



August 22, 2014  
Contact: Dan Eder (630) 444-3349  
630-927-3812 (cell)  
[www.kanehealth.com](http://www.kanehealth.com)

## **California Firm Recalls Chicken Caesar Salad Kits For Possible Listeria Contamination**

Class I Recall 054-2014  
Health Risk: High Aug 21, 2014

Congressional and Public Affairs  
Richard J. McIntire  
(202) 720-9113

FOR IMMEDIATE RELEASE - APPA Fine Foods, a Corona, Calif. establishment, is recalling approximately 92,657 pounds of fully cooked chicken Caesar salad kit products due to concerns about possible *Listeria monocytogenes* (*Lm*) contamination, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The salad kits were shipped nationwide to one bulk warehouse chain for retail sale in its in-store cafés. [APPA Fine Foods produced the kits used by the bulk warehouse chain.] The following products are subject to recall:

- 11oz. clear plastic containers and 6.5-lb. boxes labeled, "APPA Fine Foods/Sam's Club Daily Chef CHICKEN CAESAR SALAD KIT" with case codes 141851, 141922, 141951, 141991, 142021, 142201 or 142131 with use by dates of 8/14/14, 8/21/14, 8/27/14, 9/1/14, 9/3/14 or 9/17/14. The kits were produced on July 4, July 11, July 14, July 18, July 21, July 25, Aug. 1 and Aug. 8, 2014.

Box labels bear the establishment number “P-21030” inside the USDA mark of inspection.

Michigan Department of Agriculture and Rural Development personnel informed FSIS they received two confirmed positive *Lm* results from retail product purchased at one of the bulk warehouse chain locations. The bulk warehouse chain then sampled intact components of the salad kits. Only the chicken came up positive with *Lm*.

FSIS and the company have received no reports of illnesses associated with consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

Consumption of food contaminated with *Lm* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

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](http://www.fsis.usda.gov/recalls).

Consumers and media with questions regarding the recall can contact Thom Rindt, of APPA Fine Foods, at 951-547-8111.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/report-a-problem-with-food>.

###