

News Release

Ohio Firm Recalls Salami Products Due To Possible Temperature Abuse

Class I Recall

024-2015

Health Risk: High

Jan 30, 2015

Congressional and Public Affairs

Whitney Joy

(202) 720-9113

WASHINGTON, Jan. 30, 2015 – Great Lakes Smoked Meats, a Lorain, Ohio establishment, is recalling approximately 2,863 pounds of smoked salami product, which may have experienced temperature abuse and may contain *Clostridium perfringens*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The smoked salami was produced on Dec. 12, 2014 through Dec. 14, 2014. The following product are subject to recall: [[View Labels \(PDF Only\)](#)]

- Approximately 2.25-2.3 lb. vacuum-packed sticks of "SMOKEHOUSE DELI KARPATSKAYA SMOKED COOKED SALAMI"

The product subject to recall bears the establishment number "1029 SEOH" inside the Cooperative Interstate Shipment mark of inspection. This establishment is an Ohio state-inspected plant which participates in USDA's Cooperative Interstate Shipment (CIS) program. Under CIS, state-inspected plants can operate as federally-inspected facilities, under specific conditions, and ship their product in interstate commerce and internationally. "Sell By" dates for the recalled product range from Mar. 16, 2015, to Mar. 19, 2015. The product was shipped to retail locations in California, New York, and Pennsylvania.

The problem was discovered by the establishment during an internal records review which showed the product had reached an unsafe temperature during the cooling process.

Clostridium perfringens is a type of bacteria that can be found in a variety of foods, particularly meats, meat products, and gravy. Emetic toxins produced by *Clostridium perfringens* bacteria are characterized by intense abdominal cramps and diarrhea which begin 8-22 hours after consumption of foods containing large numbers of those *Clostridium perfringens* bacteria capable of producing the toxin. The illness is usually over within 24 hours but less severe symptoms may persist in some individuals for 1 or 2 weeks.

FSIS and the company have received no reports of adverse reactions due to consumption of these products. Individuals concerned about an illness should contact a health care provider.

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 list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media or consumers with questions regarding the recall can contact Ben Fligner, Owner, at (440) 242-6328.

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 4 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>.

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.

Last Modified Jan 30, 2015