

U.S. chicken breast strip recall expanded

March 1 2007

The U.S. Food Safety and Inspection Service said a recall of Oscar Mayer-Louis Rich chicken breast cuts and strips has been expanded nationwide.

Carolina Culinary Foods, a West Columbia, S.C., firm, initially recalled 52,650 pounds of fully cooked chicken breast strips on Feb. 18 because of possible bacterial contamination with *Listeria monocytogenes*. The FSIS said the expansion of the recall of 6- and 12-ounce packages distributed to retail establishments nationwide was based on additional sampling initiated by Kraft Foods and conducted at a non-government laboratory.

The FSIS said the front of each recalled package bears the establishment number "P-19676" inside the U.S. Department of Agriculture mark of inspection. Each recalled package also has a "Use by" date of earlier than "28 MAY 2007."

The expanded recall totals approximately 2.8 million pounds.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, a potentially fatal disease that can cause high fever, severe headache, neck stiffness, nausea, miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weakened immune systems.

Consumers with questions about the recall should contact Kraft Consumer Response at 800-308-1841.

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