



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

**Recall Release
FSIS-RC-022-2003**

**CLASS I RECALL
HEALTH RISK: HIGH**

Congressional and Public Affairs
(202) 720-9113; FAX: (202) 690-0460
Andrea McNally

North Carolina Firm Recalls Beef Sausage For Possible *Listeria* Contamination

WASHINGTON, May 5, 2003 – Cangialosi's Specialty Sausage, a Greensboro, N.C., establishment, is voluntarily recalling approximately 180 pounds of frozen, fully cooked beef sausage that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The products subject to recall are 10-lb. cases of "CANGIALOSI SWEET ITALIAN SAUSAGE, BEEF SAUSAGE SLICED FULLY COOKED," bearing the date "APRIL 29 2003." The cases also bear the establishment code "EST. 18193" inside the USDA seal of inspection.

The beef sausage was produced on April 29, and distributed to restaurants in North Carolina and Virginia.

"Because of the potential for foodborne illness, we want consumers to be aware of the recall," said Dr. Garry L. McKee, FSIS administrator. "Diners may wish to ask if their meals contain the recalled product."

The problem was discovered through routine FSIS microbiological sampling.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. Listeriosis can cause high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weak immune systems – infants, the frail or elderly and persons with chronic disease, HIV infection or in chemotherapy.

FSIS has received no reports of illnesses associated with

LISTERIA PRECAUTIONS

**USDA Meat and Poultry
Hotline
1-800-535-4555 or visit
www.fsis.usda.gov**

People at risk for listeriosis and their family members or individuals preparing food for them should:

Reheat until steaming hot the following types of ready-to-eat foods: hot dogs, luncheon meats, cold cuts, fermented and dry sausage, and other deli-style meat and poultry products. Thoroughly reheating food can help kill any bacteria that might be present. If you cannot reheat these foods, do not eat them.

Wash hands with hot, soapy water after handling these types of ready-to-eat foods. (Wash for at least 20 seconds.) Also wash cutting boards, dishes, and utensils. Thorough washing helps eliminate any bacteria that might get on your hands or other surfaces from food before it is reheated.

Do not eat soft cheeses such as feta, Brie, Camembert, blue-veined or Mexican-style

consumption of this product. Anyone concerned about an illness should contact a physician.

Consumers and media with questions about the recall may contact Giacomo Cangialosi, company president, at (336) 665-5775.

Consumers with other food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-800-535-4555. The hotline 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.

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cheese. You can eat hard cheeses, processed cheeses, cream cheese, cottage cheese, and yogurt.

Do not drink raw, unpasteurized milk or eat foods made from it, such as unpasteurized cheese.

Observe all expiration dates for perishable items that are precooked or ready-to-eat.

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.

For Further Information, Contact:

- **Consumers:** Meat and Poultry Hotline, 1-800-535-4555 (voice); 1-800-256-7072 (TTY)
- **Media:** (202) 720-9113

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