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www.kanehealth.com

Salad products recalled due to possible salmonella, listeria contamination

The Kane County Health Department is advising that Caito Foods, LLC, an Indianapolis, Ind. establishment, is recalling ready-to-eat salad and bowl products made with chicken that contain a corn ingredient that may be contaminated with *Salmonella* and *Listeria monocytogenes*.

There have been no confirmed reports of adverse reactions due to consumption of these products, however these products were shipped to retail locations in Illinois and other Midwest states.

The ready-to-eat salads and bowls made with chicken were produced from Oct. 6, through Oct.

14. The following products are subject to recall: [[View Label](#)] (PDF only)]

- 11.5-oz. plastic clamshell packages containing “good & deLISH sante fe style salad with chicken,” with “ENJOY BY” dates of 10/13/18 through 10/21/18 (inclusive).
- 8.75-oz. plastic clamshell packages containing “Santa Fe Style Salad with Chicken,” with “Sell By” date of 10/13/18 through 10/21/18 (inclusive).
- 11.25-oz. plastic clamshell packages containing “FRESH Garden HIGHWAY SALADS SANTA FE STYLE SALAD WITH CHICKEN,” with “Best If Sold By” dates of 10/12/18 through 10/20/18 (inclusive).
- 12-oz. plastic bowl packages containing “good to go! Chipotle Chicken Bowl,” with “Sell By” dates of 10/11/18 through 10/19/18 (inclusive).
- 8.75-oz. plastic clamshell packages containing “FRESH Garden HIGHWAY Santa Fe Style Salad with Chicken,” with “Best if Sold By” dates of 10/13/18 through 10/21/18 (inclusive).

The products subject to recall bear establishment number “P-39985” inside the USDA mark of inspection.

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.

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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.

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.

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.

Consumers with questions regarding the recall can contact the Caito Foods, LLC Consumer Feedback Line at 1-844-467-7278. Members of the media with questions regarding the recall can contact Meredith Gremel, Caito Foods, LLC, at (616) 878-2830.

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