

Jewel Mullen, M.D., M.P.H., M.P.A. Commissioner



Dannel P. Malloy Governor Nancy Wyman Lt. Governor

Environmental Health Section

EHS Circular Letter 2012-32

To: Local Directors of Health

Chief Sanitarians

Certified Food Inspectors

From: Tracey Weeks, MS, RS

Food Protection Program

Date: May 21, 2012

Subject: River Ranch Salad Recall

River Ranch Fresh Foods, LLC of Salinas, CA is expanding its voluntary recall of retail and **foodservice bagged** salads, because they have the potential of being contaminated with *Listeria monocytogenes*.

Listeria monocytogenes is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, Listeria infection can cause miscarriages and stillbirths among pregnant women. Because of the severity of potential illness, the Food Protection Program is making the local health departments aware of this recall.

Retail salad products under this recall were distributed throughout the United States and Canada under various sizes and packaged under the brand names of River Ranch, Farm Stand, Hy-Vee, Shurfresh, and The Farmer's Market. **Foodservice** salad products under this recall were distributed throughout the United States and Canada under various sizes and packaged under the brand names of River Ranch and Sysco.

The recalled retail and foodservice salad bags have either "Best By" code dates between 12MAY2012 – 29MAY2012 or Julian dates of 118 and 125. The code date is typically located in the upper right hand corner of the bags. No other products, brands or code dates aside from those found on the accompanying list are affected by this recall.

There have been **NO** reported illnesses associated with this recall.



Consumers who have purchased this product should not consume it and are urged to return it to the place of purchase for a full refund. Consumers with questions regarding retail purchase of the recalled product may contact the Department of Consumer Protection at (860) 713-6160. Foodservice establishments should contact their supplier to inquire whether or not they have received product included in the recall.

Consumers reporting illness should be advised to contact their primary care physician for proper follow-up and treatment. Local health department staff that receives calls from consumers with possible foodborne illness after consumption of this product should follow the usual procedure of completing the 3-page Foodborne Alert form and faxing it to the Food Protection Program within 24 hours at (860) 509-8071.

cc: Suzanne Blancaflor, M.S., M.P.H., Chief, Environmental Health Section Ellen Blaschinski, R.S., M.B.A., Chief, Regulatory Services Branch Department of Consumer Protection