

**News Release**

**Kabob's Acquisition, Inc. Recalls Not Ready-To-Eat Meat and Poultry Products Due to Possible E. Coli O121 Contamination**

**Class I Recall 057-2016**

**Health Risk: High Jul 8, 2016**

**En Español**

**Congressional and Public Affairs**

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WASHINGTON, JULY 8, 2016 – Kabob's Acquisition, Inc., a Lake City, Ga. establishment, is recalling approximately 44,850 pounds of raw intact and heat treated, not ready-to-eat (NRTE) meat and poultry products that may be adulterated with E. coli O121, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The not ready-to-eat meat and poultry hors d'oeuvres items were produced on various dates between Dec. 8, 2015, and Jan. 15, 2016. The following products are subject to recall: [View Labels(PDF only)]

Boxed plastic tray packages containing 100 pieces of "Uncooked Chicken Breast Strip Fritter with Pecan Coating" with case code 2005 and packaging date code PM16A14.

Boxed plastic tray packages containing 100 pieces of "Chicken Gyoza Potstickers" with case code 3625 and packaging date code PM16A13.

Boxed plastic tray packages containing 100 pieces of "Chicken Wonton" with case code 370 and packaging date code PM15M23.

Boxed plastic tray packages containing 100 pieces of "Cuban Style Frank in a Blanket" with case code 179037 and packaging date code PM15M22.

Boxed plastic tray packages containing 100 pieces of "Beef and Vegetables Topped with Mashed Potatoes" with case code 7055 and packaging date code PM15M16.

Boxed plastic tray packages containing 100 pieces of "Uncooked Mini Chicken Breast Meat and Ham Fritter with Cheese" with case code 713 and packaging date code PM15M18 or PM15M11.

Boxed plastic tray packages containing 100 pieces of "Beef Pastelitos" with case code 7159 and packaging date code PM16A12 or PM16A14.

Boxed plastic tray packages containing 100 pieces of "Beef, Cheese and Vegetables in Pastry" with case code 715 and packaging date code PM15M17 or PM15M11.

Boxed plastic tray packages containing 100 pieces of "Latin Inspired Chicken and Cheese in Pastry" with case code 7172 and packaging date code PM16A15.

Boxed plastic tray packages containing 100 pieces of "Latin-Style Chicken & Cheese Turnover" with case code 717 and packaging date code PM15M12, PM15M17, PM15M23, PM16A13, PM15M09, PM15M21 or PM16A14.

Boxed plastic tray packages containing 100 pieces of "Beef Tenderloin, Mushroom Duxelle, and Sherry in Puff Pastry" with case code 725 and packaging date code PM15M15 or PM15M16.

Boxed plastic tray packages containing 200 pieces of “Beef Tenderloin, Mushroom Duxelle, and Sherry in Puff Pastry” with case code 725 and packaging date code PM15M08 or PM15M09.

Boxed plastic tray packages containing 200 pieces of “Petite Beef Tenderloin, Mushroom Duxelle, and Sherry in Puff Pastry” with case code 7261 and packaging date code PM15M15.

Boxed plastic tray packages containing 200 pieces of “Chicken Quesadilla” with case code 765 and packaging date code PM15M11.

Boxed plastic tray packages containing 200 pieces of “Southwest Style Burrito” with case code 784 and packaging date code PM15M09.

Boxed plastic tray packages containing 200 pieces of “Chicken Marsala Mushroom Tart” with case code 7273 and packaging date code PM16A14.

Boxed plastic tray packages containing 200 pieces of “Petite Uncooked White Chicken Meat & Mushroom Duxelle In Puff Pastry” with case code 7279 and packaging date code PM16A13.

Boxed plastic tray packages containing 200 pieces of “Uncooked White Chicken Meat and Mushroom Duxelle In Puff Pastry” with case code 727 and packaging date code PM16A14.

