

Appendix B: Food Recall Focus Groups Moderator Guide

Food Safety Consumer Research Project Food Recall Focus Groups Moderator Guide

I. Introduction—Welcome Group (5 minutes)

- Who we are and who we represent
 - Introduce moderator.
 - Study sponsored by the U.S. Department of Agriculture, or USDA.
- Why you have been asked to participate
 - You are consumers who prepare some of the products we want to talk about.
 - Your experiences as consumers are important to USDA.
 - You have opinions and ideas that we'd like to know about.
- How the discussion will work
 - Session will last about 1.5 hours.
 - So I can give you my full attention, tonight's session will be audio- and video-recorded. I will use the recordings to write a summary report, but I will not use names in any report.
 - Staff members from USDA have come tonight to hear your opinions firsthand. They'll be listening from behind the one-way mirror or via live streaming.
 - We would like the discussion to be open and informal and encourage interaction.
 - We would like to hear from everyone in the group.
 - One person talks at a time.
 - There are no right or wrong answers or ideas—we want YOUR opinions.
 - Silence or turn off cell phones.
- Participant introductions
 - First name and favorite food to prepare at home.

II. Understanding of Food Recalls (20 minutes)

1. Tonight, let's focus our discussion on meat and poultry products. These are the foods that are regulated by the USDA. Let's start our discussion by talking about why meat and poultry products are recalled. What do you think causes a meat and poultry product to get recalled?
 - a. Do you think every recalled product can make you sick?
2. As some of you have mentioned, there are different types of recalls. Let's briefly discuss each type of recall and what they mean to you. What does it mean to you if a food is recalled because it ...
 - a. Is contaminated with bacteria? (If needed, can cause foodborne illness)
 - b. Contains an allergen like milk or nuts that wasn't listed on the product label?
 - c. Is misbranded? (If needed: Misbranding means the label on the product is false or misleading in some way; for example, the product is labeled as made with chicken sausage, but it was made with pork sausage.)
 - d. Contains a foreign object or material like plastic?
3. Did you know there are different classes of recalls? (Moderator: different classes are Class I, Class II, Class III and increase in severity)
 - a. If yes, what are they/what do they mean to you?
 - b. If majority of the group is not aware, probe on whether they have heard of the different classes.
4. When a product is recalled, how do you determine if you have the recalled product in your home? (Probe: physical appearance, brand information)
 - a. Think about the most recent recall you heard about for a meat or poultry product. What specific information did you look for on the product to see if it was affected? (Probe: lot or establishment number)
 - b. Did you search for other information? Where did you look? (Probe: online and specific website)
 - i. If yes, what information were you looking for?
 - c. How confident are you that you had or did not have the recalled product?
 - d. If you had the recalled product at home, what did you do with it?
 - i. Did/Would you still cook or eat the product? Why or why not?
 1. If yes, how did/would you cook it?
5. What do you think the USDA wants you to do when they provide information on a food recall?

6. Considering the different types of recalls—bacteria, allergen, misbranding, foreign object (point to list on flip chart), are there some types of recalls that you find more or less severe? Why?
 - a. For which types of recalls would you return the product to the store or discard it? Why?
7. Does knowing that people were hospitalized because of the recalled food affect what you do with the recalled food?
 - a. What if there were deaths because of the recalled food? How would that affect your response?
8. Think about a recall you heard about in which the product was recalled due to an undeclared allergen. If you or someone in your household was allergic to the allergen, what would you do with the recalled product?
9. Now, think about a recall you heard about in which the product was recalled because it contained a foreign object like plastic or metal. What would you do if you had the recalled product at home?
 - a. Would the type of foreign object affect your decision; for example, whether it was plastic, metal, or glass?
 - b. Would whether the plastic was hard vs. soft affect your decision?

III. Response to FSIS Food Recall Alerts (55 minutes)

(Pass out press release handout—rotate order of current vs. revised.)

10. Now let's talk about an alert that USDA released about a recalled product. Have you seen an alert or press release like this before? If yes, where did you see it?
11. What is your first impression of the recall alert?
12. What are the top three most useful pieces of information to you? Why is that information useful?
13. Is there other information you need to know?
14. Is there anything you don't need to know that could be eliminated? If yes, why is the information not needed?
15. Is anything confusing? If yes, how can it be clarified?
16. What do you think about the format? What do you like/don't like?

