



## **Tyson Chicken Recall Expands**

**July 14, 2021** - The Kane County Health Department is advising that the U.S. Department of Agriculture Food Safety and Inspection Service (FSIS) has announced that Tyson Foods Inc., a Dexter, Mo. establishment, is expanding the recall of approximately 8,955,295 pounds of ready-to-eat (RTE) chicken products that may be adulterated with *Listeria monocytogenes*.

The frozen, fully cooked chicken products were produced between December 26, 2020 and April 13, 2021. The products that are subject to recall are listed at [https://www.fsis.usda.gov/sites/default/files/media\\_file/2021-07/Tyson%27s%20Product%20List%20Final.pdf](https://www.fsis.usda.gov/sites/default/files/media_file/2021-07/Tyson%27s%20Product%20List%20Final.pdf).

Additional product labels are found at [https://www.fsis.usda.gov/sites/default/files/media\\_file/2021-07/Further-Processed-Product-Labels-Est-45710.pdf](https://www.fsis.usda.gov/sites/default/files/media_file/2021-07/Further-Processed-Product-Labels-Est-45710.pdf).

The products subject to recall bear establishment number “EST. P-7089” on the product bag or inside the USDA mark of inspection. These items were shipped nationwide to retailers and institutions, including hospitals, nursing facilities, restaurants, schools and Department of Defense locations.

On June 9, 2021, FSIS was notified of two persons ill with listeriosis. Working in conjunction with the Centers for Disease Control and Prevention (CDC) and state public health partners, FSIS determined there is evidence linking the *Listeria monocytogenes* illnesses to precooked chicken produced at Tyson Foods Inc. The epidemiologic investigation identified three listeriosis illnesses, including one death, between April 6, 2021 and June 5, 2021. During routine sample collection, FSIS collected two precooked chicken samples from two establishments that are closely related genetically to *Listeria monocytogenes* from ill people. One of the samples was collected at Tyson Foods Inc. FSIS is continuing to work with federal and state public health partners to determine if there are additional illnesses linked to these products.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

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Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

FSIS is concerned that some product may be in consumer and institutional freezers. Consumers should not eat these products. Institutions should not serve these products. These products should be thrown away or returned to the place of purchase.

For more information, and information on product details, visit <https://www.fsis.usda.gov/recalls-alerts/tyson-foods-inc.-recalls-ready-eat-chicken-products-due-possible-listeria>

The Kane County Health Department has an abundance of information about food safety online at [KaneHealth.com/Pages/Food-Safety.aspx](http://KaneHealth.com/Pages/Food-Safety.aspx).

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Contact: Susan Stack [stacksusan@co.kane.il.us](mailto:stacksusan@co.kane.il.us) KaneHealth.com