

# Tip Top Poultry, Inc. Recalls Ready-To-Eat Poultry Products Due to Possible Listeria Contamination

**Class I Recall 094-2019**

**Health Risk: High** Sep 28, 2019

Congressional and Public Affairs

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**WASHINGTON, Sept. 28, 2019** – Tip Top Poultry, Inc, a Rockmart, Ga., establishment, is recalling an undetermined amount of ready-to-eat (RTE) poultry products that may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The frozen cooked, diced or shredded, RTE chicken products were produced between January 21, 2019 and September 24, 2019. The products subject to recall can be found in this [spreadsheet](#). [[View labels](#) (PDF only)].

The products subject to recall bear establishment number “Est. P-17453” inside the USDA mark of inspection. These items were shipped to institutions nationwide in the United States and Canada (see the [recalled products distributed in Canada](#)).

The problem was discovered when the firm notified FSIS that multiple samples of product produced by Tip Top Poultry, Inc. confirmed positive for the presence of *Listeria monocytogenes* after being tested in Canada. The firm decided to recall all cooked, diced or shredded, RTE chicken products produced from January 21, 2019 through September 24, 2019 with product codes ranging from 10000 to 19999 and 70000 to 79999. Tip Top expanded the dates and the scope of the recall out of an abundance of caution.

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.

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. Less commonly, persons outside these risk groups are affected.

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.

FSIS is concerned that some product may be in institutional freezers. Institutions that have purchased these products are urged not to serve 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, a retail distribution list(s), if applicable, will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).

Consumers and media with questions regarding the recall can contact Garret Rutherford with Brand Apart, at (404) 220-9618.

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 6 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>.

<b>USDA Recall Classifications</b>	
<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.

*Last Modified Sep 29, 2019*