



Ohio Department of Agriculture
and
Ohio Department of Health



Governor Bob Taft
Lieutenant Governor Bruce Johnson

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) 2006-62

Date: November 24, 2006

**Ohio Firm Recalls Cooked Ham and Turkey Products For
Possible *Listeria* Contamination**

HoneyBaked Foods Inc., a Holland, Ohio, firm, is voluntarily recalling approximately 46,941 pounds of cooked ham and turkey products that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following products are subject to recall:

- 6- to 11-pound packages of "SLICED & GLAZED FULLY COOKED HALF HAM." Each package bears the establishment number "EST. 15875" inside the USDA mark of inspection. Each label also bears a package code between "6261" and "6310."
- 12- to 16- pound packages of "SLICED & GLAZED FULLY COOKED WHOLE HAM." Each package bears the establishment number "EST. 15875" inside the USDA mark of inspection. Each label also bears a package code between "6261" and "6310."
- 3-pound approximate weight packages of "SLICED AND GLAZED COOKED BONELESS TURKEY BREAST." Each package bears the establishment number "P-15875" inside the USDA mark of inspection. Each label also bears the product code "30505 02099", as well as a package code between "6248" and "6258."
- 3-pound approximate weight packages of "SLICED AND GLAZED FULLY COOKED SMOKED BONELESS TURKEY BREAST." Each package bears the establishment number "P-15875" inside the USDA mark of inspection. Each label also bears the product code "30504 02099", as

**Recommendations For People At
Risk For Listeriosis**

Wash hands with warm, soapy water before and after handling raw meat and poultry for at least 20 seconds. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Do not eat hot dogs, luncheon meats, bologna or other deli meats unless reheated until steaming hot.

Do not eat refrigerated pate, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that don't need refrigeration, like canned tuna and canned salmon, are safe to eat. Refrigerate after opening.

Do not drink raw (unpasteurized) milk and do not eat foods that have unpasteurized milk in them.

Do not eat salads made in the store such as ham salad, chicken salad, egg salad, tuna salad or seafood salad.

well as a package code between "6248" and "6258."

The ham and turkey labels also state "Dist. by HONEYBAKED FOODS INC., HOLLAND, OH 49528."

The ham and turkey products were produced between September 5 and November 13, and were sold at the company's retail stores and kiosks in the Toledo, Ohio, region, as well as through internet and telephone catalogue sales nationwide. HoneyBaked Foods Inc. has contacted catalogue sale customers who purchased products subject to recall.

Do not eat soft cheeses such as Feta, queso blanco, queso fresco, Brie, Camembert cheeses, blue-veined cheeses and Panela unless it is labeled as made with pasteurized milk.

Use precooked or ready-to-eat food as soon as you can. *Listeria* can grow in the refrigerator. The refrigerator should be 40 °F or lower and the freezer 0 °F or lower. Use an appliance thermometer to check the temperature of your refrigerator.

The problem was discovered through the company's microbiological testing. FSIS has received no reports of illnesses associated with consumption of this product.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. However, 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 weakened immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy.

Consumers with questions about the recall should contact company Customer Service Hotline at (800) 461-3998. Media with questions about the recall should contact company Vice President of Public Affairs, Crises and Issues Management Steve Behm at (800) 461-4105.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at http://www.fsis.usda.gov/Food_Safety_Education/Ask_Karen/index.asp #Question. 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.