



**Ohio Department of Agriculture
and
Ohio Department of Health**



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DATE: August 20, 2019

TO: Health Commissioners, Directors of Environmental Health and Interested Parties

RE: Recall Announcement (ODA/ODH) 2019-131

Tip Top Poultry, Inc. Recalls Fully Cooked Poultry Products due to Possible Listeria Contamination

WASHINGTON, August 20, 2019 – Tip Top Poultry, Inc., a Rockmart, Ga. establishment, is recalling approximately 135,810 pounds of fully cooked poultry products that may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The frozen, diced, and mechanically separated ready to eat chicken was produced on January 21, 2019 and display “PACK DATE 01/21/19” on the labels. The products subject to recall can be found in this [spreadsheet](#). [[View labels](#) (PDF only)]

BRAND	PRODUCT	CASE WEIGHT	CASE CODE
Tip Top	COOKED CHICKEN MEAT 1 DICED NATURAL PROPORTION	30 lbs	15630
Tip Top	COOKED CHICKEN MEAT CHICKEN FINES	30 lbs	75130
Tip Top	COOKED MECHANICALLY SEPARATED CHICKEN	50 lbs	55150
Tip Top	COOKED MECHANICALLY SEPARATED CHICKEN IFQ PIECES	30 lbs	55997
PERDUE	NATURAL PROPORTION CHICKEN MEAT FULLY COOKED, IQF, 1/2" DICED	10 lbs	15313
Gordon	All Natural* Diced Chicken Meat Fully Cooked • Natural Proportion • 1" Diced 60% White/40% Dark	10 lbs	15602
Sysco	Classic FULLY COOKED 1/2" DICED CHICKEN MEAT NATURAL PROPORTION	10 lbs	15347
WEST CREEK	FULLY COOKED • ½" DICED CHICKEN 60% DARK • 40% WHITE MEAT ALL NATURAL*	10 lbs	16382

The products subject to recall bear establishment number "P-17453" inside the USDA mark of inspection or on the case. These items were shipped to hotels, restaurants, and institutions nationwide.

The problem was discovered on August 17, 2019, when the Canadian Food Inspection Agency (CFIA) notified FSIS that a sample of product produced by Tip Top Poultry, Inc. confirmed positive for the presence of *Listeria monocytogenes*.

Canadian public health and food safety partners, including the Public Health Agency of Canada and the Canadian Food Inspection Agency, have been investigating an outbreak of *Listeria monocytogenes*. A ready-to-eat diced chicken product collected as part of the [investigation](#) tested positive for *Listeria monocytogenes*. The investigation is ongoing.

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 institutional freezers. Institutions who have purchased these products are urged not to serve 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 list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media and consumers with questions regarding the recall can contact Terry Bruce, Senior V.P., Operational Quality, Tip Top Poultry, at (770) 973-8070.