

News Release

Mary's Harvest Fresh Foods, Inc. Recalls Wrap and Salad Meat Products due to Possible Salmonella and Listeria Monocytogenes Contamination In Corn

Class I Recall 094-2018

Health Risk: High Oct 17, 2018

WASHINGTON, Oct. 17, 2018 – Mary's Harvest Fresh Foods, Inc., a Portland, Ore. establishment, is recalling approximately 916 pounds of ready-to-eat wrap and salad 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 salad and wrap products were produced from Oct. 5 through Oct. 13. The following products are subject to recall: [\[View Labels \(PDF only\)\]](#)

- 7-oz. clear plastic wrapped packages containing "MARY'S HARVEST Southwest Chicken Wrap w/ Rib Meat" and "Use By" dates from 10/15/18 through 10/23/18.
- 11-oz. clear plastic clamshell packages containing "TRADER JOSE'S MEXICALI INSPIRED SALAD WITH CHILI SEASONED CHICKEN" and "BEST BY" dates from 10/15/18 through 10/19/18.

The products subject to recall bear establishment number "P-39928" or "40310-M" inside the USDA mark of inspection. These items were shipped to retail locations in Idaho, Oregon, and Washington.

The problem was discovered on Oct. 15, 2018 when Mary's Harvest Fresh Foods, Inc. received notification that the corn used in the production of their ready-to-eat wrap and salad products 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.

Media with questions regarding the recall can contact Ernie Spada III, Owner, Mary's Harvest Fresh Foods, Inc., at (503) 805-7073. Consumers with questions regarding the recall can contact Tim Kraus, General Manager, Mary's Harvest Fresh Foods, Inc., at (503) 808-9444.

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.