

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs

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## **MICHIGAN FIRM RECALLS FROZEN CHICKEN ENTRÉES FOR POSSIBLE *LISTERIA* CONTAMINATION**

WASHINGTON, Mar. 2, 2008 – Meijer Distribution Center, a Grand Rapids, Mich. firm, is voluntarily recalling approximately 2,184 pounds of frozen chicken entrées that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service announced today.

The following product is subject to recall:

- 12-ounce packages of “Discover Cuisine™ Red Curry Chicken & Jasmine Rice.” Each package bears the Canadian establishment number “Est. 302” inside the Canadian Food Inspection Agency mark of inspection as well as a “Best By” date of “12 18 08.”

The frozen chicken entrées were produced on Oct. 18, 2007, and were sent to distributors and retail establishments in Illinois, Indiana, Michigan and Ohio.

The problem was discovered through FSIS microbiological sampling. 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.

Media and consumers with questions about the recall should contact company Director of Public Relations, Frank J. Guglielmi at (734) 844-2781. Consumers with questions about the recall should contact the Meijer Call Center at (800) 543-3704.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov). 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

### **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.

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.

4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

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NOTE: Access news releases and other information at FSIS' Web site at [http://www.fsis.usda.gov/Fsis\\_Recalls/](http://www.fsis.usda.gov/Fsis_Recalls/)

### **USDA RECALL CLASSIFICATIONS**

**Class I** This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.

**Class II** This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.

**Class III** This is a situation where the use of the product will not cause adverse health consequences.