

News Release

Kabob's Acquisition, Inc. Recalls Meat and Poultry Products Due to Possible Listeria Contamination

Class I Recall

047-2017

Health Risk: High

2017/5/10

[En Español](#)

Congressional and Public Affairs

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WASHINGTON, May 10, 2017 – Kabob's Acquisition, Inc., a Lake City, Ga. establishment, is recalling approximately 5,946 pounds of turkey and ham sandwich products which included a non-meat ingredient that was recalled due to *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The Monte Cristo (turkey, ham, cheese, on French toast) sandwiches were produced from May 1, 2014 through February 1, 2017. The following products are subject to recall: [View Label](#) (PDF Only)]

- 13.25-lb. bulk cases containing 200 "Kabobs MONTE CRISTO TURKEY BREAST, HAM AND CHEESE SANDWICH" in shrink wrapped plastic trays and bearing case codes: PM14E27, PM14H14, PM14J10, PM14E01, PM14E12, PM14E13, PM15C26, PM15E06, PM15G23, PM14L18, PM15A08, PM15C26, PM15K20, PM16B08, PM16B09, PM16F22, PM16F24, and PM17B01.

The products subject to recall bear establishment number "P-6640" inside the USDA mark of inspection. These items were shipped to institutional locations in Florida, Georgia, South Carolina, and Texas.

The problem was discovered when Kabob's Acquisition, Inc., was notified by their French toast ingredient supplier, that the French toast used in the sandwich products was recalled due to potential *Lm* contamination. There have been no confirmed reports of adverse reactions due to consumption of these products.

Consumption of food contaminated with *L. monocytogenes* 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.

Media and consumers with questions regarding the recall can contact Jonathan Herrera, Consumer Marketing Manager, at (678) 553-1245.

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 6 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>.

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 5/12, 2017

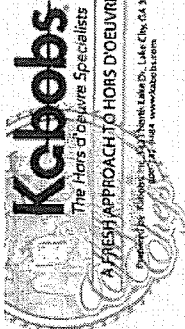
Submitted to USDA

5/17
@ 8:15 PM

MONTE CRISTO

TURKEY BREAST, HAM AND CHEESE SANDWICH

507



607-16E04-003

INGREDIENTS:

FRENCH TOAST BREAD (Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin (Vitamin B3), Iron, Thiamin Mononitrate (Vitamin B1), Riboflavin (Vitamin B2), Folic Acid], Yeast, Sugar, Contains 2% or Less of the Following: Wheat Gluten, Cultured Wheat Flour, Vinegar, Salt, Soybean Oil, Yeast Nutrients [Calcium Sulfate, Monoammonium Phosphate], Ascorbic Acid [Vitamin C], Tumeric [Color], Soy Lecithin), BUTTER (Water, Reduced Fat Milk, Whole Eggs, Sugar, Soybean Oil), COOKED TURKEY BREAST (With Broth: Turkey Breast Meat, Water, Salt, Sugar, Modified Carrots, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite), SWISS CHEESE (Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes), HAM WATER ADDED (Cured with Water, Salt, Modified Carrots, Dextrose, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite), PANCAKE AND WAFFLE SYRUP (Corn Syrup, Water, Salt, Preservatives - Potassium Sorbate, Sodium Benzoate and Benzoic Acid, Cellulose Gum, Carmel Color, Sodium Hexametaphosphate Natural and Artificial Flavors, Phosphoric Acid), WATER, BLEACHED ENRICHED FLOUR [Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid]

CONTAINS WHEAT, MILK, EGGS, SOYBEANS

COOKING INSTRUCTIONS: From Frozen Bake in a Pre-Heated 325°F Convection Oven for 8 - 8 minutes or until Internal Temperature Reaches 165°F as Measured by Use of a Thermometer.

READY TO COOK

KEEP FROZEN

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200 COUNT



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(01) 0 07 45378 50701 9



