravers
- Rose
- Rosebud Farm
- Roundy’s
- Safeway Kitchens
- Schwan’s
- Shaner’s

- Spartan
- Sysco

The product subject to recall bears the establishment number "P-1358" inside the USDA mark of inspection. This product was shipped to retail stores and food service locations nationwide.

FSIS was notified of a cluster of *Salmonella* Enteritidis illnesses on June 23, 2015. Working in conjunction with Minnesota State Departments of Health and Agriculture, FSIS determined that there is a link between the frozen, raw, stuffed and breaded chicken products from Aspen Foods and this illness cluster. Based on epidemiological evidence and traceback investigations, three case-patients have been identified in Minnesota with illness onset dates ranging from May 9, 2015 to June 8, 2015. FSIS continues to work with the Minnesota Departments of Health and Agriculture as well as the Centers for Disease Control and Prevention on this investigation.

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 exposure to the organism. 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.

FSIS and the company are concerned that some product may be in consumers' freezers. Although the product subject to recall may appear to be cooked, this product is in fact **uncooked (raw)** and should be handled carefully to avoid cross-contamination in the kitchen. Particular attention needs to be paid to safely prepare and cook these raw poultry products to a temperature of 165° F checking at the center, the thickest part and the surface of the product.

This frozen, raw, stuffed and breaded chicken product was labeled with instructions identifying that the product was raw and included cooking instructions for preparation. Some case-patients reported following the cooking instructions on the label and using a food thermometer to confirm that the recommended temperature was achieved. Therefore, FSIS advises all consumers to treat this product like a raw chicken product. Hands and any surfaces, including surfaces that may have breading dislodged from the product, should be cleaned after contact with this raw product. Also, keep raw poultry away from other food that will not be cooked. Use one cutting board for raw poultry and a separate one for fresh produce and cooked foods.

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.

Consumers and media with questions can contact the company directly at (844) 277-6802.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at 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 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>.

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