

News Release

Malone's Fine Sausage, Inc. Recalls Pork Head Cheese Products due to Possible Listeria Contamination

Class I Recall 088-2018

Health Risk: High Oct 10, 2018

WASHINGTON, Oct. 10, 2018 – Malone’s Fine Sausage Inc., a Milwaukee, Wis. establishment, is recalling approximately 26,323 pounds of ready-to-eat pork head cheese product that may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat pork head cheese items were produced on various dates from Aug. 27, 2018 through Oct. 5, 2018. The following products are subject to recall: [\[View Labels here \(PDF only\)\]](#)

- Various weights of vacuum-sealed packages containing “Glorious Malone’s Fine Sausage, INC. GOURMET PORK DELICACY HOT SEASONED HEADCHEESE” with a “Sell By” dates from 10/26/2018 through 12/5/2018 and lot codes 3524 through 3540.
- Various weights of vacuum-sealed packages containing “Glorious Malone’s Fine Sausage, INC. GOURMET PORK DELICACY MILD SEASONED HEADCHEESE” with a “Sell By” dates from 10/26/2018 through 12/5/2018 and lot codes 3524 through 3540.

The products subject to recall bear establishment number “EST. 15702” inside the USDA mark of inspection. These items were shipped to retail locations in Illinois, Michigan and Wisconsin and were also sold via internet catalog sales.

The problem was discovered on Oct. 9, 2018 by FSIS inspection program personnel while verifying the disposition of product that FSIS tested positive for *Listeria monocytogenes*.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media and consumers with questions regarding the recall can contact Daphne Jones, president at Malone’s Fine Sausage, at (414) 732-1820.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.