



United States Department of Agriculture

Food Safety and Inspection Service

News Release

Butterball LLC Recalls Turkey Products Due to Possible Salmonella Schwarzengrund Contamination

Class I Recall 030-2019

Health Risk: High Mar 13, 2019

Congressional and Public Affairs

Benjamin A. Bell

(202) 720-9113

Press@fsis.usda.gov

WASHINGTON, March 13, 2019 – Butterball, LLC, a Mount Olive, N.C. establishment, is recalling approximately 78,164 pounds of raw ground turkey products that may be contaminated with Salmonella Schwarzengrund, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The prepacked raw ground turkey was produced on July 7, 2018. The following products are subject to recall: [View Labels (PDF only)]

48-oz. plastic wrapped tray containing “BUTTERBALL everyday Fresh Ground Turkey WITH NATURAL FLAVORING (85% LEAN/15% FAT)” with sell or freeze by date of 7/26/18, lot code 8188, and UPC codes 22655-71555 or 22655-71557 represented on the label.

48-oz. plastic wrapped tray containing “BUTTERBALL everyday Fresh Ground Turkey WITH NATURAL FLAVORING (93% LEAN/7% FAT)” with sell or freeze by date of 7/26/18, lot code 8188 and UPC code 22655-71556 represented on the label.

16-oz. plastic wrapped tray containing “BUTTERBALL everyday Fresh Ground Turkey WITH NATURAL FLAVORING (85% LEAN/15% FAT)” with sell or freeze by date of 7/26/18, lot code 8188 and UPC code 22655-71546 represented on the label.

16-oz. plastic wrapped tray containing "BUTTERBALL everyday Fresh Ground Turkey WITH NATURAL FLAVORING (93% LEAN/7% FAT)" with sell or freeze by date of 7/26/18, lot code 8188 and UPC codes 22655-71547 or 22655-71561 represented on the label

48-oz. plastic wrapped tray containing "Kroger GROUND TURKEY FRESH 85% LEAN – 15% FAT" with sell or freeze by date of 7/26/18, lot code 8188, and UPC code 111141097993 represented on the label.

48-oz. plastic wrapped tray containing "FOOD LION 15% fat ground turkey with natural flavorings" with sell or freeze by date of 7/26/18, lot code 8188 and UPC code 3582609294 represented on the label.

The products subject to recall bear establishment number "EST. P-7345" inside the USDA mark of inspection. These items were shipped to institutional and retail locations nationwide.

FSIS and public health partners, including the Centers for Disease Control and Prevention (CDC), the Wisconsin Department of Health Services and Wisconsin Department of Agriculture, Trade and Consumer Protection, have been investigating a multistate outbreak of Salmonella Schwarzengrund illnesses involving 5 case patients from 2 states. Wisconsin collected three intact Butterball brand ground turkey samples from a residence where 4 of the case patients live. The case patients and ground turkey Salmonella Schwarzengrund isolates are closely related, genetically.

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 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' freezers. 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.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media with questions regarding the recall can contact Christa Leupen, Manager of Public Relations, at (919) 255-7598. Consumers should call (800) 288-8372.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.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 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available

24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

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.