

One death and over 100 ill with salmonellosis linked to ground turkey



CARGILL HAS RECALLED OVER 36 MILLION LBS OF GROUND TURKEY PRODUCTS

OVER 30 PRODUCTS HAVE BEEN RECALLED; ALL BEAR THE NUMBER P-963 INSIDE USDA INSPECTION MARK.

OUTBREAK STRAIN RESISTANT TO MULTIPLE ANTIBIOTICS

U.S. CENTERS OF DISEASE CONTROL AND PREVENTION (CDC) SAYS THAT THIS ANTIBIOTIC RESISTANCE MAY BE ASSOCIATED WITH AN INCREASED RISK OF HOSPITALIZATION OR POSSIBLE TREATMENT FAILURE IN INFECTED INDIVIDUALS.

www.foodsafetyinfosheets.com

As of August 12, 2011, U.S. CDC reports at least 107 illnesses due to *Salmonella* Heidelberg associated with the consumption or handling of ground turkey products. These products, from Cargill Meat Solutions Corp, were distributed at retail nationwide. Food service operators who may have purchased these products should not prepare or serve them and either dispose of or return them to suppliers.

A list of recalled products, including pictures of labels can be found by scanning the adjacent QR code with a smartphone.

A list of recalled products is also available at : <http://bit.ly/pLJZuJ>



What you can do:

- Ask suppliers about pathogen control measures.
- Cook all poultry to 165°F, measured with a digital tip-sensitive thermometer.
- Clean and sanitize all surfaces (cutting boards, counters) between raw and ready-to-eat food preparation.
- Wash and dry hands after handling raw meat. Hands contaminated with raw foods can be vehicles for cross-contamination.

Avoid cross-contamination and cook ground turkey products to at least 165°F to reduce risk of illness.