

NJLINCS Health Alert Network
Public Health Advisory

Distributed by the New Jersey Department of Health

Subject: Recall of Jenny-O Ground Turkey Linked to Outbreak of S. reading

Date: 11/16/2018; 08:34:11

Message#: 103691-11-16-2018-PHAD

Contact Info: Alan L. Talarsky, NJDOH/CEOHS/Public Health and Food Protection Program

Phone: 609-826-4935; Email: at2@njlincs.net

Attachments: None

Please review the following message from Alan Talarsky, Environmental Scientist 1, Public Health and Food Protection Program, NJDOH regarding the following Class 1 Recall issued by the U.S. Department of Agriculture:

1. Jennie-O Turkey Store Sales, LLC, a Barron, Wis. establishment, is recalling approximately 91,388 pounds of raw ground turkey products that may be associated with an illness outbreak of Salmonella Reading, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The raw ground turkey products items were produced on September 11, 2018. The following products are subject to recall:

- . 1-lb. packages of "Jennie-O GROUND TURKEY 93% LEAN | 7% FAT" with "Use by" dates of 10/01/2018 and 10/02/2018.
- . 1-lb. packages of "Jennie-O TACO SEASONED GROUND TURKEY" with a "Use by" date of 10/02/2018.
- . 1-lb. packages of "Jennie-O GROUND TURKEY 85% LEAN | 15% FAT" with a "Use by" date of 10/02/2018.
- . 1-lb. packages of "Jennie-O ITALIAN SEASONED GROUND TURKEY" with a "Use by" date of 10/02/2018.

The products subject to recall bear establishment number "P-190" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

FSIS, and its public health partners, including the Centers for Disease Control and Prevention (CDC) and the Arizona Department of Health Services, have been conducting traceback activities for a sample of Jennie-O brand ground turkey in an intact, unopened package from a case-patient's home. The patient tested positive for Salmonella Reading and the sample from the ground turkey matches the outbreak strain.

FSIS, the CDC, and state public health and agriculture partners, have been working together on an illness cluster involving 164 case-patients in 35 states. Patients have reported eating different types and brands of turkey products purchased from many

different stores, handling raw turkey pet food and/or raw turkey, or working with live turkeys or living with someone who handled live turkeys. FSIS continues to work with the CDC and state health departments on this investigation and will provide updated information as it becomes available. Based on the continuing investigation, additional product from other companies may also be recalled.

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 eating the contaminated product. 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 is concerned that some product may be frozen and in consumers' freezers. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

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 lists will be posted on the FSIS website at www.fsis.usda.gov/recalls.

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume raw poultry product that has been cooked to a temperature of 165°F. Safe steps in food handling, cooking, and storage are essential in preventing foodborne illness. You can't see, smell, or taste harmful bacteria that may cause illness. In every step of food preparation, follow the four guidelines to keep food safe:

- . Clean-Wash hands and surfaces often.
- . Separate-Separate raw meat from other foods.
- . Cook-Cook to the right temperature.
- . Chill-Refrigerate food promptly.

Consumers with questions regarding the recall can contact Jennie-O Consumer Engagement Team at 1-800-621-3505, 8 a.m. - 4 p.m. Central Time Monday - Friday and 9 a.m. - 5 p.m. Central Time Saturday and Sunday. Media with questions can contact media@hormel.com or 507-434-6352.

Local health departments, during the course of routine food establishment inspections, should ensure that the above products have been removed from shelves. USDA FSIS

predicts that other related products will be recalled. If any requests for assistance are received from USDA, the Public Health and Food Protection Program will contact you. For additional information regarding warnings and recalls, please click on the weblink below.

For all recalls - <http://www.recalls.gov/recent.html>

This information has been distributed to: DOH Senior Staff; DOH Staff; LINCS Health Officers; LINCS Health Officer Assistants; LINCS Coordinators; LINCS Coordinator Backups; LINCS Epidemiologists; LINCS Health Educators; LINCS Health Planners; LINCS IT Specialists; LINCS Partnership Coordinators; LINCS Public Health Nurses; LINCS Regional Health Planners; LINCS Team Members; LINCS REHS; LOCAL Health Officers; LOCAL Public Health; LOCAL CD Investigators; LOCAL Health Educators; LOCAL Public Health Nurses; LOCAL REHS; LOCAL Epidemiologists; Food Safety Organizations