Recalled Chicken May Be Contaminated With Listeria

WASHINGTON (USDA) — The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is alerting the public of a recall being conducted by the Canadian Food Inspection Agency (CFIA) and Canadian Establishment 720, Aliya's Foods Limited, for approximately 4,865 pounds of frozen butter chicken and rice products imported from Canada that may be contaminated with *Listeria monocytogenes*.

CFIA oversees the recall in Canada and FSIS is overseeing the effectiveness in the United States. FSIS will verify that those companies who have received product from the Canadian-initiated recall have been notified and have removed product from commerce, and will take appropriate action if prohibited activity is found.

Products imported to the United States include:

- "12.5 oz boxes of "Trader Joe's Butter Chicken with Basmati Rice" with product code "2012-10-31" and lot code "30512"

The product being recalled is considered ready-to-eat (RTE) and subject to pathogen testing since FSIS has zero-tolerance for pathogens in RTE foods at time of production, even if that food requires heating for proper serving.

While 19 cartons of product are on hold at the distribution center, 240 cartons have been distributed to Trader Joe's retail stores. Trader Joe's has contacted these stores directly and instructed them to pull the recalled product off the shelf.

FSIS is concerned that consumers may have received or purchased this product but have not yet been notified about the recall. The retail distribution list will be updated as information is gathered, and is posted on FSIS' website at: www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp [1].

Consumers with questions about this product should contact Trader Joe's at (626) 599-3817. Media inquiries should be directed to Alison Mochizuki with Trader Joe's at at (626) 599-3779.

FSIS reminds consumers of the critical importance of following package cooking instructions for frozen or fresh products and general food safety guidelines when handling and preparing any raw meat or poultry.

Consumption of food contaminated with *Listeria 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 without these risk factors can be affected.
Listeriosis can cause fever, headache, neck stiffness, and muscle aches, often preceded by diarrhea or other gastrointestinal symptoms. Listeriosis can also cause miscarriages and stillbirths, as well as 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 2 months after eating contaminated food should seek a health care provider.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov [2]. 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 l0 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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Links:
[1] http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp
[2] http://askkaren.gov