

United States Department of Agriculture  
Food Safety and Inspection Service

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## News & Events

### News Releases

#### California Firm Recalls Grilled Chicken Caesar Salad Kits For Possible *Salmonella* Contamination

Recall Release  
FSIS-RC-059-2012

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
(202) 720-9113  
Atiya Khan

WASHINGTON, August 16, 2012 – Real Mex Foods, a Vernon, Calif. establishment, is recalling approximately 77,688 pounds of Grilled Chicken Caesar Salad Kits. The salad kits include dressing made with cilantro that is the subject of a [Food and Drug Administration \(FDA\) recall](#) by Fresco Green Farms Inc., due to possible *Salmonella* contamination, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall are: [\[View Label\]](#)

- 36-oz. trays of "El Torito Grilled Chicken Caesar Salad Kit."
- 18-lb. cases that contain eight (8) 36-oz. trays of "EL TORITO Grilled Chicken Caesar Salad Kit."

The products subject to recall bear the establishment number "P-4140" inside the USDA mark of inspection. The cases bear any of the following sell by dates: "08/23/12," "08/30/12," "09/06/12," or "09/14/12." The trays bear the same sell by dates in the following format: "082312," "083012," "090612," or "091412." Each case is also marked with an identifying item number of "24203." The products were produced between July 23, 2012, and August 6, 2012, and distributed to retail establishments in California. When available, the retail distribution list will be posted on FSIS' website at [www.fsis.usda.gov/FSIS\\_Recalls/Open\\_Federal\\_Cases/index.asp](http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp).

FSIS was alerted to the problem by Real Mex Foods. The company was informed by a supplier that the cilantro used in the product is subject to an FDA recall. FSIS and the company have received

#### Recommendations for Preventing Salmonellosis

Wash hands before and after handling raw meat and poultry with warm/hot (preferred) or cold soapy running water by rubbing hands together vigorously for at least 20 seconds. Also wash cutting boards, dishes and utensils with hot (preferred), soapy water and clean up any spills right away. The mechanical action of vigorous rubbing of hands and utensils/surfaces creates friction that helps to dislodge bacteria and viruses from hands and surfaces.

Additionally, warm/hot water helps to dissolve fats/foods, aiding in cleaning/microbe removal and can also assist in deactivation of pathogens. For more information on hand washing, go to <http://www.cdc.gov/handwashing>. If soapy water is not available, use an

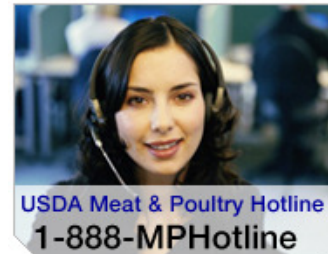
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no reports of illnesses associated with consumption of this product.

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.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly, and persons with HIV infection or those undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days. Individuals concerned about an illness should contact a health care provider.

alcohol-based hand sanitizer that contains at least 60% alcohol. Alcohol-based hand sanitizers can reduce the number of germs on hands in some situations. However, sanitizers do not eliminate all types of germs, including viruses.

Keep raw meat, fish and poultry away from other food that will not be thoroughly cooked. Use separate cutting boards for raw meat, poultry, and their juices and thoroughly cooked foods. Thoroughly cook raw meat and poultry to safe internal temperatures (160° F for ground meat such as beef and pork and 165° F for all poultry, as measured with a food thermometer) before eating. Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90° F). Refrigerate cooked meat and poultry within two hours after cooking.

Consumers and news reporters with questions about the recall should contact the company's President, Michael Siegmund, at (323) 282-2700.

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). "Ask Karen" live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET. 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.

#

[Retail Distribution List \(PDF Only\)](#)

Label



**Food Safety Questions? Ask Karen!**  
 FSIS' automated response system can provide food safety information 24/7

[www.fsis.usda.gov](http://www.fsis.usda.gov)

Last Modified: August 16, 2012

USDA Recall Classifications	
<b>Class I</b>	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.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.