

August 6, 2008

MASSACHUSETTS FIRM RECALLS CHICKEN PRODUCTS DUE TO POSSIBLE LISTERIA CONTAMINATION

DBC, Inc., doing business as World Class Canapes, Inc., a Wilmington, Mass., firm, is recalling approximately 285 pounds of ready-to-eat chicken products that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following ready-to-eat chicken products are subject to recall:

- 80-ounce cases of "Progressive Gourmet Buffalo Chicken Roller Sandwich," Each package bears the establishment number "EST. P-31566" inside the USDA mark of inspection, as well as a "SELL BY" date of "8/2/08" and Case Code of "8500WRAS."
- 80-ounce cases of "Progressive Gourmet Chicken Caesar Roller Sandwich." Each package bears the establishment number "EST. P-31566" inside the USDA mark of inspection, as well as a "SELL BY" date of "8/2/08" and Case Code of "8500WRCA."
- 80-ounce cases of "Progressive Gourmet Honey Turkey w/Baby Spinach Roller Sandwich." Each package bears the establishment number "EST. P-31566" inside the USDA mark of inspection, as well as a "SELL BY" date of "8/2/08" and Case Code of "8500WRTU."

These ready-to-eat chicken products were produced on July 30, 2008, and distributed to retail establishments in Massachusetts. The products were repackaged individually for consumer purchase. Consumers that may have purchased these ready-to-eat chicken products at retail establishments between

July 31, 2008, and Aug. 2, 2008, are urged to check their refrigerators and freezers and discard them if found.

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 miscarriages and stillbirths, and can also cause serious and sometimes fatal infections in those with weak immune systems, such as infants, the elderly, and persons with HIV infection or undergoing chemotherapy. Infection can spread to the nervous system, resulting in high fever, severe headache, neck stiffness, nausea, confusion, and convulsions.

The problem was discovered through microbiological sampling by FSIS. FSIS has received no reports of illnesses associated with consumption of these products. Anyone with signs of symptoms of foodborne illness should consult a medical

professional.

Media with questions about the recall should contact company Director of Culinary Operations

Mark Polito, at (978) 253-6436. Consumers with questions about the recall should contact company Plant Manager Jim Palmariello, at (978) 253-6482.

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 People at Risk for Listeriosis

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. 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.