



Missouri Department of Health and Senior Services Recall Alert

To: Local Public Health Agencies
From: Britni Hendren, Acting Recall Coordinator
Date: 10/22/2018

CLASS: Class I Low Priority

This announcement is distributed to Environmental staff and LPHA Administrators.

- Please notify the affected facilities in your jurisdiction
- Conduct follow-up checks
 - during next routine inspection
- Distribution information:

SCHNUCKS	10650 OLIVE BLVD	CREVE COEUR
SCHNUCKS	8800 MANCHESTER	BRENTWOOD
SCHNUCKS	4333 BUTLER HILL	ST LOUIS
SCHNUCKS	15425 MANCHESTER RD	BALLWIN
SCHNUCKS	577 MID RIVERS MALL DR	ST PETERS
SCHNUCKS	1950 ZUMBEHL RD	ST. CHARLES
SCHNUCKS	12756 OLIVE BLVD	ST LOUIS
SCHNUCKS	2030 DORSETT RD	MARYLAND HEIGHTS
SCHNUCKS	5519 OAKVILLE SHOPPING CENTER	ST. LOUIS
SCHNUCKS	#20 GRAVOIS DILLION PLAZA	HIGH RIDGE
SCHNUCKS	3029 HWY K	O'FALLON
SCHNUCKS	3900 VOGEL RD	ARNOLD
SCHNUCKS	8660 VETERANS MEMORIAL PKWY	O'FALLON
SCHNUCKS	141 HILLTOWN VILLAGE	CHESTERFIELD
SCHNUCKS	8650 BIG BEND	WEBSTER
SCHNUCKS	10070 GRAVOIS	AFFTON
SCHNUCKS	48 PLAZA NINETY-FOUR DRIVE	ST PETERS
SCHNUCKS	10233 MANCHESTER	KIRKWOOD
SCHNUCKS	1060 WOODS MILL PLAZA	CHESTERFIELD
SCHNUCKS	5055 ARSENAL	ST LOUIS
SCHNUCKS	1393 BIG BEND	BALLWIN
SCHNUCKS	1900 FIRST CAPITAL DRIVE	ST CHARLES
SCHNUCKS	8867 LADUE	LADUE
SCHNUCKS	1020 LOUGHBOROUGH	ST. LOUIS
SCHNUCKS	5434 SOUTHFIELD CENTER	ST LOUIS
SCHNUCKS	245 EAST 5TH ST	EUREKA
SCHNUCKS	12332 MANCHESTER	DES PERES

Necessary Information:

- Web Link – <https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2018/recall-099-2018-release>
- See the original announcement for examples of label
- Caito Foods, LLC, an Indianapolis, Ind. establishment, is recalling approximately 1,532 pounds of ready-to-eat salad and bowl products made with chicken that contain a corn ingredient that may be contaminated with *Salmonella* and *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today. The ready-to-eat salads and bowls made with chicken were produced from Oct. 6, 2018, through Oct. 14, 2018. The following products are subject to recall: [\[View Label\]](#) (PDF only)]11.5-oz. plastic clamshell packages containing “good & deLISH sante fe style salad with chicken,” with “ENJOY BY” dates of 10/13/18 through 10/21/18 (inclusive).8.75-oz. plastic clamshell packages

containing “Santa Fe Style Salad with Chicken,” with “Sell By” date of 10/13/18 through 10/21/18 (inclusive).11.25-oz. plastic clamshell packages containing “FRESH Garden HIGHWAY SALADS SANTA FE STYLE SALAD WITH CHICKEN,” with “Best If Sold By” dates of 10/12/18 through 10/20/18 (inclusive).12-oz. plastic bowl packages containing “good to go! Chipotle Chicken Bowl,” with “Sell By” dates of 10/11/18 through 10/19/18 (inclusive).8.75-oz. plastic clamshell packages containing “FRESH Garden HIGHWAY Santa Fe Style Salad with Chicken,” with “Best if Sold By” dates of 10/13/18 through 10/21/18 (inclusive).The products subject to recall bear establishment number “P-39985” inside the USDA mark of inspection. These items were shipped to retail locations in Illinois, Indiana, Michigan, Minnesota and Missouri. The problem was discovered on Oct, 14, 2018, when Caito Foods, LLC received notification that the corn used in the production of their ready-to-eat salad products was being recalled by their corn supplier due to *Listeria monocytogenes* and *Salmonella* concerns. 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 *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. 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 consumers’ refrigerators. 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. 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 lists will be posted on the FSIS website at www.fsis.usda.gov/recalls. Consumers with questions regarding the recall can contact the Caito Foods, LLC Consumer Feedback Line at 1-844-467-7278. Members of the media with questions regarding the recall can contact Meredith Gremel, Caito Foods, LLC, at (616) 878-2830. 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 6 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>.

Additional Information:

- **Forms:** <http://dhssnet/appsforms/pdf/recallfollowupreportform.pdf> or <http://dhssnet/appsforms/pdf/recallfollowupsummaryreportform.pdf>
- **Recall Procedures – Environmental Health Operational Guidelines:** <http://health.mo.gov/atoz/ehog/pdf/ehogmanual.pdf> Section 2.8

