



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

Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: January 13, 2014

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

FROM: *Kristen Gasper*
A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program

SUBJECT: Tyson Foods, Inc. [Food]

AFFECTED PRODUCT: 40-lb. cases, containing four, 10-lb. chubs of "TYSON MECHANICALLY SEPARATED CHICKEN."

SUMMARY: Class I Recall (Health Risk: High); The products subject to recall bear the establishment number "P-13556" inside the USDA mark of inspection with case code 2843SDL1412 – 18. These products were shipped for institutional use only, NATIONWIDE. The product is not available for consumer purchase in retail stores.

The product was shipped by Single Source of Chicago, IL to Hanson Cold Storage Co., a distribution warehouse in Lafayette IN. The product was to be distributed to institutional facilities throughout the state. Currently, it is on hold at Hanson Cold Storage Co.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers with questions about the recall should contact Tyson Foods' consumer relations department at 866-886-8456. Media with questions should contact Worth Sparkman, Tyson Foods' public relations manager, at 479-290-6358. 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.



Missouri Firm Recalls Mechanically Separated Chicken Products Due To Possible Salmonella Heidelberg Contamination

Class I Recall 001-2014

Health Risk: High Jan 10, 2014

Congressional and Public Affairs

Felicia Thompson

(202) 720-9113

WASHINGTON, Jan. 10, 2014 – Tyson Foods, Inc. a Sedalia, Mo., establishment, is recalling approximately 33,840 pounds of mechanically separated chicken products that may be contaminated with a *Salmonella* Heidelberg strain, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The mechanically separated chicken products were produced on Oct. 11, 2013. The following products are subject to recall:

- 40-lb. cases, containing four, 10-lb. chubs of “TYSON MECHANICALLY SEPARATED CHICKEN.”

The products subject to recall bear the establishment number “P-13556” inside the USDA mark of inspection with case code 2843SDL1412 – 18. These products were shipped for institutional use only, nationwide. The product is not available for consumer purchase in retail stores.

FSIS was notified of a *Salmonella Heidelberg* cluster of illnesses on Dec. 12, 2013. Working in conjunction with the Tennessee Department of Health (TDH), FSIS determined that there is a link between the mechanically separated chicken products from Tyson Foods and the illness cluster in a Tennessee correctional facility. Based on epidemiological and traceback investigations, seven case-patients at the facility have been identified with illnesses, with two resulting in hospitalization. Illness onset dates range from Nov. 29, 2013 to Dec. 5, 2013. FSIS continues to work with TDH on this investigation and will provide updated information as it becomes available.

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 eating the contaminated product. 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 advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume poultry products that has been cooked to a temperature of 165 °F. The only way to confirm that poultry products are cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature, <http://1.usa.gov/1cDxcDQ>.

Consumers with questions about the recall should contact Tyson Foods’ consumer relations department at 866-886-8456. Media with questions should contact Worth Sparkman, Tyson Foods’ public relations manager, at 479-290-6358.

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 warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

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.

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 thermometer to measure the internal temperature.

- Fish: 145°F
- Beef, pork, lamb chops/steaks/roasts: 145°F with a three minute rest time
- ground meat: 160°F
- poultry: 165°F
- hot dogs: 160°F or steaming hot

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	This is a situation where the use of the

III

product will not cause adverse health consequences.



MOBILE HOME COMMUNITY INSPECTION REPORT

INDIANA STATE DEPARTMENT OF HEALTH
ENVIRONMENTAL PUBLIC HEALTH DIVISION
2 NORTH MERIDIAN STREET, 5-E
INDIANAPOLIS, INDIANA 46204
317/233-7173 FAX 317/233-7047
www.eph.in.gov

Date: September 02, 2009

County: Lake

File

License Expires: 12/31/2007

45-431 Meadow Park 7914 Lake Shore Drive Cedar Lake 219/374-7008 7 Approved Lots	Ketih Eenigenburg P O Box 229 Cedar Lake, IN 46303-0229 219/374-7008 Fax: Email:
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If any of the above information is incorrect, please contact the Environmental Health Section

The following violation of IC 16-41-27 and/or 410 IAC 6-6 was observed and must be corrected as soon as soon as possible.

- This mobile home community has closed. All mobile homes have been removed. All underground utilities have been eliminated.

As a reminder, the constructing or alteration of a mobile home community, or construction or alteration of the sewage collection system and any septic tank absorption field can be made only after plans for the proposed construction or alteration have been submitted to and approved by the state department. 16-41-27-22.

The certifying design professional must inspect and certify construction of new manufactured home communities; or any changes to a manufactured home community. 410 IAC 6-6-3.

