



July 13, 2015

Contact: Tom (630) 444-3098

630-417-9129 (cell)

[www.kanehealth.com](http://www.kanehealth.com)

## Chicken products subject to recall because of possible contamination

The Kane County Health Department is advising residents that Barber Foods, a Portland, Maine establishment, is recalling approximately 1.7 million pounds of frozen, raw stuffed chicken products that may be contaminated with *Salmonella* Enteritidis.

Since the original recall on July 2, a total of six illnesses in Minnesota and Wisconsin have been reported related to the product, none in Illinois. The scope of this recall expansion now includes all products associated with contaminated source material.

The following product is subject to recall:

- 2-lb. 4-oz. cardboard box containing 6 individually pouched pieces of “BARBER FOODS PREMIUM ENTREES BREADED-BONELESS RAW STUFFED CHICKEN BREASTS WITH RIB MEAT KIEV” with use by/sell by date of April 28, 2016, May 20, 2016 and July 21, 2016 and Lot Code number 0950292102, 0950512101, or 0951132202.

The products subject to recall bear the establishment number “P-276” inside the USDA mark of inspection. These products were shipped to retail locations nationwide and Canada.

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 exposure to the organism. 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 and the company are concerned that some products may be in consumers' freezers. Although the products subject to recall may appear to be cooked, these products are in fact **uncooked (raw)** and should be handled carefully to avoid cross-contamination in the kitchen. Particular attention needs to be paid to safely prepare and cook these raw poultry products to a temperature of 165° F checking at the center, the thickest part and the surface of the product.

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These frozen, raw, stuffed chicken products were labeled with instructions identifying that the product was raw and included cooking instructions for preparation. Some case-patients reported following the cooking instructions on the label and using a food thermometer to confirm that the recommended temperature was achieved. Therefore, FSIS advises all consumers to treat these products like a raw chicken product. Hands and any surfaces, including surfaces that may have breasting dislodged from the products, should be cleaned after contact with these raw products. Also, keep raw poultry away from other food that will not be cooked. Use one cutting board for raw poultry and a separate one for fresh produce and cooked foods.

The chicken products were produced between February 17, 2015 and May 20, 2015. [To view a full list of products recalled as part of this expansion, please click here](#) (XLS). [[View Labels](#)]

Consumers with questions can contact the company directly at (844) 564-5555. Media with questions can contact Nick Vehr, Media Relations Spokesperson, at (513) 381-8347.

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