17. What do you think the recall alert is telling you to do?
 - a. How easy or hard was it for you to find this information?
 - b. How likely or unlikely are you to take this action (e.g., throw away or return the product)?
 - c. What would encourage you to take this action?
 - d. What would stop you from taking this action?
 - e. What do you think about the location of the information on what to do with a recalled food?
 - i. Would you put this information somewhere else or leave it where it is? Where would you put it?
 - f. What, if anything, would you change about the format of the recall alert and how the information is presented to make it more likely that you would take the desired action?

(Pass out press release handout—rotate order of current vs. revised.)

18. Now let's talk about an alert that USDA released about a recalled product. Have you seen an alert or press release like this before? If yes, where did you see it?
19. What is your first impression of the recall alert?
20. What are the top three most useful pieces of information to you? Why is that information useful?
21. Is there other information you need to know?
22. Is there anything you don't need to know that could be eliminated?
23. Is anything confusing? If yes, how can it be clarified?
24. What do you think about the format? What do you like/don't like?
25. What do you think the recall alert is telling you to do?
 - a. How easy or hard was it for you to find this information?
 - b. How likely or unlikely are you to take this action (e.g., throw away or return the product)?
 - c. What would encourage you to take this action?
 - d. What would stop you from taking this action?
 - e. What do you think about the location of the information on what to do with a recalled food?
 - i. Would you put this information somewhere else or leave it where it is? Where would you put it?

- f. What, if anything, would you change about the format of the recall alert and how the information is presented to make it more likely that you would take the desired action?
26. [Pass out allergen text] When USDA communicates about allergens, this is the kind of information they include in an alert or release. What do you think the alert is telling you to do?
- a. Is there other information you need to know?
 - b. Is there anything you don't need to know that could be eliminated?
 - c. Is anything confusing? If yes, how can it be clarified?

IV. Response to Receiving Information on Food Recalls via the News (10 minutes)

27. Now let's talk about food recalls that are announced on the local or national news. When you hear about a recall on the news, what specific information do you want to know about the recall?
28. After hearing about the recall on the news, do you usually have to look for more information?
- a. What information are you looking for? Where do you look?
29. The government wants to make sure consumers have the information they need to properly respond to a food recall. Do you have any additional thoughts on how to get this information to consumers quickly?

V. Wrap Up

- Any other comments or questions before we wrap up?
- Thank you for participating.
- Please pick up your honorarium and free gift on your way out.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-0xxx and the expiration date is 0x/xx/20xx. The time required to complete this information collection is estimated to average 1.5 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

Recall Notice – A1

- Food Safety ^
 - Recall & Public Health Alerts ^
 - Report a Problem with Food
 - Additional Recalls
 - Recall Case Archive
 - Annual Recall Summary
 - Food Illness Investigation Reports
 - Food Safety Stats
 - Foodborne Illness & Disease ^
 - Pathogens
 - Foodborn Bacteria Table
 - At-Risk Populations
 - Safe Food Handling & Preparation ^
 - Food Safety Steps
 - Meat
 - Poultry
 - Egg Products
 - Seasonal Food
 - Appliances & Thermometers
 - Emergency Preparedness & Response
 - Science & Data v
 - Policy v
 - Inspection v
- [Subscribe for Updates](#)

#081-2018 **FOODBORNE PATHOGEN** **HIGH RISK**

[Press Release](#) | [Español](#)

ACTIVE
WED, 09/19/2018 - CURRENT
NATIONWIDE

Ground Beef Products

MILLFORD MEAT SOLUTIONS →

FSIS Announcement

Millford Meat Solutions is recalling approximately 132,606 pounds of ground beef products made from the chuck portion of the carcass that may be contaminated with Escherichia coli O26.

On Aug. 16, 2018, FSIS was notified of an investigation of E. coli O26 illnesses. FSIS, the Centers for Disease Control and Prevention, and state public health and agriculture partners determined that raw ground beef was the probable source of the reported illnesses. The epidemiological investigation identified 17 illnesses and one death with illness onset dates ranging from July 5 to July 25, 2018.

