



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

Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: June 5, 2015

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

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

SUBJECT: Santa Barbara Smokehouse - RECALL [Food]

**AFFECTED
PRODUCT:** Smoked salmon

SUMMARY: Unclassified Recall; The recall has been initiated because the products have the potential to be contaminated with *Listeria monocytogenes*.

The following brands affected in the VOLUNTARY RECALL: Cambridge House, Coastal Harbor, Harbor Point, North Shore S.F. Specialty, Channel Islands and Santa Barbara. Along with the following batch range of 1015 – 3949. EXCLUDING HOT SMOKED SALMON.

Cold Smoked Salmon was distributed within the United States through retail stores and food wholesaler.

**SUGGESTED
ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. If any of the products listed above are still in possession do not consume and contact Santa Barbara Smokehouse for pick up. Consumers with questions may contact the company at 1-805-966-9796. 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.

Santa Barbara Smokehouse Voluntary Recalls Cold Smoked Salmon Because of Possible Health Risk

Contact:
Consumer:
805-966-9796

FOR IMMEDIATE RELEASE — June 4, 2015 — Santa Barbara, CA — Santa Barbara Smokehouse of Santa Barbara, CA is voluntarily recalling all smoked salmon EXCLUDING HOT SMOKED SALMON from March 1st to April 8th 2015, because it has the potential to be contaminated with *Listeria monocytogenes*, an organism which



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317.233.1325 tdd 317.233.5577
www.statehealth.in.gov

To promote and provide
essential public health services.

can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, Listeria infection can cause miscarriages and stillbirths among pregnant women.

Cold Smoked Salmon was distributed within the United States through retail stores and food wholesaler.

The following brands affected in the VOLUNTARY RECALL: Cambridge House, Coastal Harbor, Harbor Point, North Shore S.F. Specialty, Channel Islands and Santa Barbara. Along with the following batch range of 1015 – 3949.

No illnesses have been reported to date for this VOLUNTARY RECALL.

The safety of Santa Barbara Smokehouse product is the primary concern to them, therefore Santa Barbara Smokehouse has tested and received certificates of analysis showing negative results for products in question during that time period. All fresh product has a use by dates of April 29th to May 6th 2015. The company is recommending as a precautionary measure to pull frozen product produced on or before April 8, 2015.

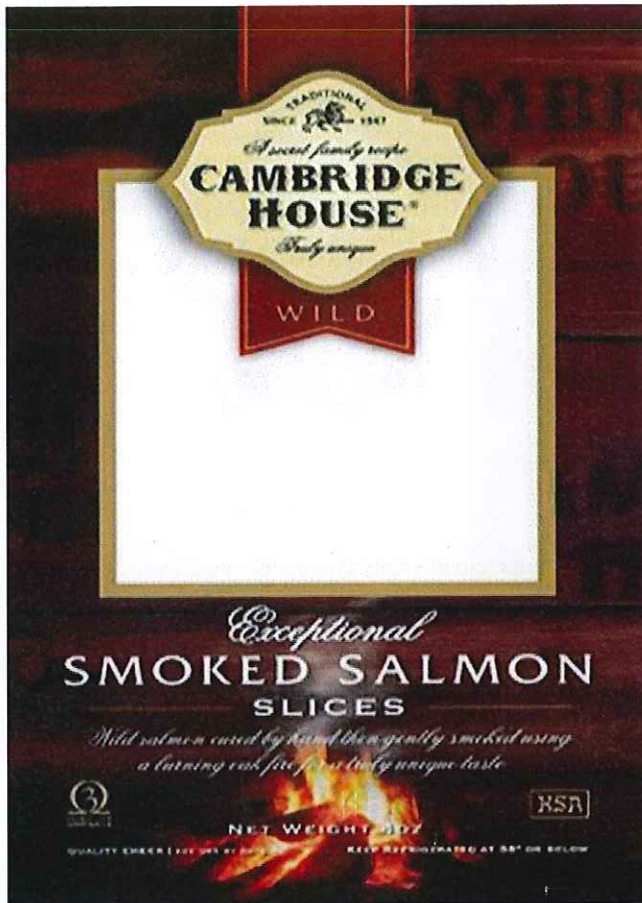
Even though Santa Barbara Smokehouse has a positive releases on these products they are taking proactive steps to ensure the safety of their products.

