



Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: May 5, 2014
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: Laurie Kidwell, RRT Supervisor
Food Protection Program
SUBJECT: Schnucks Kitchen - RECALL [Food]

AFFECTED PRODUCT: Curry White Meat Chicken Salad product

SUMMARY: Class I Recall; The recall has been initiated due to possible contamination with Listeria monocytogenes.

The Chicken salad product, in three-pound bags, was produced on April 24, 2014.

The following product is subject to recall:

- 3-lb. sealed plastic bags containing "CURRY WHITE MEAT CHICKEN SALAD WITH WALNUTS."

Because the products were sold at deli counters, consumer packaging may vary. Plastic containers in various sizes may bear a purchase date between April 24, 2014 and May 2, 2014. Bulk case labels or packaging may bear the case code 0989674 or 0963124 as well as establishment number "EST. P-13562" inside the USDA mark of inspection.

The recalled products were shipped to Schnucks retail grocery locations for deli distribution in Indiana and Illinois.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers with questions regarding the recall can contact Joannie Taylor, Director of Consumer Affairs, at (314) 994-4400. Media with questions regarding the recall can contact Lori Willis, Director of Communications, at (314) 994-4602. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

Recall -- Firm Press Release



2 North Meridian Street • Indianapolis, IN 46204
317.233.1325 tdd 317.233.5577
www.statehealth.in.gov

To promote and provide
essential public health services.

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Missouri Firm Recalls Curry Chicken Salad for Possible Listeria Contamination

Class I Recall 027-2014

Health Risk: High May 3, 2014

[En Español](#)

Congressional and Public Affairs

James Croxon

(202) 720-9113

WASHINGTON, May, 3, 2014– Schnucks Kitchen, an O’Fallon, Mo., establishment, is recalling approximately 130 pounds of Curry White Meat Chicken Salad product due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The Chicken salad product, in three-pound bags, was produced on April 24, 2014, and shipped to Schnucks retail grocery locations for deli distribution in Illinois, Indiana, Iowa, Missouri and Wisconsin. The following product is subject to recall:

- 3-lb. sealed plastic bags containing “CURRY WHITE MEAT CHICKEN SALAD WITH WALNUTS.” [[View Label \(PDFOnly\)](#)]

Because the products were sold at deli counters, consumer packaging may vary. Plastic containers in various sizes may bear a purchase date between April 24, 2014 and May 2, 2014. Bulk case labels or packaging may bear the case code 0989674 or 0963124 as well as establishment number “EST. P-13562” inside the USDA mark of inspection.

The problem was discovered when routine product sampling by FSIS personnel tested positive for *Listeria monocytogenes* on April 28, 2014. This product was held by the firm and did not enter commerce. Further investigative sampling by the company later determined bulk walnuts from an outside supplier, an ingredient used in the product, may have been contaminated with the pathogen. FSIS and the company have received no reports of illnesses associated with consumption of these products. FSIS is working in partnership with the Food and Drug Administration to further investigate the source of the contamination.

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 and the company are concerned that some product may be frozen and in consumers' freezers.

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.

Consumers with questions regarding the recall can contact Joannie Taylor, Director of Consumer Affairs, at (314) 994-4400. Media with questions regarding the recall can contact Lori Willis, Director of Communications, at (314) 994-4602.

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 pate, 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.

CURRY WHITE MEAT CHICKEN SALAD WITH WALNUTS

CNT./QTY
1

SELL-BY DATE
08/22/12

KEEP REFRIGERATED

INGREDIENTS:
WHITE MEAT CHICKEN (CHICKEN, LEMON JUICE CONCENTRATE, VINEGAR), MAYONNAISE (SOYBEAN OIL, EGG YOLKS, WHOLE EGG, WATER, DISTILLED VINEGAR, LEMON JUICE LESS THAN 2% OF SALT, SUGAR, EDTA ADDED TO PROTECT FLAVOR, CALCIUM DISODIUM FLAVORS), WALNUT PIECES, SOUR CREAM (GRADE A SUGARED CULTURED CREAM), SUGAR, NATURAL VINEGAR, RED PEPPERS, CELERY, CHUTNEY PECTIN, RAISINS, GINGER, CARAMEL COLOR, RED PEPPER POWDER, SALT, DRIED VINEGAR, GARLIC, RAISINS, ONION, TURMERIC, SALT).
ALLERGENS: EGGS, WALNUTS, MILK, SOY

PACKED BY SCHNUCKS
ST. LOUIS, MO. 63146



PACK DATE
08/17/12



SAFE HANDLING INSTRUCTIONS
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT CAN CAUSE ILLNESS. THE PRODUCT IS SHOWN TO BE SAFE TO EAT WHEN KEPT AT THE TEMPERATURES SHOWN ON THIS LABEL. ALWAYS WASH YOUR HANDS AND SURFACES THAT COME IN CONTACT WITH THIS PRODUCT.
KEEP REFRIGERATED OR FROZEN.
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS AND HANDS CAREFULLY WITH SOAP AND WATER.
COOK THOROUGHLY.
KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

