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John R. KasichLieutenant Governor
Mary TaylorODA Director
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DATE: October 22, 2018

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

RE: Recall Announcement (ODA/ODH) 2018-134

Envolve Foods Recalls Chicken and Beef Products due to Possible Salmonella and Listeria Monocytogenes Contamination in Vegetables

WASHINGTON, Oct. 19, 2018 – Envolve Foods, a Corona, Calif. establishment, is recalling approximately 292,764 pounds of ready-to-eat chicken and beef products that contain a vegetable ingredient that may be contaminated with *Salmonella* and *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat chicken and beef items were produced and packaged from Feb. 2, 2017 through Oct. 12, 2018. The following products are subject to recall: [[View Labels](#) (PDF only)]

- 22-oz. plastic bags containing “simple truth, Chicken Bibimbap” and a case code number of 011110890108 on the label and use by/sell by dates of 11/2/18 through 3/12/20.
- 22-oz. plastic bags containing “simple truth, Thai Style Green Curry” and a case code number of 011110816382 on the label and use by/sell by dates of 3/13/19 through 1/24/20.
- 22-oz. plastic bags containing “simple truth, Chicken Tikka Masala” and a case code of 011110890092 on the label and use by/sell by dates of 3/22/19 through 4/12/19.
- 10-lb. cases containing “CADENCE GOURMET, Steak Fajitas,” with an item number of SS00024, and an expiration dates of 11/1/2018 through 01/18/19, on the label.
- 10-lb. cases containing “CADENCE GOURMET, Tuscan Tomato Basil Chicken & Sausage,” with an item number of SS00032, and an expiration dates of 10/20/18 through 01/09/19 on the label.
- 10-lb. cases containing “CADENCE GOURMET, Rustic Toasted Tomato Basil Chicken & Vegetables,” with an item number of SS00047, and an expiration dates of 2/05/19 through 10/12/19 on the label.

The products subject to recall bear establishment number “EST. 44857” inside the USDA mark of inspection. These items were shipped to distribution warehouses nationwide.

The problem was discovered on October 16, 2018 when Envolve Foods received notification that the vegetables used in the production of their ready-to-eat products were being recalled by their vegetable supplier due to *Salmonella* and *Listeria monocytogenes* concerns.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized.

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 frozen and in consumers' freezers. Consumers who have purchased these products are urged not to consume 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 with questions regarding the recall can contact Montey Dunn, director of marketing for Envolve Foods, at (818) 200-9450. Consumers with questions regarding the recall can the company's customer service hotline at 1-877-244-0947.