The Millford Meat Solutions' ground beef products were identified following further investigation related to Recall 072-2018, conducted on Aug. 30, 2018, where ground beef products were recalled in connection with the E. coli O26 outbreak. FSIS' traceback information indicated that case-patients consumed ground beef products purchased at various retail stores that were supplied by Millford Meat Solutions.

E. coli O26, like the more common E. coli O157:H7, is a serovar of Shiga toxin-producing E. coli (STEC). People can become ill from STECs 2–8 days (average of 3–4 days) after exposure to the organism.

Most people infected with STEC O26 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), a type of kidney failure, is common with STEC O26 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.

Product Details

The ground beef items were produced and packaged on June 21, 2018. The following products are subject to recall:

Brand Name	Product Name	Size/Weight	Date(s)	Product Code	Establishment #
OUR CERTIFIED 73/27	FINE GRIND GROUND BEEF	3-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	00228749057646	86R
OUR CERTIFIED 73/27	FINE GRIND GROUND BEEF	3-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	00228749002653	86R
EXCEL 73/27	FINE GRIND GROUND BEEF	10-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	00228749089098	86R
EXCEL 73/27	FINE GRIND GROUND BEEF	10-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	90028749002751	86R
EXCEL 81/19	GROUND BEEF FINE GRIND	10-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	90028749003536	86R
EXCEL	GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	00228749003568	86R
EXCEL CHUCK	GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	90028749402773	86R
EXCEL 81/19	FINE GRIND GROUND BEEF COMBO	20-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	90028749073935	86R
STERLING SILVER CHUCK	GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	00228749702416	86R
CERTIFIED ANGUS BEEF CHUCK	GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	90028749802405	86R
CERTIFIED ANGUS BEEF CHUCK	GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	00228749802413	86R
FIRE RIVER FARMS	CLASSIC GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE OR FREEZE BY: • JUL/11/18	90734730297241	86R

The products subject to recall bear establishment number "EST. 86R" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.



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.

What You Should Do

Persons who experience symptoms of E. coli O26 should seek emergency medical care immediately.

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 advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef that has been cooked to a temperature of 160°F. The only way to confirm that ground beef is cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature, <https://www.fsis.usda.gov/safetempchart>.

Consumers should take proper precautions when handling raw meat products. Proper hand washing after handling raw meat, poultry and eggs can greatly reduce the risk of bacterial cross-contamination to other foods and kitchen surfaces. It is important to prevent cross-contamination by washing counter tops and sinks with hot, soapy water.

Company Information

JAMESON SMITH FARMS, INC.
Smithville, OH

ESTABLISHMENT ID
EST. M6785

PROCESSING CATEGORY
Raw, ground beef (Raw, non-intact)

Media with questions about the recall can contact Jameson Smith at (123) 456-7890 or Jameson.Smith@jamesonsmith.com.

Consumers with questions may send inquires to consumer relations for Jameson Smith Farms, Inc. at 1-800-123-4567.

Alert History

On Aug. 16, 2018, FSIS was notified of an investigation of E. coli O26 illnesses. FSIS, the Centers for Disease Control and Prevention, and state public health and agriculture partners determined that raw ground beef was the probable source of the reported illnesses. The epidemiological investigation identified 17 illnesses and one death with illness onset dates ranging from July 5 to July 25, 2018.

The Millford Meat Solutions' ground beef products were identified following further investigation related to Recall 072-2018, conducted on Aug. 30, 2018, where ground beef products were recalled in connection with the E. coli O26 outbreak. FSIS' traceback information indicated that case-patients consumed ground beef products purchased at various retail stores that were supplied by Millford Meat Solutions.

