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### Jennie-O raw turkey product recall expands

The Kane County Health Department is advising that the recall involving raw turkey products produced by Jennie-O Turkey Store Sales, LLC, of Barron, Wis. is expanding, according to the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS)

A previous recall of raw ground turkey products associated with the outbreak occurred on Nov. 15, 2018. Please note that FSIS is continuing to investigate illnesses associated with this widespread outbreak, and additional product from other companies may also be recalled.

*Salmonella* is prevalent and can be present in raw poultry and meat – no raw poultry or meat is sterile. In addition to discarding the product associated with this recall, consumers can protect themselves now and in the future by ALWAYS cooking their turkey, and other poultry products thoroughly, to a safe internal temperature of 165 °F, as measured using a food thermometer. The cooking process kills the *Salmonella*. No one should be eating partially cooked or raw turkey. Additionally, it is essential that people wash their hands after handling raw poultry, meat, and pet food to avoid cross contamination.

More information about this expanded recall is available by clicking [here](#).

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