

FOR IMMEDIATE RELEASE

Caven's Meats Issues a Voluntary Recall

CONOVER, Ohio (Feb. 27, 2018) – Caven's Meats of Conover, OH announces a voluntary recall of approximately 70 pounds of ham due to a processing deviation and possible contamination with *Staphylococcus aureus* enterotoxin.

The products subject to recall include:
- Hickory Smoked Baked Ham – Water Added

The ham products involved in the recall were produced from December 27, 2017 – December 29, 2017. The ham is packaged in white plastic deli style bags in quantities ranging from a quarter of a pound up to two pounds. The labeling on the package will bear the establishment number EST. 56 inside the Ohio mark of inspection as part of the printed scale sticker. The label will also contain a packed on date in the range from December 30, 2017 through February 2, 2018. The ham was sold directly from the retail location at Caven's Meats.

View an image of the label by [clicking here](#)

The problem was discovered by the Ohio Department of Agriculture (ODA) Division of Meat Inspection through the review of records during a directed in-plant inspection verification.

ODA and the company have received no reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Caven's Meats urges customers that have purchased these products not to consume them. These products should be discarded or returned to the company.

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Media Contact: For questions regarding the recall; contact Clay Caven, Plant Manager, at 7850 East U.S. Route 36 – Conover, OH 45317 - Ph. (937) 368-3841

CAVEN'S MEATS, INC.
 COLONER, OHIO 45317



Packed On	Unit Price	Total Price
	\$4.99/lb	\$9.93

**HICKORY SMOKED
 BAKED HAM**
 WATER ADDED

CURED WITH: WATER, SALT, HONEY, SODIUM PHOSPHATES, SUGAR, MONOSODIUM GLUTAMATE, SODIUM ERGTHORATE, SPICE EXTRACTIVES AND SODIUM NITRATE

SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR WILLOWAY.
 KEEP MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

COOK THOROUGHLY.

NET WT. 1.99 lb

NEED REFRIGERATED OR FROZEN