Just to clarify this is just a precautionary step.

The company has corrected the above reference issue and continues their rigorous sanitation programs and Food Safety Programs and positive release of products.

If any of the products listed above are still in possession do not consume and contact Santa Barbara Smokehouse for pick up. Consumers with questions may contact the company at 1-805-966-9796.

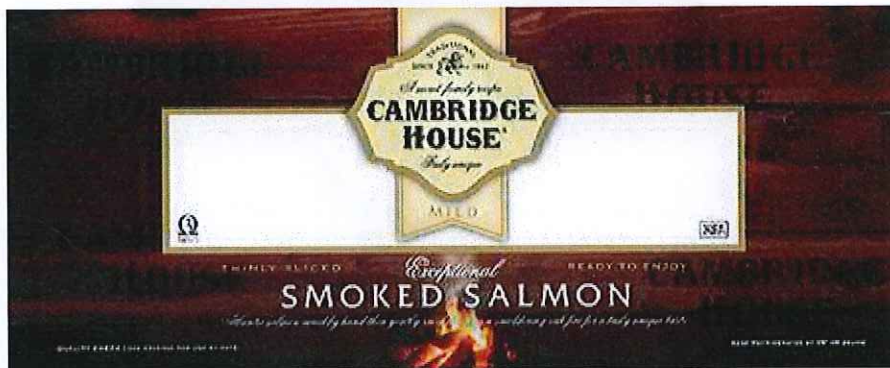
*Santa Barbara Smokehouse Voluntary Recalls Cold Smoked Salmon Because of Possible Health Risk
Photo*



TRADITIONAL SINCE 1887
A sweet family recipe
CAMBRIDGE HOUSE
Truly unique
WILD

Exceptional
SMOKED SALMON SLICES
Mild salmon cured by hand then gently smoked using a burning oak fire for a truly unique taste.

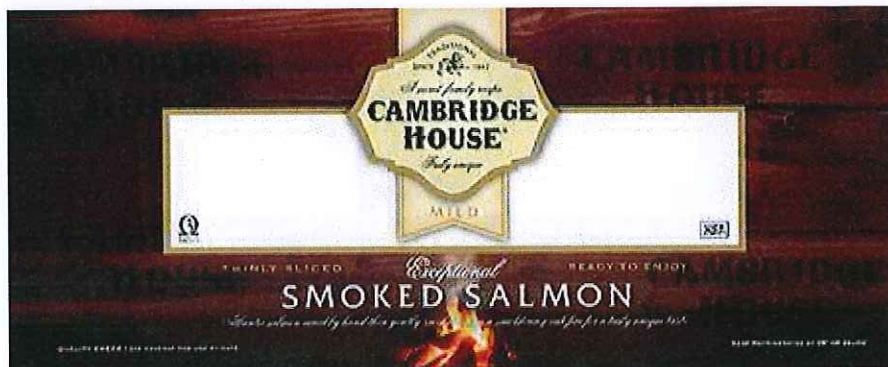
QUALITY EMERGENCY (SEE US AT 800) **NSA**
NET WEIGHT 10.77
 KEEP REFRIGERATED AT 38° OR BELOW



TRADITIONAL SINCE 1887
A sweet family recipe
CAMBRIDGE HOUSE
Truly unique
MILD

THINLY SLICED *Exceptional* READY TO ENJOY
SMOKED SALMON
Mild salmon cured by hand then gently smoked using a burning oak fire for a truly unique taste.

