



FOR IMMEDIATE RELEASE

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Jennie-O Recalls Raw Turkey Burger Products Because of Possible Salmonella Contamination

(JUNEAU, AK) – Jennie-O Turkey Store is recalling raw turkey burger products that may be contaminated with Salmonella.

The Alaska Department of Environmental Conservation has confirmed the following recalled raw turkey products have been distributed in Alaska:

- 4-pound boxes of *Jennie-O Turkey Store*® "All Natural Turkey Burgers with seasonings Lean White Meat." Each box contains 12 1/3-pound, individually-wrapped burgers. A use by date of "DEC 23 2011" and an identifying lot code of "32710" through "32780" are ink-jetted on the side panel of each box, just above the opening tear strip. Establishment number "P-7760" is located within the USDA mark of inspection on the front of each box. The products were packaged on Nov. 23, 2010.

There have been no reported illnesses associated with the recalled products in Alaska; however, the USDA Food Service and Inspection Service (FSIS) has determined there is an epidemiologic link between the recalled Jennie-O ground turkey products and people in other states who have been diagnosed with salmonellosis. As the ongoing FSIS investigation progresses, the Department of Environmental Conservation will provide further information as it becomes available, including information about any related recall activity for additional raw turkey products.

Salmonella can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis. People exhibiting any of these symptoms should contact their healthcare providers.

To help prevent salmonellosis and other foodborne illnesses, wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry, and

cook poultry—including ground turkey burgers—to 165° F, as determined with a food thermometer.

Jennie-O Turkey Store has created an online resource for consumers with questions about this recall: www.jennieo.com/recall. Media with questions regarding the recall should contact Julie Craven, Vice President of Corporate Communications, at media@j-ots.com or (507) 437-5345.

For more recall details, please visit http://www.fsis.usda.gov/News_&_Events/Recall_028_2011_Release/index.asp

For more information on recalls affecting Alaskans, visit DEC's website: http://www.dec.state.ak.us/eh/fss/recalls/food_recalls.html.

KEEP FROZEN

Jennie-O TURKEY STORE

12 1/3 POUND • INDIVIDUALLY WRAPPED BURGERS 95/5

— ALL NATURAL —

TURKEY BURGERS with seasonings

LEAN WHITE MEAT

FREEZER TO GRILL NO THAWING

American Heart Association

All Natural

5g Sugar, 160 Calories, 30% Protein PER SERVING

Nutrition Facts

Serving Size 1 Burger (142g)
Servings Per Container 12

Amount per serving

Calories 160	Calories from Fat 40
% Daily Value*	
Total Fat 5g	10%
Saturated Fat 2g	4%
Trans Fat 0g	
Cholesterol 60mg	12%
Sodium 375mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 30g	60%
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 0%

*Percent Daily Values are based on a diet of other people's misdeeds.

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT HAS BEEN PREPARED FROM INSPECTED AND PASSED MEAT UNDER FEDERAL, STATE AND LOCAL INSPECTION. PLEASE CHECK THE DATE OF THIS PRODUCT IS INDICATED ON THE LABEL. ALWAYS FOLLOW THE LATEST LABEL AND WRAP INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN

DO NOT REFRIGERATE OR REHEAT

KEEP FROZEN MEAT AND PASTRY SEPARATE FROM OTHER FOODS. ALWAYS WASHING HANDS BEFORE AND AFTER HANDLING. ALWAYS USE MEAT AT THE END OF THE DAY. ALWAYS USE MEAT ON PASTRY.

DO NOT THAW

DO NOT FRY FROZEN MEAT PRODUCTS. COOK IMMEDIATELY OR REHEAT.

Turkey Burgers Made Easy!

Cranberry Turkey Burgers
Combine 1/4 cup cranberry sauce, 2 tbsp. orange marmalade and 1 tsp. Dijon mustard. While burgers are grilling, brush with cranberry glaze. Serve with red onion on bed of spinach leaves.

Southwest-Style Burgers
Combine 1/4 cup sour cream and 2 tbsp. taco seasoning. Spread onto cut sides of toasted Kaiser rolls. Top cooked turkey burgers with cheese, sliced avocado and your favorite salsa.

Preparation Directions

To Fry
In large skillet over medium heat, cook frozen burgers in small amount of vegetable oil 5 to 7 minutes per side or until fully cooked.

To Broil or Grill
Broil frozen burgers 4 inches from heat or grill 4 inches from heat about 5 to 7 minutes per side or until fully cooked.

To ensure food safety, cook ground turkey to 165°F as measured with a meat thermometer.

Freezer to grill no thawing