

# Recall Release

CLASS I RECALL

Congressional and Public Affairs

HEALTH RISK: HIGH

Amanda Eamich (202) 720-9113

FSIS-RC-043-2007

## CONNECTICUT FIRM RECALLS CHICKEN AND PASTA PRODUCT FOR POSSIBLE *LISTERIA* CONTAMINATION

### Recommendations for people at risk for Listeriosis

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.

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.

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 don't 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. *Listeria* can grow in the refrigerator. The refrigerator should be 40 °F or lower and the freezer 0° F or lower. Use an appliance thermometer to check the temperature of your refrigerator.

WASHINGTON, Oct. 9, 2007 – Aliko Foods, Inc., an Old Lyme, Conn., firm, is voluntarily recalling approximately 70,400 pounds of a chicken and pasta product that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following product is subject to recall:

- 5-pound boxes containing two 2.5-pound trays of “*Aliki Chicken Broccoli Fettuccine Alfredo Made with White Chicken.*” Each box bears the establishment number “Est. 219” inside the Canadian Food Inspection Agency mark of inspection as well as a best if used by date of “SEPT 08” printed on the top of the box.

The chicken and pasta product was produced on Sept. 28, 2007 and was distributed to retail establishments in Connecticut, Delaware, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, Ohio, Pennsylvania, Rhode Island and Virginia.

The problem was discovered through routine FSIS microbiological sampling at the import establishment. FSIS has received no reports of illnesses associated with consumption of this product.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. However, listeriosis can cause high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weakened immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy.

Media with questions about the recall should contact company President Michael Pappas at (860) 434-2674. Consumer with questions about the recall should contact company Customer Service Representatives at (877) 434-2674.

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.

NOTE: Access news releases and other information at FSIS’ Web site at

[http://www.fsis.usda.gov/Fsis\\_Recalls/](http://www.fsis.usda.gov/Fsis_Recalls/)

<<43 CT Lm 10.09.07.doc>>