

## Action Alert

April 13, 2001

### Oklahoma Plant Recalls Ready-to-Eat Meat and Poultry

Bar-S Foods is voluntarily recalling approximately 14.5 million pounds of READY-TO-EAT MEAT AND POULTRY products for possible listeria contamination, the United States Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) announced April 12, 2001 in Washington, D.C.

The recall includes all products produced at the firm's Clinton, Oklahoma plant, except cook-in-bag products. The recall includes luncheon meats, whole hams, sausages, hot dogs, corn dogs, and other products. Inside the USDA seal of inspection the products carry the code "EST 471" or "EST P-471." "Bar-S" 1 pound and 3 pound packages of corn dogs bearing establishment number "P-213" or "P-1843" are also included in the recall. The products were produced prior to March 30, 2001 and are marked "USE BY JUN 07 01" or earlier. Products from the Oklahoma facility were distributed to retailers, delis, and establishments nationwide and shipped to Japan, Korea, Mexico, Puerto Rico, and the South Pacific.

"Because of the potential for foodborne illness," stated FSIS administrator, Thomas J. Billy, "we urge consumers to check their refrigerators and freezers to see if they have purchased any of these products. If they find the recalled products, consumers should not to eat them, but return them to the place of purchase." Billy continued, "consumers may also wish to ask delis and restaurants they patronize if they purchased products that are subject to the recall." Bacteria was discovered through routine FSIS microbiological sampling. FOR A COMPLETE LIST OF RECALLED PRODUCTS (including package size and package and case UPC codes) VISIT THE N.G.A. WEBSITE @ [WWW.NATIONALGROCCERS.ORG](http://WWW.NATIONALGROCCERS.ORG) OR CALL THE N.G.A. PUBLIC AFFAIRS DEPARTMENT AT 703-437-2353.

This is a Class I recall. Although healthy people rarely contact listeriosis, exposure to the bacteria can cause high fever, severe headache, neck stiffness, and nausea. The very young, the elderly and those with chronic disease, with HIV infection, or undergoing chemotherapy are most susceptible to this type of foodborne illness. FSIS has received no reports of illness associated with consumption of this product.

N.G.A. urges members who sell these products to post a consumer safety warning in their stores advising consumers of the safety recall and urging them to return the product to them. N.G.A. also encourages retailers and consumers to contact N.G.A. with further questions on this and other food safety issues.

Retailers, wholesalers and consumers with questions about the recall may contact Leslie Pellillo, director of marketing, Bar-S Foods Co., at (602) 285-5293.

Consumers with food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-800-535-4555 from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

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