

Breaded, raw chicken recalled in multi-state salmonella outbreak

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More than 59,000 pounds of frozen, raw, breaded and pre-browned

stuffed chicken products linked with a multi-state salmonella outbreak have been recalled, the U.S. Food Safety and Inspection Service (FSIS) says.

The products were produced Feb. 24 and Feb. 25, 2021, by Serenade Foods in Indiana and sold under the brand names Milford Valley, Dutch Farms and Kirkwood. A public health alert about the products was issued by FSIS on June 2.

FSIS has been working with the U.S. Centers for Disease Control and Prevention and public health partners to investigate 28 cases of salmonella illness in eight states. The illnesses began between Feb. 21 and June 28, 2021.

Samples from unopened packages of raw, frozen, breaded [chicken](#) stuffed with broccoli and cheese found in an ill person's home tested positive for the strain of *Salmonella enteritidis* in the outbreak, according to FSIS.

The recall includes:

- 5-ounce individually plastic-wrapped packages of "Dutch Farms Chicken with Broccoli & Cheese" with lot [code](#) BR 1055 and marked Best If Used By Feb. 24, 2023.
- 5-ounce individually plastic-wrapped packages of "Milford Valley Chicken with Broccoli & Cheese" with lot code BR 1055 and marked Best If Used By Feb. 24, 2023.
- 10-ounce boxes of two individually plastic-wrapped packages of "Milford Valley Chicken Cordon Bleu" with lot code CB 1055 and marked Best If Used By Feb. 24, 2023.
- 5-ounce individually plastic-wrapped packages of "Kirkwood Raw Stuffed Chicken, Broccoli & Cheese" with lot code BR 1055 and marked Best If Used By Feb. 24, 2023.

- 5-ounce individually plastic-wrapped packages of "Kirkwood Raw Stuffed Chicken Cordon Bleu" with lot code CB 1056 and marked Best If Used by Feb. 25, 2023.

The recalled products, which have establishment number "P-2375" inside the U.S. Department of Agriculture (USDA) mark of inspection, were shipped across the United States.

Consumers who still have these products in their freezers should throw them away or return them to the place of purchase, FSIS said in a news release. For more information, call the Serenade Foods Hotline at 866-873-7589.

Eating food contaminated with salmonella can cause salmonellosis. Common symptoms are diarrhea, abdominal cramps, and fever within 12 to 72 hours of eating the contaminated product. The illness usually lasts four to seven days, FSIS said.

Most people recover without treatment, but some suffer diarrhea so severe that they need to be hospitalized. Older adults, infants and people with weakened immune systems are more likely to develop a severe illness.

More information: The U.S. Centers for Disease Control and Prevention has more on [salmonella](#).

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