DELI MEAT AND EGG RECALL NOTICE

The Fairfield Public Schools does not purchase these brands of deli meat or eggs for the school lunch program. Therefore, we are not affected by these recalls. See information about these recalls below.

MEAT RECALL:

To: Fairfield Food Service Establishments

From: Fairfield Health Department

Date: August 25, 2010

Subject: Recall of Deli Meat Products in "Marketside Grab and Go Sandwiches" for Possible Listeria Contamination

WASHINGTON, August 23, 2010 - Zemco Industries, a Buffalo, N.Y., establishment, is recalling approximately 380,000 pounds of deli meat products that may be contaminated with Listeria monocytogenes. These products were distributed to delicatessens where they were further processed into sandwiches. The products subject to recall were distributed nationwide to Wal-Mart stores and include:

25.5-pound cases of "Marketside Grab and Go Sandwiches BLACK FOREST HAM With Natural Juices Coated with Caramel Color" with the number 17800 1300.

28.49-pound cases of "Marketside Grab and Go Sandwiches HOT HAM, HARD SALAMI, PEPPERONI, SANDWICH PEPPERS" with the number 17803 1300.

32.67-pound cases of "Marketside Grab and Go Sandwiches VIRGINIA BRAND HAM With Natural Juices, MADE IN NEW YORK, FULLY COOKED BACON, SANDWICH PICKLES. SANDWICH PEPPERS" with the number 17804 1300.

25.5-pound cases of "Marketside Grab and Go Sandwiches ANGUS ROAST BEEF Coated with Caramel Color" with the number 17805 1300. The packages also bear vendor number "398412808" as well as the USDA mark of inspection and "Est. 5222."

The meat products were produced on various dates from June 18 to July 2, 2010, and have various "Use By" dates ranging from August 20 to September 10, 2010.

The Connecticut Department of Consumer Protection is aware of the recall and should be contacted if there are questions concerning recalls at 860-713-6160.

EGG RECALL:

UPDATE: August 20, 2010: Related nationwide recall: Eggs from Hillandale Farms may put consumers at risk for *Salmonella*.

Through tracebacks conducted as part of its ongoing investigation into the increase of Salmonella Enteritidis illnesses nationwide, FDA and the State of Minnesota identified Hillandale Farms in Iowa as a second potential source of contaminated shell eggs.

Eggs affected by this latest recall are distributed under the following brand names: Hillandale Farms, Sunny Farms, and Sunny Meadow in 6-egg cartons, dozen-egg cartons, 18-egg cartons, 30-egg package, and 5-dozen cases. Loose eggs are packaged under the following brand names: Wholesome Farms and West Creek in 15 and 30-dozen tray packs. The loose eggs may also be repackaged by customers.

Eggs involved in this related recall are only eggs with the following plant numbers:

P1860 – Julian (production) numbers ranging from 099 to 230

P1663 – Julian (production) numbers ranging from 137 to 230

FDA continues to have on-site investigators at Hillandale Farms of Iowa, Inc. and Wright County Egg in Iowa.

FDA NEWS RELEASE

For Immediate Release: August 19, 2010

Media Inquiries: Pat El-Hinnawy: 301-796-4763; patricia.el-hinnawy@fda.hhs.gov

Consumer Inquiries: 888-INFO-FDA

URGENT Nationwide Egg Recall

Eggs in Their Shells May Put Consumers at Risk for Salmonella

Fast Facts:

- The current recall of eggs in their shells, or "shell eggs," is part of an ongoing and intensive investigation by local, state, and federal officials into the cause of recent cases of *Salmonella* Enteritidis.
- This recall affects shell eggs produced by Wright County Egg of Galt, Iowa. The eggs are packaged under different brand names and distributed nationwide.
- The shell eggs may contain Salmonella Enteritidis (SE) and may cause serious illness.
- *Salmonella* can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems.
- Consumers should throw away the product or return the product to the store.

What is the Problem?

An outbreak of Salmonella Enteritidis (SE) that has sickened hundreds of people across the country has led to a recall of shell eggs.

What is Being Done about the Problem?

Working closely with the Centers for Disease Control and Prevention (CDC) and state public health partners, the FDA reviewed epidemiologic and environmental investigation documents and identified 3 best-case clusters

of Salmonella Enteritidis illnesses. Tracebacks revealed Wright County Egg in Iowa as the common shell egg supplier in these clusters.

On August 13, Wright County Egg voluntarily conducted a nationwide recall of shell eggs on 3 of its 5 farms. Further epidemiologic and traceback information led to Wright County Egg expanding its recall on August 18 to cover all 5 farms and 380 million eggs (according to company figures).

The Agency has activated its emergency operations command center with scientists, investigators, epidemiologists, and communication experts. In addition, the FDA deployed an initial team of 10 investigators to Wright County Egg in Iowa to inspect the farms and determine the source of the contamination. More investigators are being deployed to help on-site, looking to find the source of the contamination. Investigators are performing environmental assessments of farm conditions and practices including pest and rodent controls, biosecurity plans, environmental monitoring, sanitary controls, and feed sources...

The FDA is initiating effectiveness checks of the recall, conducting checks at retail stores, wholesalers and distributors to make sure the recalled shell eggs are being removed from the market.

The FDA is in ongoing communications with Wright County Egg to ensure that appropriate preventive measures are put in place to reduce the risk of recurrence.

What are the Symptoms of Illness?

Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (infected aneurysms), endocarditis and arthritis.

Who is at Risk?

Salmonella can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems.

What do Consumers Need to Do?

Don't eat recalled eggs. Consumers who have recalled eggs should discard them or return them to their retailer for a refund. Individuals who think they might have become ill from eating recalled eggs should consult their health care providers. If consumers are unsure about the source of their eggs, they are urged not to eat them and to discard them immediately.

What Does the Product Look Like?

Shell eggs under the August 13, 2010 recall are packaged under the brand names: Lucerne, Albertson, Mountain Dairy, Ralph's, Boomsma's, Sunshine, Hillandale, Trafficanda, Farm Fresh, Shoreland, Lund, Dutch Farms and Kemps. Shell eggs are packed in 6-egg cartons, 12-egg cartons, 18-egg cartons, and loose eggs with Julian dates ranging from 136 to 225 and plant numbers 1026, 1413 and 1946.

Recalled shell eggs affected by the expanded recall are packaged under the brand names: Albertsons, Farm Fresh, James Farms, Glenview, Mountain Dairy, Ralphs, Boomsma, Lund, Kemps and Pacific Coast. Eggs are packed in varying sizes of cartons (6-egg, 12-egg, and18-egg cartons, and loose eggs for institutional use and repackaging) with Julian dates ranging from 136 to 229 and plant numbers 1720 and 1942.

Dates and codes can be found stamped on the end of the egg carton or printed on the case label. The plant number begins with the letter P and then the number. The Julian date follows the plant number, for example: P-1720 223.

Where is it Distributed?

The recall affects eggs shipped since May 16, 2010 were sent to food wholesalers, distribution centers and foodservice companies in California, Illinois, Missouri, Colorado, Nebraska, Minnesota, Wisconsin, Arizona, Texas, Georgia, Washington, Oregon, Nevada, Utah, Arkansas, Oklahoma and Iowa.