

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
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FSIS-RC-060-2011

**Arkansas Firm Recalls Ground Turkey Products Due to Possible *Salmonella* Contamination**

WASHINGTON, August 3, 2011 – Cargill Meat Solutions Corporation, a Springdale, Ark. establishment, is recalling approximately 36 million pounds of ground turkey products that may be contaminated with a multi-drug resistant strain of *Salmonella* Heidelberg, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall today bear the establishment number "P-963" inside the USDA mark of inspection, and include the following:

Ground Turkey Chubs – Use or Freeze by Dates of 2/20/11 through 8/23/11

- 10 lb. chubs of Honeysuckle White Fresh Natural Lean Ground Turkey with Natural Flavorings
- 10 lb. chubs of Unbranded Ground Turkey w/ Natural Flavoring 2 Pack
- 80 oz. (5 lbs.) chubs of Riverside Ground Turkey with Natural Flavoring
- 10 lb. chubs of Natural Lean Ground Turkey with Natural Flavorings
- 16 oz. (1 lb.) chubs of Fresh Lean HEB Ground Turkey 93/7
- 16 oz. (1 lb.) chubs of Fresh HEB Ground Turkey 85/15
- 16 oz. (1 lb.) chubs of Honeysuckle White 93/7 Fresh Ground Turkey with Natural Flavoring
- 4-1 Pound Packages of Honeysuckle White Ground Turkey with Natural Flavoring Value Pack
- 16 oz. (1 lb.) chubs of Honeysuckle White 85/15 Fresh Ground Turkey
- 48 oz. (3 lb.) chubs of Honeysuckle White 85/15 Fresh Ground Turkey

85% Ground Turkey - Use or Freeze by Dates of 2/20/11 through 8/23/11

- 19.2 oz. (1.2 lb.) trays of Honeysuckle White 85/15 Ground Turkey
- 19.2 oz. (1.2 lb.) trays of Honeysuckle White Taco Seasoned Ground Turkey Colored with Paprika
- 20 oz. (1 lb. 4 oz.) trays of Safeway Fresh Ground Turkey with Natural Flavorings \* 15% Fat
- 19.2 oz. (1 lb. 3.2 oz.) trays of Kroger Ground Turkey Fresh 85/15
- 48.0 oz. (3 lb.) trays of Kroger Ground Turkey Fresh 85/15
- 20 oz. (1.25 lb.) trays of Honeysuckle White 85/15 Ground Turkey
- 48.0 oz. (3 lbs.) trays of Honeysuckle White 85/15 Ground Turkey Family Pack
- 16 oz. (1 lb.) trays of Honeysuckle White 85/15 Ground Turkey
- 19.2 oz. (1.2 lbs.) trays of Honeysuckle White Seasoned Italian Style Ground Turkey with Natural Flavorings with "Use by" or "Freeze by" dates of 03/12/11 through 05/05/11

**Recommendations for  
Preventing Salmonellosis:**

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Also wash cutting boards, dishes and utensils with hot soapy water. Clean up spills right away.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Cook raw meat and poultry to safe internal temperatures before eating. The safe internal temperature for ground meat such as beef and pork is 160° F, and 165° F for poultry, as determined with a food thermometer.

Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90° F). Refrigerate cooked meat and poultry within two hours after cooking.

93% Ground Turkey - Use or Freeze by Dates of 2/20/11 through 8/23/11

- 19.2 oz. (1.20 lb.) trays of Honeysuckle White 93/7 Lean Ground Turkey
- 48 oz. (3.0 lbs.) trays of Honeysuckle White 93/7 Lean Ground Turkey Family Pack
- 19.2 oz. (1.2 lb.) trays of Fit & Active Lean Ground Turkey 93/07
- 19.2 oz. (1.2 lbs.) trays of Giant Eagle Ground Turkey Fresh & Premium Lean
- 19.2 oz. (1 lb 3.2 oz.) trays of Kroger Ground Turkey Fresh Lean 93/7
- 20 oz. (1.25 lb.) trays of Honeysuckle White 93/7 Lean Ground Turkey

Ground Patties

- 16.0 oz. (1 lb.) trays of Honeysuckle White Ground Turkey Patties with “Use by” or “Freeze by” dates of 2/20/11 through 8/23/11
- 16 oz. (1 lb.) trays of Kroger Ground Seasoned Turkey Patties Fresh 85/15, with “Use by” or “Freeze by” dates of 2/20/11 through 8/23/11
- 16.0 oz. (1 lb.) trays of Shady Brook Farms Ground Turkey Burgers with Natural Flavoring with the following “Use by” or “Freeze by” dates: 07/09/11, 07/10/11, 07/11/11, 07/15/11, 07/16/11, 07/21/11, 07/22/11, 07/24/11, 08/01/11, or 08/04/11

Frozen Ground Turkey – Production Dates of 2/20/11 through 8/2/11

- 16 oz. (1 lb.) chubs of Honeysuckle White Ground Turkey with Natural Flavoring
- 16 oz. (1 lb.) chubs of Spartan Ground Turkey
- 48 oz. (3 lb.) chubs of Honeysuckle White 85/15 Ground Turkey
- 40 lb. Bulk Packed Ground Turkey with Natural Flavoring for Food Service Use Only

These products were distributed at the retail level nationwide. Cargill Meat Solutions Corporation requests that consumers who may have purchased these products return them to the point-of-purchase. When available, the retail distribution list(s) will be posted on FSIS' website at [www.fsis.usda.gov/FSIS\\_Recalls/Open\\_Federal\\_Cases/index.asp](http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp).

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, and cook poultry—including ground turkey—to 165° F, as determined with a food thermometer.

This recall follows a July 29, 2011 FSIS Public Health Alert that was 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. The outbreak strain of *Salmonella* Heidelberg is resistant to several commonly prescribed antibiotics. Among the ill persons with available information, 22 (38%) have been hospitalized and 1 death has been reported. As a result of the epidemiologic and traceback investigations, as well as in-plant findings, FSIS determined that there is a link between the Cargill ground turkey products and this illness outbreak. FSIS is continuing to work with CDC, affected state public health partners, and the company on the investigation. FSIS will continue to provide information as it becomes available, including information about any further related recall activity. Individuals concerned about an illness should contact a health care provider.

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.

Consumers with questions about this recall should contact Cargill's consumer relations toll free telephone number at 1-888-812-1646. Media with questions regarding the recall should contact Cargill's media contact Mike Martin at [michael\\_martin@cargill.com](mailto:michael_martin@cargill.com) or (316) 291-2126.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly, and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within six to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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.

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NOTE: Access news releases and other information at FSIS' website at [www.fsis.usda.gov/Fsis\\_Recalls](http://www.fsis.usda.gov/Fsis_Recalls). Follow FSIS on Twitter at [twitter.com/usdafoodsafety](https://twitter.com/usdafoodsafety).

USDA is an equal opportunity provider, employer and lender. To file a complaint of discrimination, write: USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call (800) 795-3272(voice), or (202) 720-6382 (TDD).

### 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.