



September 18, 2015
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USDA notes salmonella confirmed in chicken products

The Kane County Health Department is advising residents that the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is alerting consumers that certain chicken products produced by Aspen Foods, a division of Koch Poultry Company of Chicago, have been confirmed as having the same *Salmonella* Enteritidis outbreak strain which was part of a July 15 recall.

The frozen, raw, stuffed and breaded chicken items were produced between April 15, 2015 and July 10, 2015 with "best if used by" dates between July 14, 2016 and October 10, 2016. [To view a full list of recalled products, please click here](#) (XLS). [\[View Labels\]](#). This product was shipped to retail stores and food service locations nationwide. Three Minnesota residents have reported to have been ill from the products, but no one in Illinois.

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 exposure to the organism. 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.

Consumers and media with questions can contact the company directly at (844) 277-6802.

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