Barber Foods Chicken Kiev Stuffed Chicken Breast Recall FAQ
Hotline 1-844-564-5555- 8:30am-7pm CST

What product is being recalled?
We have issued a voluntary recall of the following Barber Foods Premium Entrees Kiev Raw Stuffed Chicken Breast in the six-count club pack:

- Best Buy Date 4/28/16 (Lot #: 0950292102)
- Best Buy Date 5/20/16 (Lot #: 0950512101)
- Best Buy Date 7/21/16 (Lot #: 0951132202)

The lot code and best before dates can be found on the bottom of the box in a gold highlighted area.

All affected product was available for purchase only through Sam’s Club locations in the upper Midwest. In an abundance of caution, we removed all product off of club shelves immediately after learning of the potential issue.

Why is this product being recalled?
The Minnesota Department of Health has linked four cases of Salmonellosis linked to this product.

What should I do if I have this product?
You should either discard the product or return the product to the Sam’s Club from which you purchased it for a full refund.

I purchased and consumed this product in the last few months. Should I be worried that I will be sick?
No, Salmonellosis occurs within hours after an inadequately cooked product containing Salmonella is consumed. All raw chicken products require proper handling and cooking, and this product is no different than any other raw chicken item and must be fully cooked by the consumer.

What are the symptoms of Salmonellosis?
Salmonellosis carries with it flu-like symptoms, such as:

- fever
- chills
- diarrhea
- abdominal cramps
- headache
- nausea
- vomiting
I purchased and consumed this product in the last few months, and I experienced some of these symptoms. Did I have food poisoning? Should I see a doctor?

With Salmonellosis, a person exhibits symptoms similar to the flu. If these symptoms have passed, the illness cannot definitively be labeled as Salmonellosis as many illnesses share these symptoms. If you currently are experiencing these symptoms, please see a physician.

I see this Chicken Kiev product for sale at my local store. Is it safe?

Yes, all potentially affected product was for sale at Sam’s Club locations in the upper Illinois, Minnesota and Wisconsin and has been removed from club shelves, so any items remaining on the shelves are not associated with this recall.

I have this product in my freezer, but it’s not the one being recalled. Is it safe?

Yes, it is safe. Simply follow the cooking instructions and enjoy.

Should I worry about other Barber Foods products?

No, Barber Foods has a long history of producing high quality and wholesome products, and we strive to ensure continual delivery of safe foods to the marketplace. Please note that all raw chicken products require proper handling and oven-only cooking to be safe.

If these products are produced in the same facility as the ones being recalled, how can I be sure that the non-recalled food I’m eating is safe?

Since raw chicken inherently contains Salmonella, all raw chicken products should be properly handled and cooked in an oven so that the internal temperature reaches 165°F. While our packaging clearly defines safe handling and proper cooking instructions, this recall is being executed in the abundance of caution. Consumers are the final, critical link in the food safety chain and can completely eliminate the threat of Salmonella by following the validated cooking instructions on packages containing raw chicken.

Why is Sam’s Club contacting me?

Sam’s Club has the ability to search their system for individuals who have purchased product during a designated time frame. Your name came up on their list. If you did not purchase the product, another member of your family may have. We will keep you in our system, but if you find that someone has purchased the product and you have further questions regarding next steps, please contact us.

Does all chicken contain Salmonella?

Approximately one out of every four chickens processed contains Salmonella, so the recalled product is no different than the billions of pounds of chicken sold in the U.S. each year. By safely preparing and cooking raw poultry in an oven to a temperature of 165°F, consumers will kill any harmful bacteria.

What are you doing to prevent this from happening again?

Because poultry inherently has Salmonella, its presence is unavoidable and expected. AdvancePierre has world-class safety programs and Global Food Safety Initiative (GFSI) subject-matter experts at all of our
facilities, and we require our stuffed chicken breast suppliers – deemed Category 1, Best in Class suppliers by the USDA – to uphold our high food safety and quality standards so that we effectively reduce the amount of Salmonella in the marketplace. We also will continue to label all raw products with validated cooking and safe handling instructions so that consumers can continue to eat safe, quality food.

**What can I do to prevent eating products contaminated with Salmonella?**

For protein products, simply follow the cooking instructions to kill the natural bacteria present in animal meat.

**Please note the following guidelines for safe food preparations:**

**CLEAN: Wash Hands and Surfaces Often**
- Wash hands with warm soapy water for 20 seconds before and after handling food and after using the bathroom, changing diapers, and handling pets.
- Wash utensils, cutting boards, dishes, and countertops with hot soapy water after preparing each food item and before you go on to the next item.
- Consider using paper towels to clean kitchen surfaces. If you use cloth towels, wash them often in the hot cycle of your washing machine.

**SEPARATE: Don't Cross-contaminate**
- Separate raw meat, poultry, and seafood from other foods in your grocery shopping cart and in your refrigerator.
- If possible, use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
- Always wash cutting boards, dishes, countertops, and utensils with hot soapy water after they come in contact with raw meat, poultry, and seafood.
- Never place cooked food on a plate that previously held raw meat, poultry, or seafood.

**COOK: Cook to Safe Temperatures**
- Use a clean food thermometer when measuring the internal temperature of meat, poultry, casseroles, and other foods to make sure they have reached a safe minimum internal temperature:
  - Cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145°F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.
  - Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160°F as measured with a food thermometer.
  - Cook all poultry to a safe minimum internal temperature of 165°F as measured with a food thermometer.
  - Stuffed poultry is not recommended. Cook stuffing separately to 165°F.
  - Egg dishes, casseroles to 160°F.
  - Fish should reach 145°F as measured with a food thermometer.
  - Bring sauces, soups, and gravy to a boil when reheating.
  - Reheat other leftovers thoroughly to at least 165°F.
CHILL: Refrigerate Promptly

- Keep food safe at home, refrigerate promptly and properly. Refrigerate or freeze perishables, prepared foods, and leftovers within 2 hours (1 hour if temperatures are above 90°F).
- Freezers should register 0°F or below and refrigerators 40°F or below.
- Thaw food in the refrigerator, in cold water, or in the microwave. Foods should not be thawed at room temperature. Foods thawed in the microwave or in cold water must be cooked to a safe minimum internal temperature immediately after thawing.
- Marinate foods in the refrigerator.
- Divide large amounts of leftovers into shallow containers for quick cooling in the refrigerator.