

ATTENTION GLEANERS AGENCIES

USDA Food and Safety ALERT

On July 29, 2011, the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) issued a public health **alert** due to concerns about illnesses caused by **Salmonella Heidelberg** that may be associated with use and consumption of **ground turkey**. This alert has now turned into a **RECALL**. *We have confirmed that the product we have in stock and on order is not part of this recall.* The product included in the recall was packed at Cargill's Arkansas Plant and carries the Plant number P963. *Our cases have Plant # P18 from Wichita Kansas.*

Please visit the link below for more information regarding this turkey recall.

http://www.fsis.usda.gov/News_&_Events/Recall_060_2011_Release/index.asp

DEAR PARTNERS:

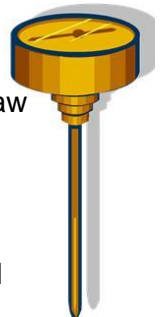
Please remind your clients of the critical importance of following package cooking instructions for frozen or fresh ground turkey products and general food safety guidelines when handling and preparing any raw meat or poultry.

What is Salmonellosis?

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening. The most common symptoms 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.

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 ground 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.



Do you have any food safety questions?

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available Mon. through Fri. from 10 a.m. to 4 p.m. Eastern Time.