



Ohio Department of Agriculture and Ohio Department of Health



Governor Bob Taft
Lieutenant Governor Maureen O'Connor

ODA Director Fred L. Dailey
ODH Director J. Nick Baird, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors,
ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2002-09

Date: February 27, 2002

Alabama Firm Recalls Fajita Chicken Strips For Possible *Listeria* Contamination

WASHINGTON, Feb. 26, 2002 – S & C Beef Processors, LLC, a Montgomery, Ala., firm, is voluntarily recalling approximately 30,700 pounds of cooked fajita chicken strips that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The products subject to recall are:

- 10-pound cases of "PIERCE Fajita Seasoned Boneless, Skinless Chicken Strips with Grill Marks Added" marked with a package code beginning with "4A01298" or "4B01298," followed by two digits, and ending with "P19055." Each case contains two 5-pound bags marked with a code of "298P19055."
- 10-pound cases of "PIERCE Fajita Seasoned Chicken Thigh Strips with Grill Marks Added" marked with a package code beginning with "4B01298," followed by two digits, and ending with "P19055." Each case contains two 5-pound bags marked with a code of "298P19055."

Each case label also bears "P-19055" inside the USDA seal of inspection.

The fajita chicken strips were produced on Oct. 25, 2001, and distributed by ConAgra Poultry Foodservice to food service establishments nationwide.

"Because of the potential for foodborne illness, we want consumers to be aware of the recall," said Ronald Hicks, acting FSIS administrator.

LISTERIA PRECAUTIONS

People at risk for listeriosis and their family members or individuals preparing food for them should:

Reheat until steaming hot the following types of ready-to-eat foods: hot dogs, luncheon meats, cold cuts, fermented and dry sausage, and other deli-style meat and poultry products. Thoroughly reheating food can help kill any bacteria that might be present. If you cannot reheat these foods, do not eat them. Wash hands with hot, soapy water after handling these types of ready-to-eat foods. (Wash for at least 20 seconds.) Also wash cutting boards, dishes, and utensils. Thorough washing helps eliminate any bacteria that might get on your hands or other surfaces from food before it is reheated. Do not eat soft cheeses

Diners may wish to ask if meals prepared with fajita chicken strips contain the recalled product."

The company discovered the problem and reported it to FSIS. Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. 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 weak immune systems – infants, the frail or elderly, and persons with chronic disease, with HIV infection, or taking chemotherapy.

FSIS has received no reports of illnesses associated with consumption of this product. Anyone concerned about an illness should contact a physician.

Media with questions about the recall may contact Jim Herlihy, S & C Beef Processors consumer affairs, at (970) 506-8052. Consumers with questions about the recall may contact Elaine Bourne, ConAgra Poultry consumer affairs, at (800) 414-7500.

Consumers with food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-800-535-4555. The hotline can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday, and recorded food safety messages are available 24 hours a day.

such as feta, Brie, Camembert, blue-veined or Mexican-style cheese. You can eat hard cheeses, processed cheeses, cream cheese, cottage cheese, and yogurt.

Do not drink raw, unpasteurized milk or eat foods made from it, such as unpasteurized cheese.

Observe all expiration dates for perishable items that are precooked or ready-to-eat.