

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
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MISSOURI FIRM RECALLS FROZEN POT PIE PRODUCTS FOR POSSIBLE *SALMONELLA* CONTAMINATION

WASHINGTON, Oct. 11, 2007 – ConAgra Foods, a Marshall, Mo., firm, is voluntarily recalling an undetermined amount of all varieties of frozen pot pie products in commerce that may be linked to an outbreak of salmonellosis, the U.S. Department of Agriculture’s Food Safety and Inspection Service announced today.

The following brands and all varieties, including chicken, turkey and beef, of frozen pot pie products are subject to this recall:

- Banquet
- Albertson’s
- Food Lion
- Great Value
- Hill Country Fare
- Kirkwood
- Kroger
- Meijer
- Western Family

These frozen pot pies include all varieties in 7 oz. single serving packages bearing an establishment number “P-9” or “Est. 1059” printed on the side of the package.

These frozen pot pie products were distributed to retail establishments throughout the United States, Puerto Rico and the Caribbean islands. Based on product shelf life, these products could still be in consumers’ freezers and it is important that consumers look for and return or discard these products if they find them.

On October 9, FSIS issued a public health alert for these frozen pot pie products following an investigation by the Centers for Disease Control and Prevention (CDC) and State public health departments into a large cluster of illnesses caused by *Salmonella* that identified these products. The establishment voluntarily ceased operations on October 9; however FSIS continues its investigation to determine the source of contamination. The CDC, State public health departments and FSIS also continue investigation into the multi-state illness outbreak.

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 meat such as beef and pork is 160° F, and 180° 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.

Consumers with questions about the recall may contact the Toll-Free Hotline at (866) 484-8671. Media with questions may contact company Director of Communications Stephanie Childs at (402) 595-6258. For more information consumers and media can also visit: www.conagrafoods.com.

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 eight 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 call the toll-free USDA Meat and Poultry Hotline at (888) 674-6854. The hotline 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. “Ask Karen” is the FSIS virtual representative available 24 hours a day to answer your questions at http://www.fsis.usda.gov/Food_Safety_Education/Ask_Karen/index.asp#Question.

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NOTE: Access news releases and other information at the FSIS Web site at http://www.fsis.usda.gov/Fsis_Recalls/

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.