

04/01/08

OHIO FIRM RECALLS FROZEN CHICKEN PRODUCTS DUE TO MISLABELING

WASHINGTON, March 29, 2008 - Koch Foods, a Fairfield, Ohio, establishment, is recalling approximately 1,420 pounds of frozen chicken breast products because they were packaged with the incorrect label. The frozen, pre-browned, raw products were labeled as "precooked" and therefore do not provide proper preparation instructions. These raw products may appear fully cooked.

The following product is subject to recall:

- 10-pound cases of "Koch Foods Fully Cooked Breaded Chicken Breast Fillet with Rib Meat" containing two 5-pound bags. Each case bears the establishment number "P-20795" inside the USDA mark of inspection, a production code of "24837-2", a date code of "B03982" and as well as a product code of "86861" printed on the label.

The frozen chicken products were produced on Feb. 8, 2008, and were shipped to distribution centers in Connecticut, Maine, Massachusetts, Michigan, Pennsylvania and Tennessee, intended for use by food service institutions.

The problem was discovered by the company. FSIS has received no reports of illness due to consumption of these products. Anyone concerned about an illness should contact a physician.

Media with questions about the recall should contact company Chief Financial Officer Mark Kaminsky at (847) 384-5940. Consumers with questions about the recall should contact company Vice President of Sales John Marler at (601) 732-3056.

FSIS is reminding consumers that all poultry products should be cooked to a safe minimum internal temperature of 165° Fahrenheit as determined by a food thermometer. Using a food thermometer is the only way to know that food has reached a high enough temperature to destroy foodborne bacteria.

Consumption of food contaminated with Salmonella can cause salmonellosis, one of the most common bacterial foodborne illnesses. Salmonella infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within eight to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at 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 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

NOTE: Access news releases and other information at FSIS' Web site at: http://www.fsis.usda.gov/Fsis_Recalls/

Recommendations for Preventing Salmonellosis:

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Also wash cutting boards, dishes and utensils with hot soapy water. Clean up spills right away.

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. Cook raw meat and poultry to safe internal temperatures before eating. The safe internal temperature for meat such as beef and pork is 160° F, and 165° F for poultry, as determined with a food thermometer.

Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90° F). Refrigerate cooked meat and poultry within two hours after cooking.