- Sept 20, 2018** - Centers for Disease Control and Prevention (CDC) | [Outbreak of E. coli Infections Linked to Ground Beef](#)
 - Aug 30, 2018** - [SuperMart Super Markets Inc. Recalls Ground Chuck Products Due To Possible E. coli O26 Contamination](#) | [En Español](#)
- [View More](#)

Recall Notice – A2

Food Safety

- Recall & Public Health Alerts
 - Report a Problem with Food
 - Additional Recalls
 - Recall Case Archive
 - Annual Recall Summary
 - Food Illness Investigation Reports
- Food Safety Stats
- Foodborne Illness & Disease
 - Pathogens
 - Foodborne Bacteria Table
- At-Risk Populations
- Safe Food Handling & Preparation
 - Food Safety Steps
 - Meat
 - Poultry
 - Egg Products
 - Seasonal Food
 - Appliances & Thermometers
- Emergency Preparedness & Response
- Science & Data
- Policy
- Inspection

[Subscribe for Updates](#)

Ask USDA
Your guide to expert knowledge on handling and storing food safely and preventing food poisoning.
[Send your Question](#)

Call Our Hotline
For Help with meat, poultry and processed egg products, call the toll-free USDA Meat and Poultry Hotline:
1-888-MPHOTLINE
1-888-674-6854

Report a Problem with Food Online
If you having a problem with a food product, let FSIS know or find the appropriate public health organization.
[Report Problem](#)

#061-2018 **FOODBORNE PATHOGEN** **HIGH RISK**

[Press Release](#) | [Español](#)

ACTIVE
WED, 09/19/2018 - CURRENT
NATIONWIDE

Ground Beef Products Recalled due to Possible E. coli Contamination

MILLFORD MEAT SOLUTIONS →

Millford Meat Solutions is recalling approximately 132,606 pounds of ground beef products made from the chuck portion of the carcass that may be contaminated with Escherichia coli O26.

What Is the Risk?

E. coli O26, like the more common E. coli O157:H7, is a Shiga toxin-producing E. coli (STEC). People can become ill from STECs 2–8 days (average of 3–4 days) after exposure to the organism.

Most people infected with STEC O26 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. Most people recover within a week, but rarely, some develop a more severe infection.

What You Can Do

Persons who experience symptoms of E. coli O26 should seek emergency medical care immediately.

FSIS is concerned that some product may be 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.

Product Details

The ground beef items were produced and packaged on June 21, 2018. The following products are subject to recall:

Brand Name	Product Name	Size/Weight	Date(s)	Product Code	Estab #	Product Image
OUR CERTIFIED	73/27 FINE GRIND GROUND BEEF	3-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 00228749057646	EST 86R	
OUR CERTIFIED	73/27 FINE GRIND GROUND BEEF	3-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 00228749002653	EST 86R	
EXCEL	73/27 FINE GRIND GROUND BEEF	10-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 00228749089098	EST 86R	
EXCEL	73/27 FINE GRIND GROUND BEEF	10-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 90028749002751	EST 86R	
EXCEL	81/19 FINE GRIND GROUND BEEF	10-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 90028749003536	EST 86R	
EXCEL	GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 00228749003568	EST 86R	
EXCEL	CHUCK GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 90028749402773	EST 86R	
EXCEL	81/19 FINE GRIND GROUND BEEF COMBO	20-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 90028749073935	EST 86R	
STERLING SILVER	CHUCK GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 00228749702416	EST 86R	
CERTIFIED ANGUS BEEF	CHUCK GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 90028749802405	EST 86R	
CERTIFIED ANGUS BEEF	CHUCK GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 00228749802413	EST 86R	
FIRE RIVER FARMS	CLASSIC GROUND BEEF 81/19 FINE GRIND	10-LB. CHUBS	USE /FREEZE BY: • JUL/11/18	CASE CODE 90734730297241	EST 86R	

Company Information

Name	MILLFORD MEAT SOLUTIONS
Location	MILLFORD, CO
Establishment ID	M86R
Processing Category	RAW, GROUND
Media Contact	SUMMER JOHNSON, MILLFORD CORPORATE AFFAIRS (987) 654-3219 SUMMER_JOHNSON@MILLFORD.COM
Consumer Contact	1-844-432-5678

FSIS Announcement

Millford Meat Solutions is recalling approximately 132,606 pounds of ground beef products made from the chuck portion of the carcass that may be contaminated with Escherichia coli O26.

