



November 16, 2018

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www.kanehealth.com

Raw turkey products recalled due to possible salmonella contamination

The Kane County Health Department is advising that Jennie-O Turkey Store Sales, LLC, a Barron, Wis. establishment, is recalling approximately 91,388 pounds of raw ground turkey products that may be associated with an illness outbreak of *Salmonella*, according to the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS).

The raw ground turkey products items were produced on September 11, 2018. The following products are subject to recall: [[View Labels](#) (PDF only)]

- 1-lb. packages of "Jennie-O GROUND TURKEY 93% LEAN | 7% FAT" with "Use by" dates of 10/01/2018 and 10/02/2018.
- 1-lb. packages of "Jennie-O TACO SEASONED GROUND TURKEY" with a "Use by" date of 10/02/2018.
- 1-lb. packages of "Jennie-O GROUND TURKEY 85% LEAN | 15% FAT" with a "Use by" date of 10/02/2018.
- 1-lb. packages of "Jennie-O ITALIAN SEASONED GROUND TURKEY" with a "Use by" date of 10/02/2018.

The products subject to recall bear establishment number "P-190" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

FSIS and its public health partners, including the Centers for Disease Control and Prevention (CDC) and the Arizona Department of Health Services, have been conducting traceback activities for a sample of Jennie-O brand ground turkey in an intact, unopened package from a case-patient's home. The patient tested positive for *Salmonella* Reading and the sample from the ground turkey matches the outbreak strain.

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FSIS, the CDC, and state public health agriculture agencies, have been working together on an illness cluster, dating back to Nov. 20, 2017, involving 164 case-patients in 35 states. Patients have reported eating different types and brands of turkey products purchased from many different stores, handling raw turkey pet food and/or raw turkey, or working with live turkeys or living with someone who handled live turkeys. Based on the continuing investigation, additional product from other companies may also be recalled. More information about the nationwide outbreak is available by clicking [here](#).

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 advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume raw poultry product that has been cooked to a temperature of 165°F. Safe steps in food handling, cooking, and storage are essential in preventing foodborne illness. You can't see, smell, or taste harmful bacteria that may cause illness. In every step of food preparation, follow the four guidelines to keep food safe:

- Clean—Wash hands and surfaces often.
- Separate—Separate raw meat from other foods.
- Cook—Cook to the right temperature.
- Chill—Refrigerate food promptly.

Consumers with questions regarding the recall can contact Jennie-O Consumer Engagement Team at 1-800-621-3505, 8 a.m. – 4 p.m. Central Time Monday – Friday and 9 a.m. – 5 p.m. Central Time Saturday and Sunday. Media with questions can contact media@hormel.com or 507-434-6352.

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