



For Immediate Release

07/13/2021

COVID-19 Information	Vaccine Information
Phone: 980-432-1800	Website: www.rowancountync.gov/COVIDvaccine
Website: www.rowancountync.gov/COVID-19	Follow Us: www.facebook.com/rowancountyhealth
Email: covid-19@rowancountync.gov	Case Information: https://bit.ly/rowan-covid19-hub

Rowan County Public Health Highly Suggests You Check Your Freezer for Tyson Foods' Ready-To-Eat Chicken

Tyson Foods Inc. has recalled approximately 8,955,296 pounds of their ready-to-eat (RTE) chicken products that may be adulterated with *Listeria monocytogenes*, according to the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) as of late last week.

The frozen, fully cooked chicken products were produced between December 26, 2020 and April 13, 2021. The products that are subject to recall are listed [here](#). View the labels [here](#). The products subject to recall bear establishment number "EST. P-7089" on the product bag or inside the USDA mark of inspection. These items were shipped nationwide to retailers and institutions, including hospitals, nursing facilities, restaurants, schools and Department of Defense locations.

On June 9, 2021, FSIS was notified of two persons ill with listeriosis. Working in conjunction with the Centers for Disease Control and Prevention (CDC) and state public health partners, FSIS determined there is evidence linking the *Listeria monocytogenes* illnesses to precooked chicken produced at Tyson Foods Inc. The epidemiologic investigation identified three listeriosis illnesses, including one death, between April 6, 2021 and June 5, 2021. During routine sample collection, FSIS collected two precooked chicken samples from two establishments that are closely related genetically to *Listeria monocytogenes* from ill people. One of the samples was collected at Tyson Foods Inc. FSIS is continuing to work with federal and state public health partners to determine if there are additional illnesses linked to these products.

Additional information on the investigation may be found on the CDC's [website](#).

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. 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.

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) or conduct a live chat via [Ask USDA](#) from 10 a.m. to 6 p.m. (Eastern Time)

Remember the 3 Ws: WEAR (cloth face covering), WAIT (6 feet apart) & WASH (your hands often)!

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Monday through Friday. Consumers can also browse food safety messages at [Ask USDA](#) or send a question via email to MPHotline@usda.gov. For consumers that need to report a problem with a meat, poultry, or egg product, the online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at <https://foodcomplaint.fsis.usda.gov/eCCF/>.

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