

News Release

Ezzo Sausage Company Recalls Meat Products due to Possible Listeria Contamination

Class I Recall

111-2019

Health Risk: High

Nov 9, 2019

Congressional and Public Affairs

Buck McKay

(202) 720-9113

FSISpress@usda.gov

WASHINGTON, Nov. 9, 2019 – Ezzo Sausage Company, a Columbus, Ohio establishment, is recalling approximately 25,115 pounds of sausage products 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 sausage products were produced on Oct. 29, 2019, Oct. 30, 2019 and Nov. 5, 2019. This [spreadsheet](#) contains a list of the products subject to the recall. [\[View labels\]](#) (PDF only)

The products subject to recall bear establishment number "EST. 1838A" inside the USDA mark of inspection. These items were shipped to distribution centers in Indiana and Ohio.

The problem was discovered when the firm notified FSIS of a positive sample result 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.

FSIS is concerned that some product may be in distribution centers, restaurants, or institutional refrigerators or freezers. Restaurants and institutions that have purchased these products are urged not to serve 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 Darryl Thompson, V.P Business Development, Ezzo Sausage Company, at (614) 445-8841.

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) or live chat via [Ask USDA](#) from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Consumers can also browse food safety messages at [Ask USDA](#) or send a question via email to MPHotline@usda.gov. For consumers that need to report a problem with a meat, poultry, or egg product, the online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at <https://foodcomplaint.fsis.usda.gov/eCCF/>.

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.

Last Modified Nov 09, 2019