On Aug. 16, 2018, FSIS was notified of an investigation of E. coli O26 illnesses. FSIS, the Centers for Disease Control and Prevention, and state public health and agriculture partners determined that raw ground beef was the probable source of the reported illnesses. The epidemiological investigation identified 17 illnesses and one death with illness onset dates ranging from July 5 to July 25, 2018.

The Millford Meat Solutions' ground beef products were identified following further investigation related to [Recall 072-2018](#), conducted on Aug. 30, 2018, where ground beef products were recalled in connection with the E. coli O26 outbreak. FSIS' traceback information indicated that case-patients consumed ground beef products purchased at various retail stores that were supplied by Millford Meat Solutions.

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.

Food Safety Recommendations

FSIS advises all consumers to safely prepare their raw meat products and only consume ground pork that has been cooked to a temperature of 160°F. The only way to confirm that ground pork is cooked to a temperature high enough to kill harmful germs is to use a food thermometer.

Consumers should take proper precautions when handling raw meat products. Proper hand washing after handling raw meat, and poultry and egg products will properly reduce the risk of bacterial cross-contamination to other foods and kitchen surfaces. It is important to prevent cross-contamination by washing counter tops and sinks with hot, soapy water.

Questions? Contact the USDA Meat and Poultry Hotline

MONDAY THROUGH FRIDAY (10 A.M. TO 6 P.M. EASTERN TIME)

Call 1-888-MPHotline (1-888-674-6854)
Chat live via [Ask USDA](#)

FOR ASSISTANCE ANYTIME (24 / 7)

Browse food safety messages at [Ask USDA](#)
Email MPHotline@usda.gov

REPORT A PROBLEM WITH A MEAT, POULTRY, OR EGG PRODUCT

Submit a complaint to the online [Electronic Consumer Complaint Form](#)

Alert History

The ready-to-eat FSIS-regulated products that have been identified as containing ingredients involved in the Ashland Sausage Company recall are listed below. The products contain separately packaged meat or poultry and hard-boiled eggs.

- Sept 20, 2018** – CDC Investigation | [Outbreak of E. coli Infections Linked to Ground Beef](#)
- Aug 30, 2018** – [SuperMart Super Markets Inc. Recalls Ground Chuck Products Due To Possible E. coli O26 Contamination](#) | [En Español](#)

[View More](#)

Recall Notice – B1

- Food Safety ^
- Recall & Public Health Alerts ^
 - Report a Problem with Food
 - Additional Recalls
 - Recall Case Archive
 - Annual Recall Summary
 - Food Illness Investigation Reports
- Food Safety Stats
- Foodborne Illness & Disease ^
 - Pathogens
 - Foodborne Bacteria Table
- At-Risk Populations
- Safe Food Handling & Preparation ^
 - Food Safety Steps
 - Meat
 - Poultry
 - Egg Products
 - Seasonal Food
 - Appliances & Thermometers
- Emergency Preparedness & Response
- Science & Data v
- Policy v
- Inspection v
- Subscribe for Updates

#080-2018 FOREIGN MATERIAL MEDIUM RISK

[Press Release](#) | [Español](#)

Pork Sausage Link Products

JAMESON SMITH FARMS, INC. →

ACTIVE

THU, 09/13/2018 - CURRENT
INDIANA, ILLINOIS, KENTUCKY, MARYLAND, MICHIGAN,
MISSOURI, NEW JERSEY, NEW YORK, NORTH CAROLINA, OHIO,
PENNSYLVANIA, VIRGINIA, WISCONSIN

FSIS Announcement

Jameson Smith Farms, Inc., a Smithville, Ohio, establishment, is recalling approximately 46,734 pounds of pork sausage link products that may be contaminated with extraneous materials, specifically pieces of clear hard plastic.

The problem was discovered when the establishment received consumer complaints of extraneous material in the pork sausage products.

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.

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.

