



Ohio Department of Agriculture
and
Ohio Department of Health



Governor Bob Taft
Lieutenant Governor Jennette Bradley

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) 2003-40

Date: September 12, 2003

Massachusetts Firm Recalls Meat And Poultry Products For Possible *Listeria* Contamination

WASHINGTON, September 12, 2003 –Kayem Foods Inc, a Chelsea, Mass., firm, is voluntarily recalling approximately 9,230 pounds of ready-to-eat meat and poultry products 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:

- "TRIPLE M, FULLY COOKED BONELESS, BUDABALL HAM, WATER ADDED" Each package is stamped with the following code: "P2463 136"
- "TRIPLE M, FULLY COOKED, HAM STEAK, WATER ADDED" Each package is stamped with the following: "LOT 136, SELL BY: OCT 23"
- "DELI HAM, WATER ADDED, PACKED ON 09/3/03"
- "GENOA SALAMI, BHA AND BHT WITH CITRIC ACID TO HELP PROTECT FLAVOR, PACKED ON 09/3/03, DISTRIBUTED BY KAYEM FOODS, CHELSEA, MA, 02152"
- "al fresco, SUNDRIED TOMATO, with basil and tomatoes, CHICKEN SAUSAGE, NET WT. 12OZ." Each package is stamped with the following: "USE/FREEZE BY OCT 03, LOT 246"
- "al fresco, ROASTED GARLIC, with fresh onions and herbs, CHICKEN SAUSAGE, NET WT. 12OZ." Each package is stamped with the following: "USE/FREEZE BY OCT 03, LOT 246"
- "al fresco, SWEET ITALIAN STYLE, with fresh red and green peppers, CHICKEN SAUSAGE, NET WT. 12OZ." Each package is stamped with the following:

**LISTERIA
PRECAUTIONS**

**USDA Meat and
Poultry Hotline
1-888-MPHotline or
visit
www.fsis.usda.gov**

**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

"USE/FREEZE BY OCT 03, LOT 246"

- "al fresco, SWEET APPLE, with pure Vermont maple syrup, CHICKEN SAUSAGE, NET WT. 12OZ." Each package is stamped with the following: "USE/FREEZE BY OCT 03, LOT 246"
- "al fresco, SPICY JALAPENO, with jalapenos and roasted red peppers, CHICKEN SAUSAGE, NET WT. 12OZ." Each package is stamped with the following: "USE/FREEZE BY OCT 03, LOT 246"
- "al fresco, TERIYAKI GINGER, with tamari and chili peppers, CHICKEN SAUSAGE, NET WT. 12OZ." Each package is stamped with the following: "USE/FREEZE BY OCT 03, LOT 246"
- "GENOA SPECIALTY PRODUCTS, FULLY COOKED, Sweet SAUSAGE, NET WT. 12OZ (340g)" Each package is stamped with the following: "SELL BY OCT 08, LOT 246"
- "GENOA SPECIALTY PRODUCTS, FULLY COOKED, Bold & Zesty SAUSAGE, NET WT. 12OZ (340g)" Each package is stamped with the following: "SELL BY OCT 08, LOT 246"
- "GENOA SPECIALTY PRODUCTS, FULLY COOKED, Roasted Garlic SAUSAGE, NET WT. 12OZ (340g)" Each package is stamped with the following: "SELL BY OCT 08, LOT 246"

The products were packaged on September 3, 2003. Each package bears the establishment number "7839" or "P-7839" inside the USDA mark of inspection.

The products were distributed to retail establishments in Connecticut, Florida, Maine, Massachusetts, New Hampshire, New York, Ohio, Pennsylvania, Rhode Island, and Vermont. FSIS has received no reports of illnesses associated with consumption of the products. Anyone concerned about an illness should contact a physician.

The problem was discovered through routine FSIS microbiological testing.

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, HIV infection or in chemotherapy.

Media and consumers with questions about the recall may contact Scott Farmelant, Regan Associates representative, at

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 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.

(617) 742-8180.

Consumers with food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline. The hotline 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.