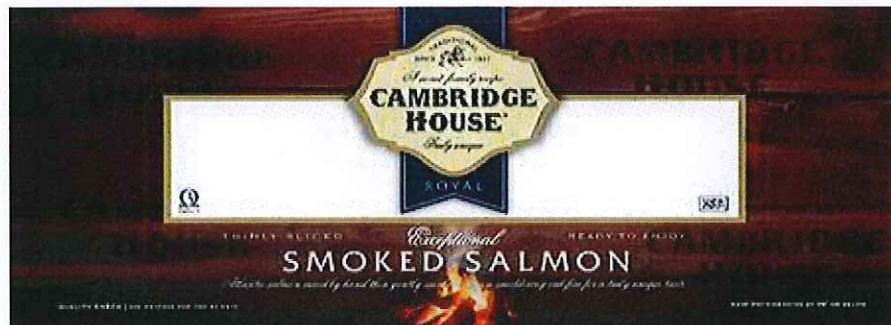
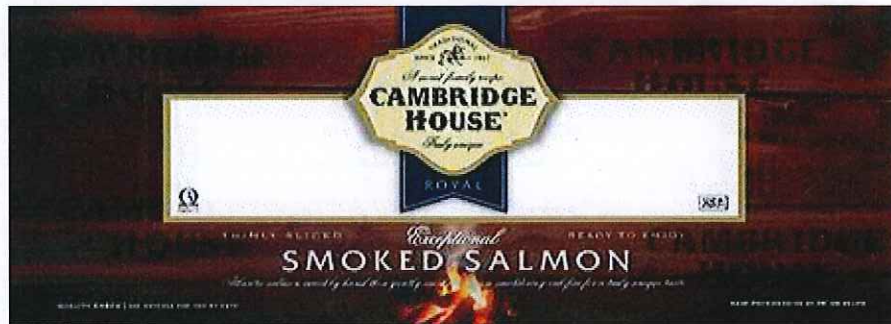
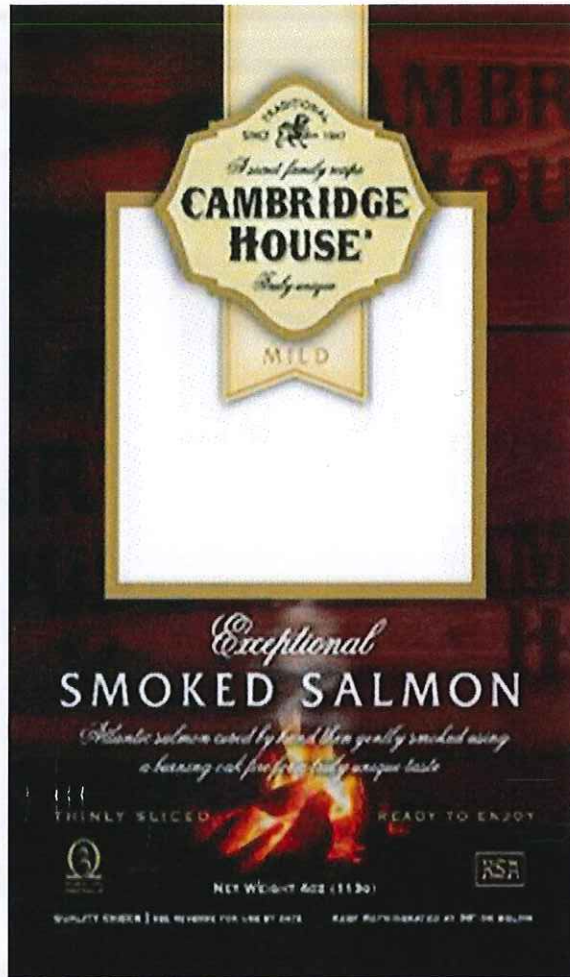
QUALITY EMERGENCY (SEE US AT 800) **NSA**
 KEEP REFRIGERATED AT 38° OR BELOW



TRADITIONAL SINCE 1887
A sweet family recipe
CAMBRIDGE HOUSE
Truly unique
MILD

THINLY SLICED *Exceptional* READY TO ENJOY
SMOKED SALMON
Mild salmon cured by hand then gently smoked using a burning oak fire for a truly unique taste.

QUALITY EMERGENCY (SEE US AT 800) **NSA**
 KEEP REFRIGERATED AT 38° OR BELOW



TRADITIONAL SINCE 1847
A secret family recipe
CAMBRIDGE HOUSE
Handy unique
ROYAL

Exceptional
SMOKED SALMON
Atlantic salmon cured by hand then gently smoked using a hickory oak perfect for a truly unique taste

THINLY SLICED READY TO ENJOY

NET WEIGHT 4oz (113g)

QUALITY CHECK | SEE INSTRUCTIONS FOR USE BY DATE KEEP REFRIGERATED AT 39° OR BELOW

CHANNEL ISLAND
Old Fashioned
SMOKEHOUSE

Smoked Atlantic Salmon

KEEP REFRIGERATED



EXCLUSIVELY DISTRIBUTED BY
GOURMET FOODS, RANCHO DOMINGUEZ, CA 90221

COASTAL HARBOR[®]
 by the
 SANTA BARBARA SMOKESHOUSE

Smoked Atlantic Salmon

Naturally smoked with aged oak
 whiskey barrels in our traditional
 "open-fire" smokehouse.

