



Ohio Department of Agriculture
and
Ohio Department of Health



Governor Bob Taft
Lieutenant Governor Jennette Bradley

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

Subject: Recall Announcement (ODA/ODH) 2003-42

Date: October 3, 2003

New Mexico Firm Recalls Beef Jerky For Possible *Salmonella* Contamination

WASHINGTON, Oct. 2, 2003— M.D. Chavez/Old Santa Fe Trail, an Albuquerque, N.M., firm, is voluntarily recalling approximately 22,000 pounds of beef jerky that may be contaminated with *Salmonella*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The recall was initiated because epidemiological case studies suggest that the recalled product may be linked to several *Salmonella* illnesses in New Mexico.

The products subject to recall bear the establishment number "EST. 13343" inside the USDA mark of inspection and were produced between May 1 and September 26, 2003. These production dates are also stamped on the package.

The products subject to recall are:

- "GENERAL STORE, ALL NATURAL, ROUTE 66, Beef Jerky, Peppered, Land of Enchantment."
- "GENERAL STORE, ALL NATURAL, ROUTE 66, Beef Jerky, Green Chile, Land of Enchantment."
- "GENERAL STORE, ALL NATURAL, ROUTE 66, Beef Jerky, Red Chile, Land of Enchantment."
- "GENERAL STORE, ALL NATURAL, ROUTE 66, Beef Jerky, Regular, Land of Enchantment."

These products are packaged in 1 to 8 oz. plastic bags.

SALMONELLA PRECAUTIONS

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

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

Do not eat these products. Observe all expiration dates for perishable items that are precooked or ready-to-eat.

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.

- “A Taste of New Mexico, Old Santa Fe Trail, BEEF JERKY, NO PRESERVATIVES, Green Chili.”
- “A Taste of New Mexico, Old Santa Fe Trail, BEEF JERKY, NO PRESERVATIVES, Red Chili.”
- “A Taste of New Mexico, Old Santa Fe Trail, BEEF JERKY, NO PRESERVATIVES, Peppered.”
- “A Taste of New Mexico, Old Santa Fe Trail, BEEF JERKY, NO PRESERVATIVES, Original.”

These products are packaged in 1 to 16 oz. plastic bags.

The beef jerky was distributed to retail stores and through mail orders nationwide. In addition, consumers may have purchased these products from a vendor at the New Mexico State Fair.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life threatening, especially for infants, the frail or elderly and persons with chronic disease, with HIV infection, or taking chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps and fever within eight to 72 hours. Additional symptoms include chills, headache, nausea and vomiting that can last up to seven days.

Media with questions about the recall may contact Robert Bernstein, company attorney, at (505) 269-3999. Consumers with questions about the recall may contact Angela Postlethwait, company assistant manager, at (505) 255-7950.

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.

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NOTE: Access news releases and other information at the FSIS Web site at <http://www.fsis.usda.gov>

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.