Boxed plastic tray packages containing 200 pieces of “Eggs, Cheese and Bacon Crescent” with case code 7893 and packaging date code PM15M17.

Boxed plastic tray packages containing 200 pieces of “Mini Tart with Pizza Sauce, Cheese and Sausage” with case code 7951 and packaging date code PM15M09.

Boxed plastic tray packages containing 100 pieces of “Uncooked Coconut Chicken” with case code 805 and packaging date code PM16A14.

Boxed plastic tray packages containing 100 pieces of “Uncooked Sesame Chicken” with case code 810 and packaging date code PM16A15.

Boxed plastic tray packages containing 200 pieces of “Pad Thai Style Springroll” with case code 8630 and packaging date code PM15M10 or PM15M11.

Boxed plastic tray packages containing 200 pieces of “Buffalo Style White Chicken Springroll” with case code 8639 and packaging date code PM15M10, PM15M16, PM15M18 or PM15M22.

Boxed plastic tray packages containing 200 pieces of “Cashew Chicken Springroll” with case code 863 and packaging date code PM15M22.

Boxed plastic tray packages containing 100 pieces of “Pepperoni, Cheese and Vegetables In Dough” with case code 885 and packaging date code PM16A15.

Boxed plastic tray packages containing 100 pieces of “Chorizo, Cheese and Beans Wrapped In Dough” with case code 886 and packaging date code PM15M11 or PM16A15.

Boxed plastic tray packages containing 200 pieces of “Philly Brand Cheese Steak Springroll” with case code 7280 and packaging date code PM15M09.

The products subject to recall bear establishment number “Est. 6640” or “P-6640” inside the USDA mark of inspection. These items were shipped to hotel, restaurant, and institutional locations nationwide.

The problem was discovered when a supplier notified Kabob’s Acquisition, Inc. that flour sold to the establishment was recalled by General Mills due to possible association with a multi-state Escherichia coli O121 illness outbreak. There have been no confirmed reports of adverse reactions due to consumption of these Kabob’s Acquisition, Inc. products.

General Mills’ recall can be found at: <http://www.fda.gov/Safety/Recalls/ucm509693.htm>

Many clinical laboratories do not test for non-O157 Shiga toxin-producing E. coli (STEC), such as STEC O121 because it is harder to identify than STEC O157. People can become ill from STECs 2–8 days (average of 3–4 days) after consuming the organism. Most people infected with STEC O121 develop diarrhea (often bloody), and vomiting. Some illnesses last longer and can be more severe. Infection is usually diagnosed by testing of a stool sample. Vigorous rehydration and other supportive care is the usual treatment; antibiotic treatment is generally not recommended.

Most people recover within a week, but, rarely, some develop a more severe infection. Hemolytic uremic syndrome (HUS) is uncommon with STEC O121 infection. HUS can occur in people of any age but is most common in children under 5 years old, older adults and persons with weakened immune systems. It is marked by easy bruising, pallor, and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

FSIS and the company are 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](http://www.fsis.usda.gov/recalls).

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume not ready-to-eat meat and poultry product that has been cooked to a temperature of 165° F. The only way to confirm that not ready-to-eat meat and poultry product is cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature, <http://1.usa.gov/1cDxcDQ>.

Media with questions regarding the recall can contact Diane Davila, HR Director, at (404) 361-6283 ext. 1215. Consumers with questions regarding the recall can contact Jonathan Herrera, Marketing and Sales Director, at (404) 361-6283 ext. 1245.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://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>.

**PREPARING PRODUCT FOR SAFE CONSUMPTION**

USDA Meat and Poultry Hotline  
1-888-MPHOTLINE or visit  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

- Fish: 145°F
- Beef, pork, lamb chops/steaks/roasts: 145°F with a three minute rest time
- Ground meat: 160°F
- Poultry: 165°F
- Hot dogs: 160°F or steaming hot

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

#### 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 Jul 10, 2016