

News Release

Kapowsin Meats Recalls Pork Product Due To Possible Salmonella Contamination

Class I Recall

110-2015

Health Risk: High

Aug 13, 2015

Congressional and Public Affairs

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WASHINGTON, Aug. 13, 2015 – Kapowsin Meats, a Graham, Wash. establishment, is recalling approximately 116,262 pounds of whole hogs that may be contaminated with *Salmonella* I 4, [5], 12:i:-, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The whole hogs for barbeque item were produced on various dates between April 18, 2015 and July 27, 2015. The following products are subject to recall:

- Varying weights of Whole Hogs for Barbeque

The product subject to recall bears the establishment number "Est. 1628" inside the USDA mark of inspection. The product was shipped to various individuals, retail locations, institutions, and distributors in Alaska and Washington.

On July 15, 2015, the Washington State Department of Health notified FSIS of an investigation of *Salmonella* I 4, [5], 12:i:- illnesses. Working in conjunction with the Washington State Department of Health and the Centers for Disease Control and Prevention (CDC), FSIS determined that there is a link between whole hogs for barbeque from Kapowsin Meats and these illnesses. Traceback investigation has identified 32 case-patients who consumed whole hogs for barbeque from this establishment prior to illness onset. These illnesses are part of a larger illness investigation. Based on epidemiological evidence, 134 case-patients have been identified in Washington with illness onset dates ranging from April 25, 2015 to July 29, 2015. FSIS continues to work with our public health partners on this ongoing investigation.

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. Older adults, infants, and persons with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care provider.

FSIS and the company are concerned that some product may be frozen and in consumers' freezers.

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.

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume pork and whole hogs for barbeque that have been cooked to a minimum internal temperature of 145° F with a three minute rest time. The only way to confirm that whole hogs for barbeque are cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature, <http://1.usa.gov/1cDxcDQ> . For whole hogs for barbeque make sure to check the internal temperature with a food thermometer in several places. Check the temperature frequently and replenish wood or coals to make sure the fire stays hot. Remove only enough meat from the carcass as you can serve within 1-2 hours.

Media and consumers with questions regarding the recall can contact John Anderson, Owner, at (253) 847-1777.

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 4 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>.

PREPARING PRODUCT FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline

1-888-MPHOTLINE or visit www.fsis.usda.gov

Wash hands with soap water for at least 20 seconds before and after handling raw meat and poultry. Also, wash cutting boards, dishes and utensils with hot, soapy water. Clean spills immediately.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use one cutting board for raw meat, poultry and egg products and a separate one for fresh produce and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a food thermometer to measure the internal temperature.

- Beef, Pork, Lamb, & Veal (steaks, roasts, chops): 145°F with a three minute rest time
- Ground meat: 160°F
- Whole poultry, poultry breasts, & ground poultry: 165°F
- Fish: 145°F

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

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 Aug 13, 2015