Chicken Caesar Salad Kits Recalled for Possible Listeria Contamination

(JUNEAU, AK) - APPA Fine Foods has issued a recall for fully-cooked chicken Caesar salad kits because the chicken may be contaminated with Listeria monocytogenes.

Listeria monocytogenes is an organism that can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. However, those who do contract it could experience high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weakened immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy. Symptoms do not immediately develop after eating contaminated food but can develop within two months after consumption. A person experiencing these symptoms should seek immediate medical attention. For more information about Listeria monocytogenes, visit: [http://www.cdc.gov/listeria/resources.html](http://www.cdc.gov/listeria/resources.html).

The recalled product, packaged in individual consumer-sized plastic containers, may be identified by the label, “Sam’s Club Daily Chef Chicken Caesar Salad.” The kits were produced on July 4, July 11, July 14, July 18, July 21, July 25, August 1, and August 8, 2014. The retailer has removed affected prepared salads from its shelves and has destroyed remaining affected kits.

Alaska DEC has confirmed this product was available in Alaska. To date, no illnesses or reactions have been reported in Alaska.

Consumers who may have remaining affected product should not consume them and should discard them. Consumers with questions may contact APPA Fine Foods at 951-547-8111.


For more information on recalls affecting Alaskans, visit DEC’s website: [http://dec.alaska.gov/eh/fss/recallsalerts.html](http://dec.alaska.gov/eh/fss/recallsalerts.html).

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