Larry Hartig
Commissioner
P.O. Box 111800
Juneau, AK 99811-1800
www.dec.alaska.gov

STATE OF ALASKA
DEPARTMENT OF ENVIRONMENTAL CONSERVATION

Ty Keltner
Information Officer
907.465.5009
cell: 907.321.5491
ty.keltner@alaska.gov

Press Release

COMMISSIONER'S OFFICE

FOR IMMEDIATE RELEASE **No. 11-15**
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CONTACT: Ron Klein, DEC Program Manager, (907) 269-7583

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.