



## Salmon's Meat Products Issues Voluntary Class I Recall of Ready-To-Eat Meat Products Due to Possible Listeria Contamination

**FOR IMMEDIATE RELEASE:** August 24, 2023

**Contact:** Dan Richter, Public Information Officer, (608) 419-5352

[dan.richter@wisconsin.gov](mailto:dan.richter@wisconsin.gov)

MADISON, Wis. – Salmon's Meat Products in Luxemburg is issuing a voluntary Class I recall for a variety of ready-to-eat meat products sold at retail stores throughout northeastern Wisconsin. The following products being recalled carry a Wisconsin mark of inspection for establishment No. 742 with "Best if used by" dates of 09/11/2023 and before. These products include:

- Country Smoked Sliced Ham, approximately 2 lb. vacuum sealed packages
- Cooked Smoked Ham Steaks, approximately 0.4 lb. vacuum sealed packages
- Cooked Ham, approximately 1 lb. vacuum sealed packages

Additional products included in this recall carry a Wisconsin mark of inspection for establishment No. 742 with "Best if used by" dates of 09/30/2023 and before. These products include:

- Sliced Homestyle Summer Sausage, approximately 16 oz. vacuum sealed packages
- Cracker-sized Sliced Summer Sausage, approximately 8 oz. vacuum sealed packages

Two products included in this recall were sold at Salmon's Meat Products' retail store location. These products do not carry the establishment number but have "Best if used by" dates of 9/11/2023 and before. These products include:

- Country Smoked Shaved Ham, variable weight packages
- Smoked Sliced Ribeye, approximately 1 lb. vacuum sealed packages

Lastly, Beef Stick Snack Bites were sold in bulk to the following retail locations where the product was repackaged and no longer has the establishment number or "Best if used by" dates:

- Konop Food & Catering (Green Bay)
- Renard's Cheese
- T&S Distributing

This is a Class I recall, initiated based on sample results from the establishment's routine internal testing programs. Evidence shows that the products were potentially contaminated with the pathogen *Listeria monocytogenes*.

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. Invasive infections may spread 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 can occur 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.

The Wisconsin Department of Agriculture, Trade and Consumer Protection has reason to believe that some affected products may be in consumers' refrigerators. Consumers who have purchased these products are urged not to consume them. These products should be discarded.

No illnesses have been reported as a result of consuming these products. Anyone with signs or symptoms of a foodborne illness should contact their doctor. Consumers and media with questions about this recall can contact Max, Salmon's Meat Products, at (920) 845-2721, Option 2, or [info@salmonsmeatproducts.com](mailto:info@salmonsmeatproducts.com).

More information on the U.S. Department of Agriculture (USDA) recall classifications is available below and on USDA's website at [fsis.usda.gov](http://fsis.usda.gov).

### **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 use of the product will not cause adverse health consequences.

###

*Find more DATCP news in our [newsroom](#), on [Facebook](#), [Twitter](#), and [Instagram](#).*