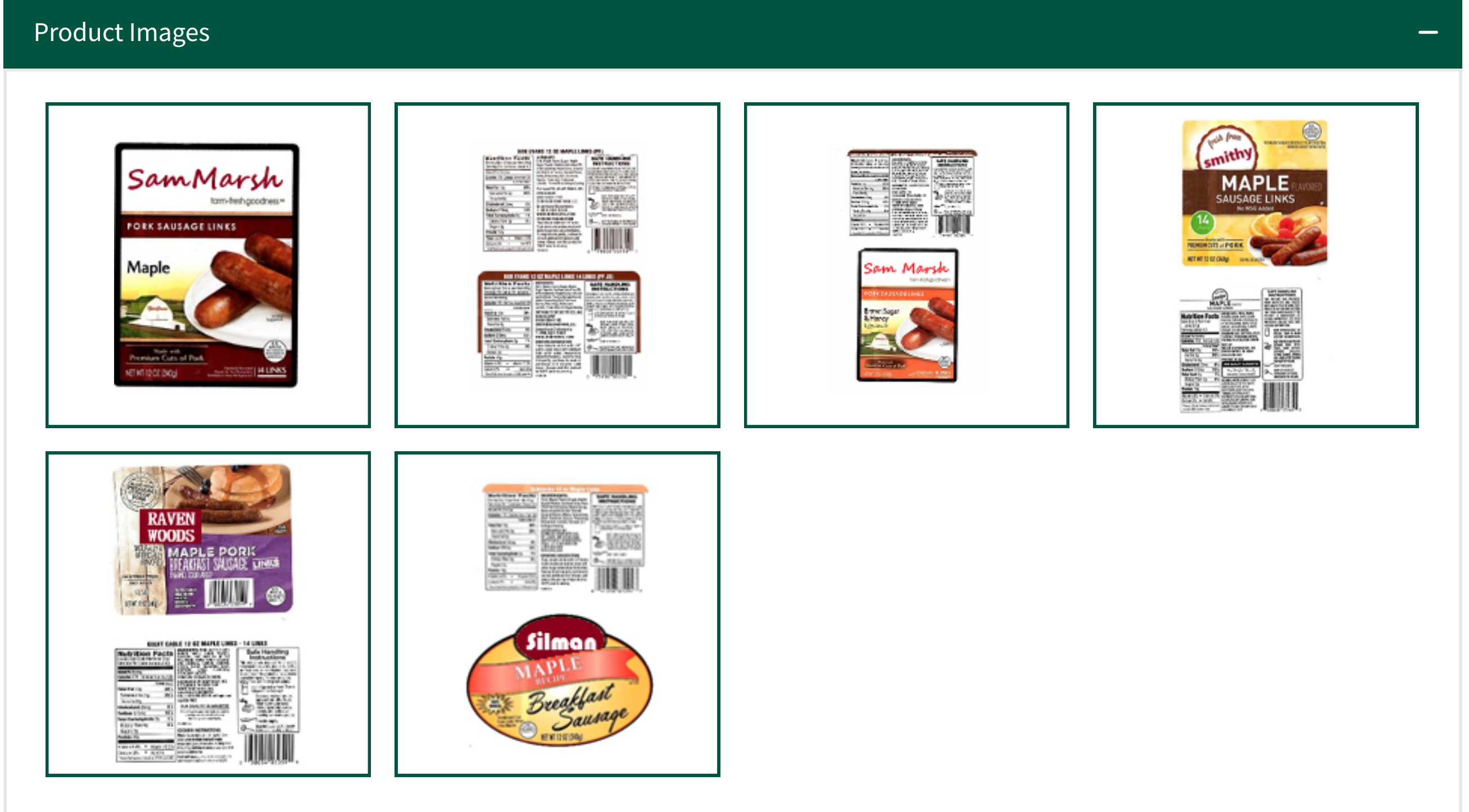
FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Product Details

The raw pork sausage link items were produced on Aug. 1, 2018. The following products are subject to recall:

- 12-oz overwrap trays labeled "Sam Marsh MAPLE PORK SAUSAGE LINKS." These products contain a Use by date of Oct. 16, 2018 or Oct. 19, 2018, and Lot Code of 8213.
- 12-oz overwrap trays labeled "Sam Marsh EVANS BROWN SUGAR & HONEY." These products contain a Use by date of Sept. 24, 2018 or Sept. 29, 2018, and Lot Code of 8213.
- 12-oz overwrap trays labeled "fresh from smithy MAPLE FLAVORED SAUSAGE LINKS." These products contain a Use by date of Sept. 06, 2018, and Lot Code of 8213.
- 12-oz overwrap trays labeled "RAVEN WOODS MAPLE PORK BREAKFAST SAUSAGE LINKS CARAMEL COLOR ADDED." These products contain a Use by date of Sept. 10, 2018, and Lot Code of 8213.
- 12-oz overwrap trays labeled "Silman MAPLE RECIPE BREAKFAST SAUSAGE." These products contain a Lot Code of 8213.

