



**Indiana State
Department of Health**
An Equal Opportunity Employer

Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: July 6, 2015

TO: All Local Health Departments
Attn: Chief Food Inspection Officer

FROM: *Laurie Kidwell*
Laurie Kidwell, RRT Supervisor
Food Protection Program

SUBJECT: Barber Foods - RECALL [Food]

**AFFECTED
PRODUCT:** Kiev Stuffed Chicken Product

SUMMARY: Unclassified Recall; Approximately 58,320 pounds of frozen, raw stuffed chicken product is being recalled because it may be contaminated with Salmonella Enteritidis.

The Chicken Kiev item was produced on January 29, 2015; February 20, 2015; and April 23, 2015. The following product is subject to recall:

- 2-lb. 4-oz. cardboard box containing 6 individually pouched pieces of "BARBER FOODS PREMIUM ENTREES BREADED-BONELESS RAW STUFFED CHICKEN BREASTS WITH RIB MEAT KIEV" with use by/sell by date of April 28, 2016, May 20, 2016 and July 21, 2016 and Lot Code number 0950292102, 0950512101, or 0951132202.

The product subject to recall bears the establishment number "P-276" inside the USDA mark of inspection. It has not been available for retail sales since June 26, 2015; however, FSIS suspects that consumers may have this item in their freezers.

This product was shipped to Sam's Club retail stores in Illinois.

**SUGGESTED
ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. Consumers with questions can contact the company directly at (844) 564-5555. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.



2 North Meridian Street • Indianapolis, IN 46204
317.233.1325 tdd 317.233.5577
www.statehealth.in.gov

To promote and provide
essential public health services.

Barber Foods Recalls Kiev Stuffed Chicken Product Due to Possible Salmonella Enteritidis Contamination

Class I Recall 096-2015
Health Risk: High Jul 2, 2015
[En Español](#)

Congressional and Public Affairs
Gabrielle N. Johnston
(202) 720-9113

WASHINGTON, July 2, 2015 – Barber Foods, a Portland, Maine establishment, is recalling approximately 58,320 pounds of frozen, raw stuffed chicken product that may be contaminated with *Salmonella* Enteritidis, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The Chicken Kiev item was produced on January 29, 2015; February 20, 2015; and April 23, 2015. The following product is subject to recall: [[View Label](#) (PDF only)]

- 2-lb. 4-oz. cardboard box containing 6 individually pouched pieces of "BARBER FOODS PREMIUM ENTREES BREADED-BONELESS RAW STUFFED CHICKEN BREASTS WITH RIB MEAT KIEV" with use by/sell by date of April 28, 2016, May 20, 2016 and July 21, 2016 and Lot Code number 0950292102, 0950512101, or 0951132202.

The product subject to recall bears the establishment number "P-276" inside the USDA mark of inspection. This product was shipped to Sam's Club retail stores in Illinois, Minnesota and Wisconsin. The product subject to recall has not been available for retail sales since June 26, 2015; however, FSIS suspects that consumers may have this item in their freezers.

FSIS was notified of a cluster of *Salmonella* Enteritidis illnesses on June 24, 2015. Working in conjunction with Minnesota State Departments of Health and Agriculture, FSIS determined that there is a link between the Chicken Kiev product from Barber Foods and this illness cluster. Based on epidemiological evidence and traceback investigations, four case-patients have been identified in Minnesota with illness onset dates ranging from April 5, 2015 to June 8, 2015 that link to the specific Barber Foods product. FSIS continues to work with the Minnesota Departments of Health and Agriculture as well as the Centers for Disease Control and Prevention on this investigation.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after exposure to the organism. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized. Older adults, infants, and persons with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care provider.

FSIS and the company are concerned that some product may be in consumers' freezers. Although the product subject to recall may appear to be cooked, this product is in fact **uncooked (raw)** and should be handled carefully to avoid cross-contamination in the kitchen. Particular attention needs to be paid to safely prepare and cook these raw poultry products to a temperature of 165° F checking at the center, the thickest part and the surface of the product.

