

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs

Peggy Riek (202) 720-9113

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## **NEW YORK FIRM RECALLS MEAT AND POULTRY PRODUCTS FOR POSSIBLE *LISTERIA* CONTAMINATION**

WASHINGTON, May 3, 2008 – Gourmet Boutique, L.L.C., a Jamaica, N.Y., firm, is voluntarily recalling approximately 286,320 pounds of fresh and frozen meat and poultry products that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service announced today.

The following products are subject to recall:

- 6-pound containers of “GOURMET BOUTIQUE CURRY CHICKEN SALAD.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” through “05/07/08.”
- 7-pound containers of “GOURMET BOUTIQUE FRUIT AND NUT HONEY CHICKEN SALAD KIT.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” through “05/07/08.”
- 3- and 6-pound containers of “GOURMET BOUTIQUE HOME STYLE CHICKEN SALAD.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” through “05/07/08.”
- 6-pound containers of “GOURMET BOUTIQUE HONEY CHICKEN SALAD.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” through “05/07/08.”
- 6-pound containers of “GOURMET BOUTIQUE SZECHUAN STYLE CHICKEN SALAD.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” through “05/07/08.”

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### **Recommendations for people at risk for Listeriosis**

Wash hands with warm, soapy water before and after handling raw meat and poultry for at least 20 seconds. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

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

Do not eat hot dogs, luncheon meats, bologna or other deli meats unless reheated until steaming hot.

Do not eat refrigerated pate, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that don't need refrigeration, like canned tuna and canned salmon, are safe to eat. Refrigerate after opening.

Do not drink raw (unpasteurized) milk and do not eat foods that have unpasteurized milk in them.

Do not eat salads made in the store such as ham salad, chicken salad, egg salad, tuna salad or seafood salad.

Do not eat soft cheeses such as Feta, queso blanco, queso fresco, Brie, Camembert cheeses, blue-veined cheeses and Panela unless it is labeled as made with pasteurized milk.

Use precooked or ready-to-eat food as soon as you can. *Listeria* can grow in the refrigerator. The refrigerator should be 40 °F or lower and the freezer 0° F or lower. Use an appliance thermometer to check the temperature of your refrigerator.

- 3.125-pound bulk packages of “GOURMET BOUTIQUE BUFFALO BOB TWISTER.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 4.5-pound bulk packages of “GOURMET BOUTIQUE CHICKEN BURRITO.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 5-pound bulk packages of “GOURMET BOUTIQUE CHICKEN FAJITA.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 3.125-pound bulk packages of “GOURMET BOUTIQUE CHICKEN CHIPOTLE SALAD TWISTER.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 3.125-pound bulk packages of “GOURMET BOUTIQUE CHICKEN PARMIGIANA TWISTER.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 3.125-pound bulk packages of “GOURMET BOUTIQUE HAIL CHICKEN CAESAR TWISTER.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 3.125-pound bulk packages of “GOURMET BOUTIQUE HAIL CHICKEN CAESAR TWISTER w/White Tortilla.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 3.125-pound bulk packages of “GOURMET BOUTIQUE HAM & SWISS CLUB TWISTER.” Each package bears the establishment number “EST. 18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 3.125-pound bulk packages of “GOURMET BOUTIQUE HOMESTYLE CHICKEN SALAD TWISTER.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 3.125-pound bulk packages of “GOURMET BOUTIQUE ITALIAN STALLION TWISTER.” Each package bears the establishment number “EST. 18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 3.125-pound bulk packages of “GOURMET BOUTIQUE TURKEYCLUB TWISTER.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 3.125-pound bulk packages of “GOURMET BOUTIQUE TURKEY CLUB TWISTER WITH WHITE TORTILLA.” Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 10-ounce packages of “Jan’s Buffalo Bob” tortilla wrap sandwiches. Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 10-ounce packages of “Jan’s Chicken Parmesan” tortilla wrap sandwiches. Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”

- 10-ounce packages of “Jan’s Chipotle Chicken Salad” tortilla wrap sandwiches. Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 10-ounce packages of “Jan’s Hail Chicken Caesar” tortilla wrap sandwiches. Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 10-ounce packages of “Jan’s Ham & Swiss” tortilla wrap sandwiches. Each package bears the establishment number “EST. 18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 10-ounce packages of “Jan’s Homestyle Chicken Salad” tortilla wrap sandwiches. Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 10-ounce packages of “Jan’s Italian Stallion” tortilla wrap sandwiches. Each package bears the establishment number “EST. 18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 10-ounce packages of “Jan’s Turkey Club” tortilla wrap sandwiches. Each package bears the establishment number “P-18799” inside the USDA mark of inspection as well as a “SELL BY” or “BEST BEFORE” date of “05/02/08” or “05/03/08.”
- 15-ounce packages of “ARCHER FARMS FROZEN MINI BEEF BURRITO.” Each package bears the establishment number of “EST. 18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”
- 9-ounce packages of “ARCHER FARMS FROZEN PULLED PORK BURRITO.” Each package bears the establishment number of “EST. 18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”
- 9-ounce packages of “ARCHER FARMS GRILLED CHICKEN BURRITO WITH CORN AND BLACK BEANS.” Each package bears the establishment number of “P-18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”
- 15-ounce packages of “Jan’s Mini Beef Burrito.” Each package bears the establishment number of “EST. 18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”
- 5-pound packages of “GOURMET BOUTIQUE GRILLED CHICKEN STRIPS.” Each package bears the establishment number of “P-18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”
- 12-ounce packages of “Jan’s Grilled Asian Chicken Strips.” Each package bears the establishment number of “P-18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”
- 9-ounce packages of “Jan’s Chicken Burrito.” Each package bears the establishment number of “P-18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”
- 9-ounce packages of “GOURMET BOUTIQUE WRAPANINI CHICKEN PARMIGIANA.” Each package bears the establishment number of “P-18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”

- 9-ounce packages of “GOURMET BOUTIQUE WRAPANINI MEATBALL PARMIGIANA.” Each package bears the establishment number of “EST. 18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”
- 9-ounce packages of “GOURMET BOUTIQUE WRAPANINI SAUSAGE AND PEPPERS.” Each package bears the establishment number of “EST. 18799” inside the USDA mark of inspection as well as “BEST IF USED BY” date of “05/02/08” through “10/23/08.”

The fresh meat and poultry salad products were produced between April 19 and April 24. The frozen products were produced between October 23, 2007, and April 23, 2008. Recalled products were sent to food service and retail establishments nationwide.

The problem was discovered through microbiological sampling by FSIS and the Florida Department of Agriculture and Consumer Services. FSIS has received no reports of illnesses associated with consumption of products subject to this recall.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. However, listeriosis can cause high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weakened immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy.

Media and consumers with questions about the recall should contact the company’s recall information hotline at (347) 887-0083.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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.

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NOTE: Access news releases and other information at FSIS’ Web site at [http://www.fsis.usda.gov/Fsis\\_Recalls/](http://www.fsis.usda.gov/Fsis_Recalls/)

### 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.