The products subject to recall bear establishment number "EST 6785." These items were shipped to retail locations in Ind., Ill., Ky., Md., Mich., Mo., N.J., N.Y., N.C., Ohio, Pa., Va., and Wis.



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.

What You Should Do

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.

Company Information

JAMESON SMITH FARMS, INC.
Smithville, OH

ESTABLISHMENT ID
EST. M6785

PROCESSING CATEGORY
Raw, ground beef (Raw, non-intact)

Media with questions about the recall can contact Jameson Smith at (123) 456-7890 or Jameson.Smith@jamesonsmith.com.

Consumers with questions may send inquires to consumer relations for Jameson Smith Farms, Inc. at 1-800-123-4567.

Alert History

The ready-to-eat FSIS-regulated products that have been identified as containing ingredients involved in the Ashland Sausage Company recall are listed below. The products contain separately packaged meat or poultry and hard-boiled eggs.

- January 22, 2020** - Added additional products being recalled and an additional establishment number inside the USDA mark of inspection | [En Español](#)
- January 22, 2020** - Updated to include additional "CHEESEWICH Ready to Eat BACON N EGGS" product "USE BY" dates of 2/5/20 and 3/6/20, and lot codes 304191 and 351191 | [En Español](#)
- January 10, 2020** - Added additional products being recalled and an additional establishment number inside the USDA mark of inspection | [En Español](#)

[View More](#)

Ask USDA
Your guide to expert knowledge on handling and storing food safely and preventing food poisoning.
[Send your Question](#)

Call Our Hotline
For Help with meat, poultry and processed egg products, call the toll-free USDA Meat and Poultry Hotline:
[1-888-MPHOTLINE](tel:1-888-MPHOTLINE)
[1-888-674-6854](tel:1-888-674-6854)

Report a Problem with Food Online
If you having a problem with a food product, let FSIS know or find the appropriate public health organization.
[Report Problem](#)

Recall Notice – B2

Food Safety ^

Recall & Public Health Alerts ^

- Report a Problem with Food
- Additional Recalls
- Recall Case Archive
- Annual Recall Summary
- Food Illness Investigation Reports

Food Safety Stats

Foodborne Illness & Disease ^

- Pathogens
- Foodborne Bacteria Table

At-Risk Populations

Safe Food Handling & Preparation ^

- Food Safety Steps
- Meat
- Poultry
- Egg Products
- Seasonal Food
- Appliances & Thermometers

Emergency Preparedness & Response

Science & Data v

Policy v

Inspection v

[Subscribe for Updates](#)

#080-2018 FOREIGN MATERIAL MEDIUM RISK ACTIVE

[Press Release](#) | [Español](#)

INDIANA, ILLINOIS, KENTUCKY, MARYLAND, MICHIGAN, MISSOURI, NEW JERSEY, NEW YORK, NORTH CAROLINA, OHIO, PENNSYLVANIA, VIRGINIA, WISCONSIN

Jameson Smith Pork Sausage Link Products Recalled due to Possible Contamination with Plastic

JAMESON SMITH FARMS, INC. →

Jameson Smith Farms, Inc., a Smithville, Ohio, establishment, is recalling approximately 46,734 pounds of pork sausage link products that may be contaminated with pieces of clear hard plastic.

What Is the Risk?

Foreign material is defined as foreign matter that may cause illness or injury to the consumer, or objects that are perceived by the consumer to be unexpected in the food. There are three potential risks to the consumer from foreign materials: physical injury to the consumer, choking, and product tampering. Foreign objects could injure the mouth, throat or intestinal tract.

What You Can Do

Anyone concerned about an injury or illness should contact a healthcare provider. FSIS is concerned that some product may 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.

