

## News Release

### **GH Foods CA, LLC Recalls Salads Containing Chicken Products due to Possible Salmonella and Listeria Monocytogenes Contamination In Corn**

Class I Recall 093-2018

Health Risk: High Oct 17, 2018

**WASHINGTON, Oct. 17, 2018** – GH Foods CA, LLC, a Sacramento, Calif. establishment, is recalling approximately 940 pounds of ready-to-eat salad with chicken products that contain a corn ingredient that may be contaminated with *Salmonella* and *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat salads with chicken were produced on various dates from Oct. 9, 2018 through Oct. 13, 2018. The following products are subject to recall: [[View Labels](#) (PDF only)]

- 9.75-oz. clear plastic clamshell packages containing “Santa Fe Style Salad with Chicken” and Best If Sold By dates from 10/17/18 to 10/18/18.
- 10-oz. clear plastic clamshell packages containing “365 BY WHOLE FOODS MARKET BBQ STYLE CHOPPED SALAD WITH CHICKEN” and Best If Sold By dates from 10/17/18 to 10/20/18.
- 6-lbs. bagged kit containing “BBQ Style Salad Kit with White Chicken” and Use By dates from 10/17/18 to 10/22/18.
- 8-oz. clear plastic clamshell packages containing “365 BY WHOLE FOODS MARKET CHICKEN FAJITA SALAD” and Best If Sold By dates from 10/17/18 to 10/20/18.

The products subject to recall bear establishment number “EST. P-39994” inside the USDA mark of inspection. These items were shipped to retail locations in California.

The problem was discovered on October 16, 2018 when GH Foods CA, LLC received notification that the corn used in the production of their ready-to-eat salads with chicken was being recalled by their corn supplier due to *Listeria monocytogenes* and *Salmonella* concerns.

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 *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized.

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.

FSIS is concerned that some product may be in consumers' refrigerators. 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](http://www.fsis.usda.gov/recalls).

Consumers with questions regarding the recall can contact Nelia Alamo, VP of Communications for GH Foods CA, LLC, at (916) 638-8825. Media with questions regarding the recall can contact Amy Philpott, Senior Director of Media Relations with Watson Green, LLC, at (703) 472-6615.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://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>.

<b>USDA Recall Classifications</b>	
<b>Class I</b>	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.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.