

Larry Hartig
Commissioner

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



Ty Keltner
Information Officer
907.465.5009
cell: 907.388.8822
ty.keltner@alaska.gov

Press Release

COMMISSIONER'S OFFICE

FOR IMMEDIATE RELEASE

No. 14-35

July 16, 2014

Kim Stryker, FSS Program Manager, (907) 269-7583

Foster Farms Expands Recall for Chicken Products Possibly Contaminated with Salmonella

(JUNEAU, AK) – Foster Farms has expanded its recall for multiple raw chicken products to include additional “use or freeze by” and “best by” dates. These products may be contaminated with a particular strain of Salmonella Heidelberg and have been associated with a confirmed, specific illness.

Salmonella is an organism that 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 beginning 12 to 72 hours after infection. The illness usually lasts four to seven days. 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 provider.

The recalled products include those sold by retailers under private labels, as well as the Foster Farms and Sunland Chicken brand names.

- All products subject to recall bear the establishment numbers “P6137,” P6137A” or “P7632” inside a USDA mark of inspection (the same establishment numbers previously recalled).
- The Foster Farms and private label brand name products have “use or freeze by” dates that range from March 16 to March 31, 2014 (previously identified) and also include dates ranging from August 29 to September 2, 2015.
- The products sold under the Sunland Chicken brand have “best by” dates ranging from March 7 through March 11, 2015 (previously identified) and also include dates ranging from August 29 through September 2, 2015.

The complete, updated list of recalled chicken products may be found at:

<http://www.fsis.usda.gov/wps/wcm/connect/75867fb6-a1a9-46d0-8926-74291cff58e2/Foster-Farms-recalled-products.pdf?MOD=AJPERES>. Newly added products are identified with yellow highlighting.

Alaska DEC has confirmed these products were available in Alaska. Although most retailers have removed the affected products from sale, consumers should check their freezers for the recalled chicken and should not eat it.

As of July 2, 2014, a total of 612 individuals infected with the outbreak strain of Salmonella Heidelberg have been reported from 29 states. More detailed information regarding this ongoing outbreak may be found at:

<http://www.cdc.gov/salmonella/heidelberg-10-13/index.html>.

Consumers with questions regarding the recall can contact the company's Consumer Affairs hotline at 800-338-8051 or info@fosterfarms.com.

For more information on this recall, visit:

<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2014/recall-044-2014-release>.

For more information on recalls affecting Alaskans, visit DEC's website:

<http://dec.alaska.gov/eh/fss/recallsalerts.html>.

#