

News Release

Taylor Farms Recalls Chicken and Pork Salad Products Due To Possible Listeria Contamination

Class I Recall
Health Risk: High

012-2017
2017/2/11

[Distribution List PDF](#)

[En Español](#)

Congressional and Public Affairs

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EDITOR'S NOTE (Feb 15, 2017): This release is being reissued after it was determined that one product was listed twice.

WASHINGTON, Feb. 11, 2017 – Two Taylor Farms establishments, located in Dallas, Texas and in Tracy, California, and headquartered in Salinas, California, are recalling approximately 6,630 pounds of chicken and pork salad products that may be adulterated with *Listeria monocytogenes* (*Lm*), the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today

The firms produced and packaged the products from Feb. 6-9, 2017. The following products are subject to recall: [View Labels](#) (PDF Only)]

- 10.5 oz. plastic trays of "Signature Café Southwest Style Salad with Chicken" with the following "USE BY" dates: "2/13/17, 2/14/17, 2/15/17 or 2/16/17."
- 8.25 oz. plastic trays of "H-E-B Shake Rattle & Bowl Rowdy Ranch Hand (contains pork)" with the following "USE BY" dates: "2/17/17, 2/18/17 or 2/19/17."

The products subject to recall bear either establishment number M/P-34013 or M/P-34733 inside the USDA mark of inspection. These items were shipped to distribution centers in Los Angeles and Tracy, Calif.; Portland, Ore; and Houston, Roanoke and San Antonio, Texas.

The problem was discovered on Feb. 10, 2017, when both establishments were notified by Sargento Foods, Inc., which supplies Bevel Shred Pepperjack cheese products to the Taylor Farms establishments. The cheese products are being recalled by Sargento Foods, Inc. out an abundance of caution due to potential *Lm* contamination.

FSIS and the company are concerned that some product may be in consumers' refrigerators.

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.

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 advises all consumers to reheat ready-to-eat product until steaming hot.

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.

Media and consumers with questions regarding the recall from the M/P-34013 establishment can contact National Accounts Manager Vince Ramos at (510) 378-3132. Media questions regarding the recall from M/P-34733A establishment can contact Corporate Counsel John Mazzei at (559) 809-5445, and consumers can contact Mark Clement at (214) 565-4848.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.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/reportproblem>.

PREPARING PRODUCT FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline

1-888-MPHOTLINE or visit www.fsis.usda.gov

- Wash hands with warm, soapy water before and after handling raw meat and poultry for at least 20 seconds. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.
- Do not eat hot dogs, luncheon meats, bologna or other deli meats unless reheated until steaming hot.
- Do not eat refrigerated paté, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that do not need refrigeration, like canned tuna and canned salmon, are safe to eat. Refrigerate after opening.
- Do not drink raw (unpasteurized) milk and do not eat foods that have unpasteurized milk in them.
- Do not eat salads made in the store, such as ham salad, chicken salad, egg salad, tuna salad or seafood salad.
- Do not eat soft cheeses, such as Feta, queso blanco, queso fresco, Brie, Camembert cheeses, blue-veined cheeses and Panela, unless it is labeled as made with pasteurized milk.
- Use precooked or ready-to-eat food as soon as you can. *L. monocytogenes* can grow in the refrigerator. The refrigerator should be 40° F or cooler and the freezer 0° F or colder Use an appliance thermometer to check the temperature of your refrigerator.

USDA Recall Classifications

Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.

Last Modified 2月15, 2017



Shake, Rattle & Bowl



4g of FIBER
13g of PROTEIN
CONTAINS 2% OF FAT PER SERVING
SEE NUTRIENT INFORMATION FOR FAT,
SAT. FAT AND SODIUM CONTENT

Complete
Salad For One

**Rowdy Ranch
Hand**

chop blend, carnitas
and ranch croutons
with jalapeno dressing

390
CALORIES
PER BOWL

