

FSIS Issues Public Health Alert for Ready-to-Eat Entrees due to Possible Listeria Monocytogenes Contamination

Congressional and Public Affairs

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WASHINGTON, Nov. 8, 2019 – The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is issuing a public health alert for ready-to-eat entrees due to the products containing FDA-regulated ingredients that have been recalled by [Mann's Packing Co.](#) due to possible *Listeria monocytogenes* contamination. FSIS is issuing this public health alert out of the utmost of caution to ensure that consumers are aware that these products should not be consumed.

The following products have been identified as containing products involved in the FDA recall:

- 12-oz. sealed plastic trays containing "CRAZY FRESH Quick & Easy Broccoli Cheddar with Bacon" with sell by dates of 10/13/19 – 11/08/19 represented on the label.
- 12-oz. sealed plastic trays containing "KOWALSKI'S Quick & Easy Broccoli Cheddar with Bacon" with sell by dates of 10/13/19 – 11/08/19 represented on the label.
- 12-oz. sealed plastic trays containing "quick & easy Meals Quick & Easy Broccoli Cheddar with Bacon" with sell by dates of 10/13/19 – 11/08/19 represented on the label.
- 15.8-oz. clear plastic clamshell packages containing "BUTTER CHICKEN amazon go Butter Chicken with Turmeric Rice" with best by dates through November 6, 2019 represented on the label.
- 13.05-oz. plastic clamshell packages containing "BROCCOLI CRUNCH POWER BOWL amazon go BROCCOLI CRUNCH POWER BOWL WITH CHICKEN" with best by dates through November 6, 2019 represented on the label.

FSIS is concerned that some product may be in consumers' refrigerators. Consumers that have these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an illness should contact a health care 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 can occur 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.

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/>.

Last Modified Nov 08, 2019