

8/4/11

Ground Turkey Recall – Class I

At a Glance: Cargill Meat Solutions Corporation, a, is recalling approximately 36 million pounds of ground turkey products that may be contaminated with *Salmonella* Heidelberg. All recalled product was produced in their Springdale, Ark. Establishment. To read the USDA press release, follow this link: http://www.fsis.usda.gov/News_&_Events/Recall_060_2011_Release/index.asp.

These products were primarily distributed at the retail level nationwide, although a small amount went to foodservice.

The Issue: This recall follows the July 29, 2011 FSIS Public Health Alert initiated due to concerns about illnesses caused by *Salmonella* Heidelberg that may be associated with use and consumption of ground turkey. A total of 79 persons infected with the outbreak strain of *Salmonella* Heidelberg have been reported from 26 states between March 1 and August 3, 2011.

Am I Impacted? A small number of U.S. Foodservice customers were affected. **All impacted customers have already been notified.** If your ground turkey was not purchased from U.S. Foodservice, check with your distributor and/or view the details on the USDA web site.

U.S. Foodservice Position: At U.S. Foodservice we take food safety very seriously. We are monitoring this outbreak and contacted affected customers immediately upon notification from Cargill.

What You Can Do:

- Review your own internal recall procedures- does your staff know what to do if they receive notice that a product is being recalled? Typically only specific lot codes are affected.
- Purchase all of your supplies from a company with a robust recall program that can keep you aware of recall and food safety issues
- To prevent Salmonellosis and other foodborne illnesses, wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry.
- Cook poultry—including ground turkey—to 165° F, as determined with a food thermometer.
- Avoid cross-contamination- do not allow ready-to-eat foods to contact raw meat products or any surfaces or utensils used to prepare raw meat products
- Help us serve you better. Provide your distribution center with a valid email address so we may reach you with recall information.

Finally, count on U.S. Foodservice to keep you informed, and to keep recalled product out of your establishment.