This frozen, raw, stuffed chicken product was labeled with instructions identifying that the product was raw and included cooking instructions for preparation. Some case-patients reported following the cooking instructions on the label and using a food thermometer to confirm that the recommended temperature was achieved. Therefore, FSIS advises all consumers to treat this product like a raw chicken product. Hands and any surfaces, including surfaces that may have breading dislodged from the product, should be cleaned after contact with this raw product. Also, keep raw poultry away from other food that will not be cooked. Use one cutting board for raw poultry and a separate one for fresh produce and cooked foods.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers with questions can contact the company directly at (844) 564-5555. Media with questions can contact Laura Phillips, Media Relations Spokesperson, at (513) 381-8347.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

PREPARING PRODUCT FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline

1-888-MPHOTLINE or visit

www.fsis.usda.gov

Wash hands with soap 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 spills immediately.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use one cutting board for raw meat, poultry and egg products and a separate one for fresh produce and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a food thermometer to measure the internal temperature.

- Beef, Pork, Lamb, & Veal (steaks, roasts, chops): 145°F with a three minute rest time
- Ground meat: 160°F
- Whole poultry, poultry breasts, & ground poultry: 165°F

- Fish: 145°F

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

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.

Last Modified Jul 02, 2015



PREMIUM ENTREES

BREADED BONELESS

RAW STUFFED CHICKEN BREASTS

KIEV

Filled with Flavorful Garlic Butter with Parsley and Cheese
Delicately Coated with Crisp, Seasoned Breading



NET WT. 36 OZ. (2 LB. 4 OZ.) 1021g **KEEP FROZEN**

450
Calories
per serving

6 Individually
Pouched
Entrees

RAW FOR FOOD SAFETY, COOK TO A MINIMUM INTERNAL TEMPERATURE
OF 165°F MEASURED BY A MEAT THERMOMETER

PREMIUM ENTREES

BREADED BONELESS

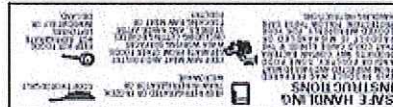
RAW STUFFED CHICKEN BREASTS

KIEV

Filled with Flavorful Garlic Butter with Parsley and Cheese
Delicately Coated with Crisp, Seasoned Breading



Try Barber Foods
Premium Entrees
or Condon Blend
Broccoli & Cheese
filled with a delicious
blend of ingredients.



Barber Foods
The fresh frozen entrees have been packed in an oven, never in a microwave.
You get crisp breading and tender moist stuffed chicken breasts since because we have done
everything but cook them.
Our pride for quality, freshness and taste is the same today as it was
in 1993 when we started our business.

Visit us on the web at www.barberfoods.com
Share your comments
Take our product survey at
www.barberfoods.com/feedback.htm

RAW-DO NOT MICROWAVE

TO HELP PREVENT FOODBORNE ILLNESS CAUSED BY EATING RAW POUCHED CHICKEN

Cooking Instructions:

1. Preheat oven to 400°F
2. Remove frozen raw breasts from package and place on foil lined baking sheet to capture escaping butter
3. Bake in preheated oven for a minimum of 30 minutes for 1 to 6 pieces

For Food Safety, cook to a minimum internal temperature of 165°F, measured by a meat thermometer.

Meat Thermometer Instructions:

Insert meat thermometer 2 inches into the stuffing in the center of the entire, see diagram

CAUTION: Filling will hot and may splatter, let stand approximately 2 minutes to cool before serving

Think in terms of small cooking times that vary

400°F
DO NOT MICROWAVE
30 minutes
Meat Thermometer
INSTRUCTIONS

Nutrition Facts

Serving Size 1 entree (3.5 oz)

Amount Per Serving

Total Fat	15g	30%
Total Crap	15g	30%
Total Protein	15g	30%
Total Breading	15g	30%
Total Parsley	15g	30%
Total Cheese	15g	30%
Total Garlic	15g	30%
Total Butter	15g	30%
Total Chicken	15g	30%
Total Fat	15g	30%
Total Crap	15g	30%
Total Protein	15g	30%
Total Breading	15g	30%
Total Parsley	15g	30%
Total Cheese	15g	30%
Total Garlic	15g	30%
Total Butter	15g	30%
Total Chicken	15g	30%

100% BARBER FOODS

Filled with Flavorful Garlic Butter with Parsley and Cheese - Delicately Coated with Crisp, Seasoned Breading

KIEV

PREMIUM ENTREES

BREADED BONELESS

RAW STUFFED CHICKEN BREASTS