NET WEIGHT 40Z (1.130)
 KEEP REFRIGERATED AT 38° OR BELOW
 HAND TRIMMED, SLICED & READY TO ENJOY






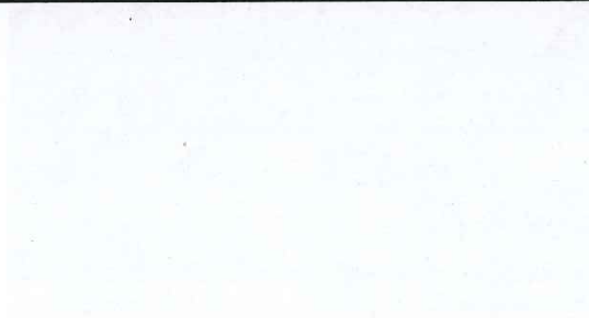
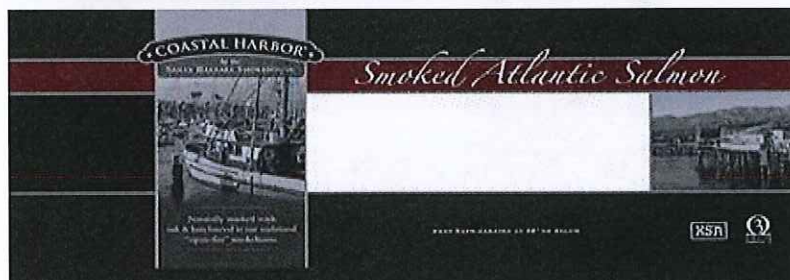
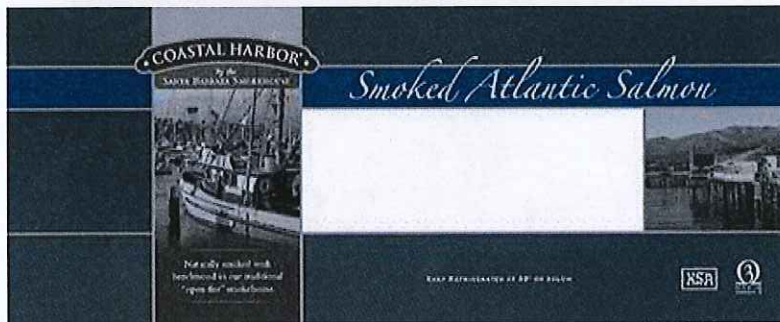
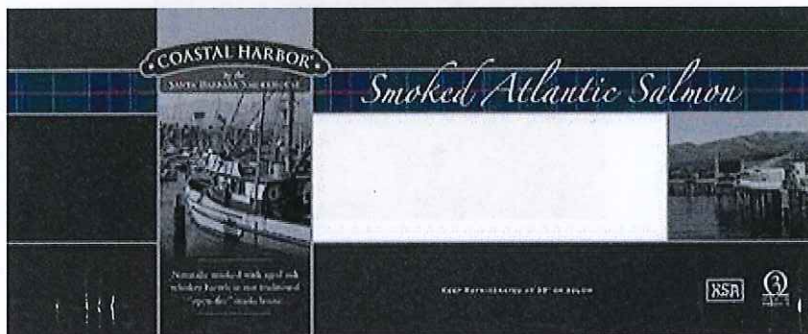
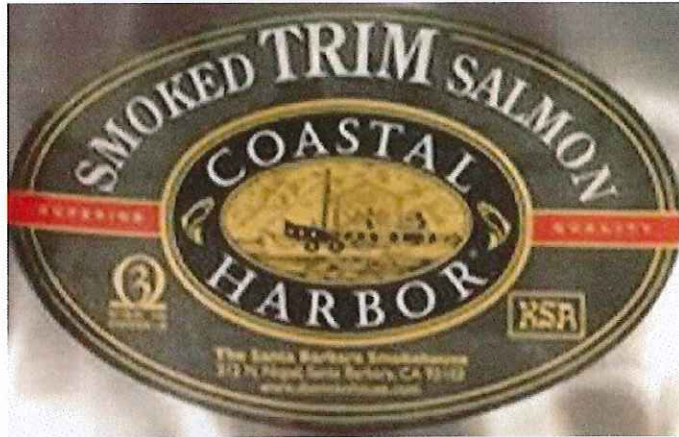
COASTAL HARBOR[®]
 by the
 SANTA BARBARA SMOKESHOUSE

