

Ready-To-Eat Pork and Turkey Products Recalled Due to Possible Salmonella Contamination

October 21, 2019 - The Kane County Health Department is advising that George's Prepared Foods, a Caryville, Tenn. establishment, is recalling approximately 6,444 pounds of ready-to-eat (RTE) pork sausage patty and turkey sausage patty products that may be contaminated with *Salmonella*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat pork and turkey sausage patty items were produced on April 19, 2019, April 27, 2019, May 7, 2019 and May 9, 2019. The following products are subject to recall:

- 24.92-oz. packages containing "Great Value Fully Cooked Original Pork Sausage Patties" with use by date of 10/16/19 and lot code 1091971894.
- 24.92-oz. packages containing "Great Value Fully Cooked Original Breakfast Turkey Patties" with use by date of 10/24/19 and lot code 1171971897.
- 35.6-oz. packages containing "Family Size Great Value Fully Cooked Original Pork Sausage Patties" with use by date of 11/03/19 and lot code 1271972894 or use by date 11/05/19 and lot code 1291972894.

The products subject to recall bear establishment number "EST. M2206T or P-2260T" printed on the package. These items were shipped to retail locations nationwide.

The problem was discovered when the firm notified FSIS that the firm's third-party cold storage facility had inadvertently shipped the ready-to-eat products to commerce.

(more)

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There have been no confirmed reports of adverse reactions due to consumption of these products.

Anyone concerned about an injury or illness should contact a healthcare provider.

Consumption of ready-to-eat 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. 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 is concerned that some product may be frozen and in consumers' refrigerators or freezers

or both. Consumers who have purchased these products are urged not to consume them. These

products should be thrown away or returned to the place of purchase.

Media and consumers with questions regarding the recall can contact George's Prepared Foods'

Customer Care Line at (800) 471-9665. For more information, see

https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-

archive/archive/2019/recall-102-2019-release

The Kane County Health Department has an abundance of information on food safety online at

KaneHealth.com/Pages/Food-Safety.aspx.

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KaneHealth.com