



FOR IMMEDIATE RELEASE

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### **Foster Farms Recalls Chicken Products for Possible Salmonella Heidelberg Contamination**

(JUNEAU, AK) Foster Farms has issued a recall for multiple raw chicken products that may be contaminated with a particular strain of Salmonella Heidelberg and have been associated with a confirmed, specific illness. This recall follows an October 2013 public health alert issued by U.S. Department of Agriculture (USDA) Food Safety Inspection Service (FSIS) after illnesses were reported in several states. At that time, FSIS was unable to confirm that the illnesses were associated with a specific product and production period.

Salmonella is an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain beginning 12 to 72 hours after infection. The illness usually lasts four to seven days. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis, and arthritis. People exhibiting any of these symptoms should contact their healthcare provider.

The recalled products include those sold by retailers under the Foster Farms, private label, and Sunland Chicken brand names.

- All products subject to recall bear the establishment numbers "P6137," P6137A" or "P7632" inside a USDA mark of inspection (the same establishment numbers identified in the October 2013 public health alert.
- The Foster Farms and private label brand name products have "use or freeze by" dates that range from March 16 to March 31, 2014.
- The products sold under the Sunland Chicken brand have "best by" dates ranging from March 7 through March 11, 2015.

Consumers should check their freezers for the recalled chicken and should not eat it.

The complete list of recalled chicken products may be found at:  
<http://www.fsis.usda.gov/wps/wcm/connect/75867fb6-a1a9-46d0-8926-74291cff58e2/Foster-Farms-recalled-products.pdf?MOD=AJPERES>.

Alaska DEC has confirmed these products were available in Alaska. At least one confirmed illness in California has been linked to boneless skinless chicken breast products from Foster Farms. As of July 2, 2014, a total of 612 individuals infected with the outbreak strain of Salmonella Heidelberg have been reported from 29 states, including Alaska. More detailed information regarding this ongoing outbreak may be found at:  
<http://www.cdc.gov/salmonella/heidelberg-10-13/index.html>.

Consumers with questions regarding the recall can contact the company's Consumer Affairs hotline at (800) 338-8051 or [info@fosterfarms.com](mailto:info@fosterfarms.com).

For more information on this recall, visit:  
<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2014/recall-044-2014-release>.

For more information on recalls affecting Alaskans, visit DEC's website:  
<http://dec.alaska.gov/eh/fss/recallsalerts.html>.

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