Product Details

The raw pork sausage link items were produced on Aug. 1, 2018. The following products are subject to recall:

Brand Name	Product Name	Size/Weight	Date(s)	Product Code	Estab #	Product Image
SAM MARSH	MAPLE PORK SAUSAGE LINKS	12-OZ OVERWRAP TRAYS	USE BY DATE: • OCT. 16, 2018 • OCT. 19, 2018	LOT CODE 8213	EST 6785	
SAM MARSH	BROWN SUGAR & HONEY	12-OZ OVERWRAP TRAYS	USE BY DATE: • SEPT. 24, 2018 • SEPT. 29, 2018	LOT CODE 8213	EST 6785	
SMITHY	FRESH FROM MEIJER MAPLE FLAVORED SAUSAGE LINKS	12-OZ OVERWRAP TRAYS	USE BY DATE: • SEPT. 06, 2018	LOT CODE 8213	EST 6785	
RAVEN WOODS	MAPLE PORK BREAKFAST SAUSAGE LINKS CARAMEL COLOR ADDED	12-OZ OVERWRAP TRAYS	USE BY DATE: • SEPT. 10, 2018	LOT CODE 8213	EST 6785	
SILMAN	MAPLE RECIPE BREAKFAST SAUSAGE	12-OZ OVERWRAP TRAYS		LOT CODE 8213	EST 6785	

The products subject to recall bear establishment number "EST 6785" on the package.

These items were shipped to retail locations in Indiana, Illinois, Kentucky, Maryland, Michigan, Missouri, New Jersey, New York, North Carolina, Ohio, Pennsylvania, Virginia, and Wisconsin.

[View Labels \(PDF\)](#)



Company Information

Name	JAMESON SMITH FARMS, INC.
Location	SMITHVILLE, OH
Establishment ID	M6785
Processing Category	RAW, GROUND
Media Contact	JAMESON SMITH (123) 456-7890 JAMESON.SMITH@ASHLAND.COM
Consumer Contact	CONSUMER RELATIONS, JAMESON SMITH FARMS, INC. 1-800-123-4567

FSIS Announcement

Jameson Smith Farms, Inc., a Smithville, Ohio, establishment, is recalling approximately 46,734 pounds of pork sausage link products that may be contaminated with extraneous materials, specifically pieces of clear hard plastic.

The problem was discovered when the establishment received consumer complaints of extraneous material in the pork sausage products.

As of Sept. 13, 2018, 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.

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.

Food Safety Recommendations

FSIS advises all consumers to safely prepare their raw meat products and only consume ground pork that has been cooked to a temperature of 160°F. The only way to confirm that ground pork is cooked to a temperature high enough to kill harmful germs is to use a food thermometer.

Consumers should take proper precautions when handling raw meat products. Proper hand washing after handling raw meat, poultry and eggs can greatly reduce the risk of bacterial cross-contamination to other foods and kitchen surfaces. It is important to prevent cross-contamination by washing counter tops and sinks with hot, soapy water.

Questions? Contact the USDA Meat and Poultry Hotline

MONDAY THROUGH FRIDAY (10 A.M. TO 6 P.M. EASTERN TIME)
Call 1-888-MPHotline (1-888-674-6854)
Chat live via [Ask USDA](#)

FOR ASSISTANCE ANYTIME (24 / 7)
Browse food safety messages at [Ask USDA](#)
Email MPHotline@usda.gov

REPORT A PROBLEM WITH A MEAT, POULTRY, OR EGG PRODUCT
Submit a complaint to the online [Electronic Consumer Complaint Form](#)

Alert History

FSIS provides updates as we become aware of additional products, distribution locations or other information important to the public.

- January 22, 2020** - Added additional products being recalled and an additional establishment number inside the USDA mark of inspection | [Español](#)
- January 22, 2020** - Updated to include additional "CHEESEWICH Ready to Eat BACON N EGGS" product "USE BY" dates of 2/5/20 and 3/6/20, and lot codes 304191 and 351191 | [Español](#)
- January 10, 2020** - Added additional products being recalled and an additional establishment number inside the USDA mark of inspection | [Español](#)

[View More](#)