



News Release

Shelby County Health Department
814 Jefferson Ave., Memphis, TN 38105

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Cargill Announces Voluntary Recall of Ground Turkey Meat

MEMPHIS, TN – Cargill has recently initiated a voluntary recall of its ground turkey products after a multi-state outbreak of illness with a strain of Salmonella, *Salmonella Heidelberg*, has been found to be associated with the product. The outbreak has affected 78 people to date, with one death and 22 requiring hospitalization. Cases were first identified beginning in March of this year. The two cases reported in Tennessee were both Shelby County residents; however, investigations of these cases have been unable to link their illnesses to the consumption of the implicated turkey products.

Salmonellosis causes diarrheal illness that is often self-limiting in healthy adults, but can be prolonged and require hospitalization. Some people may shed the bacteria long after their symptoms have resolved thereby continuing to be a source of infection to others. Certain foods are more often associated with Salmonella outbreaks; namely poultry and dairy (eggs) products. Proper handling of these foods is necessary to prevent illness and spread of the bacteria.

The Shelby County Health Department is advising consumers to adhere to the following food safety procedures as identified by the Centers for Disease Control (CDC):

- Wash hands, kitchen work surfaces and utensils with soap and water immediately after they have been in contact with raw meat or poultry. Then disinfect the work surfaces using a freshly prepared solution of one (1) tablespoon unscented liquid chlorine bleach to one (1) gallon of water.
- Cook poultry thoroughly. 165°F for all chicken and turkey dishes.
- If served undercooked poultry in a restaurant, send it back for further cooking.
- Cross-contamination of foods should be avoided. Uncooked meats should be kept separate from produce, cooked foods, and ready-to-eat foods. Hands, cutting boards, knives, and other utensils should be washed thoroughly after touching uncooked foods. Hands should be washed before handling food and between the handling of different foods.

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- Refrigerate raw and cooked meat and poultry within 2 hours of purchase. Refrigerate cooked meat and poultry within 2 hours after cooking. Refrigerators should be set to maintain a temperature of 40°F or below.

People who think they might have become ill from eating potentially contaminated ground turkey should consult their health care providers. Infants, older adults and people with impaired immune systems are more likely than others to develop severe illness.

Local inspections are being carried out to ensure that the products of concern are removed from grocers' shelves. For more information on the recall or the *Salmonella Heidelberg* strain please visit www.fsis.usda.gov and www.cdc.gov/salmonella/heidelberg/080411/index.html. Additionally, you can also contact the Shelby County Health Department's Environmental Sanitation Section at (901) 544-7757.

(End of Report)