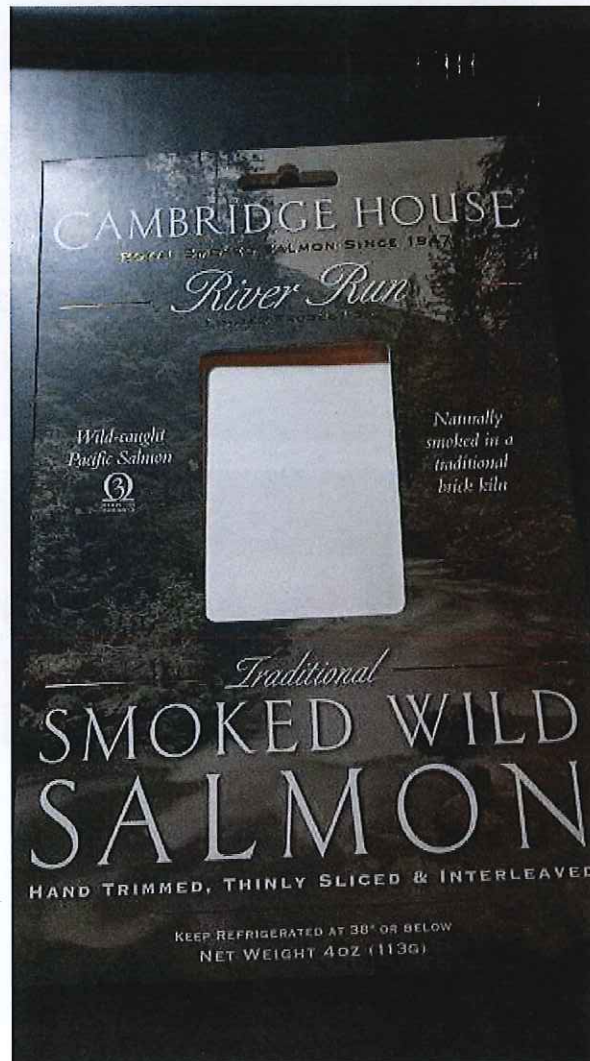
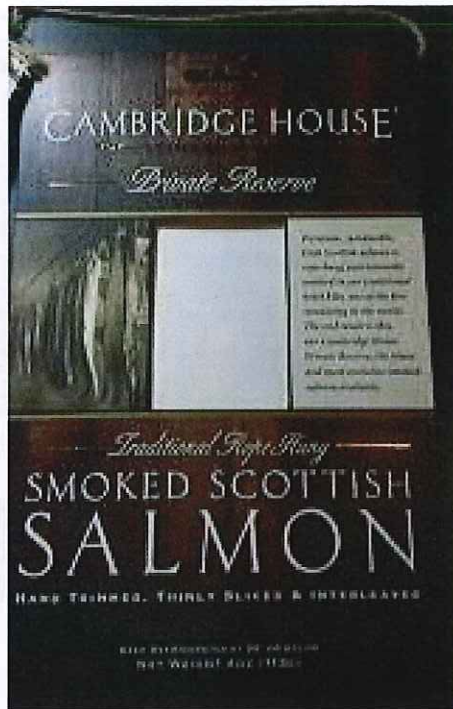
Smoked Atlantic Salmon

Naturally smoked with
 oak & birchwood in our traditional
 "open-fire" smokehouse.


NET WEIGHT 40Z (1.130)
 KEEP REFRIGERATED AT 38° OR BELOW
 HAND TRIMMED, SLICED & READY TO ENJOY





CAMBRIDGE HOUSE
Private Reserve




Traditional Scottish Salmon
GRAVADLAX
 WITH A SWEET MUSTARD AND DILL SAUCE

HAND TRIMMED & SLICED

READY TO ENJOY

KEEP REFRIGERATED AT 20° OR BELOW
 NET WEIGHT 4OZ (113G)



Norwegian Style
SMOKED ATLANTIC SALMON
 SLICED & READY TO ENJOY

NSA

HARBOR POINT

