



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

What products are being recalled?

We have voluntarily decided to expand the previous recall (July 2, 2015) to include all production associated with a specific whole muscle raw material processed in our Portland (ME) facility on nine production dates from February 2015 through May 2015.

A list of the items being recalled for your store is provided here:

Brand	Product Name	Package Type & Size	Use By
Barber Foods	Broccoli and Cheese	Carton - 2-5 oz Individually Pouched Entrees	5/17/2016
Barber Foods	Crème Brie	Carton - 2-5 oz Individually Pouched Entrees	5/17/2016
Barber Foods	Canada Cordon Swiss	Carton - 2-5 oz Individually Pouched Entrees	2/17/2016
Barber Foods	Broccoli and Cheese	Carton - 2-5 oz Individually Pouched Entrees	2/17/2016
Loblaws No Name	Parmesan	Carton - 2-5 oz Individually Pouched Entrees	2/17/2016
Barber Foods	Cordon bleu	Carton - 6/6oz Individually Pouched Entrees	5/17/2016
Barber Foods	Broccoli and Cheese	Carton - 6/6oz Individually Pouched Entrees	5/17/2016
Barber Foods	Cordon bleu	Carton - 2-5 oz Individually Pouched Entrees	5/18/2016
Barber Foods	Chicken Kiev	Carton - 2-5 oz Individually Pouched Entrees	5/18/2016
Barber Foods	Cordon bleu	Carton - 8-5 oz Individually Pouched Entrees	2/18/2016
Barber Foods	Broccoli and Cheese	Carton - 8-5 oz Individually Pouched Entrees	2/18/2016
Barber Foods	Cordon bleu	Carton - 8-5 oz Individually Pouched Entrees	2/18/2016
Meijer	Cordon bleu	Carton - 6/5oz Individually Pouched Entrees	5/19/2016
Meijer	Chicken Kiev	Carton - 6/5oz Individually Pouched Entrees	2/19/2016
Barber Foods	Broccoli and Cheese	Carton - 6/5oz Individually Pouched Entrees	5/19/2016
Barber Foods	Asparagus and Cheese	Carton - 6/5oz Individually Pouched Entrees	5/19/2016
Loblaw No Name	Ham and Cheese	Carton - 2-5 oz Individually Pouched Entrees	2/19/2016
Loblaw No Name	Garlic Butter	Carton - 2-5 oz Individually Pouched Entrees	2/19/2016
Loblaw No Name	Broccoli and Cheese	Carton - 2-5 oz Individually Pouched Entrees	2/19/2016
Barber Foods	Broccoli and Cheese	Carton - 6-6oz Individually Pouched Entrees	5/20/2016
Barber Foods	Broccoli and Cheese	Carton - 6-6oz Individually Pouched Entrees	5/20/2016
Barber Foods	Broccoli and Cheese	Carton - 2-5 oz Individually Pouched Entrees	5/23/2016
Barber Foods	Chicken Tenders - Italian	Carton - 12-48oz	5/23/2016
Loblaw No Name	Parmesan	Carton - 2-5 oz Individually Pouched Entrees	2/23/2016
Barber Foods	Cordon bleu	Carton - 2-5 oz Individually Wrapped Pouch	5/24/2016
Barber Foods	Crème Brie	Carton - 2-5 oz Individually Wrapped Pouch	5/24/2016
Barber Foods	Asparagus and Cheese	Carton - 2-5oz Individually Wrapped Pouch	5/24/2016
Barber Foods	Cordon bleu	Carton - 6-5oz Individually Wrapped Pouch	5/24/2016

Barber Foods	Chicken Fingers	Carton - 12-48oz	5/24/2016
Barber Foods	Cordon bleu	Carton - 2-4oz Individually Wrapped Pouch	5/25/2016
Barber Foods	Kiev	Carton - 2-5oz Individually Wrapped Pouch	5/25/2016
Barber Foods	Cordon bleu	Carton - 2-5oz Individually Wrapped Pouch	5/25/2016
Barber Foods	Kiev	Carton - 6-5oz Individually Wrapped Pouch	5/25/2016
Barber Foods	Broccoli and Cheese	Carton - 6-5oz Individually Wrapped Pouch	5/25/2016
Barber Foods	Broccoli and Cheese	Carton - 6-5oz Individually Wrapped Pouch	5/25/2016
Western Family	Parmesan	Carton - 6-5oz Individually Wrapped Pouch	2/25/2016
Barber Foods	Cordon bleu	Carton - 6-5oz Individually Wrapped Pouch	5/25/2016
Loblaw No Name	Ham and Cheese	Carton - 2-5oz Individually Wrapped Pouch	2/26/2016
Loblaw No Name	Garlic Butter	Carton - 2-5oz Individually Wrapped Pouch	2/26/2016
Loblaw No Name	Broccoli and Cheese	Carton - 2-5oz Individually Wrapped Pouch	2/26/2016
Barber Foods	Cordon bleu	Carton - 6-6oz Individually Wrapped Pouch	5/26/2016
Barber Foods	Broccoli and Cheese	Case - 6 -6oz Individually Wrapped Pouch	5/27/2016
Barber Foods	Broccoli and Cheese	Carton - 6-6 oz Individually Wrapped Pouch	5/27/2016
Barber Foods	Cordon Bleu	Carton - 6-6 oz Individually Wrapped Pouch	5/27/2016
Loblaw	Ham and Cheese	Carton - 2-5 oz Individually Wrapped Pouch	3/2/2016
Loblaw	Garlic Butter	Carton - 2 -5 oz Individually Wrapped Pouch	3/2/2016
Loblaw	Broccoli and Cheese	Carton 2 -5oz Individually Wrapped Pouch	3/2/2016
Barber Foods	Cordon Blue	Carton - 6-6 oz Individually Wrapped Pouch	6/3/2016
Barber Foods	Cordon Swiss	Carton 8 -5 oz Individually Wrapped Pouch	3/1/2016
Barber Foods	Broccoli and Cheese	Carton - 6-6 oz Individually Wrapped Pouch	6/22/2016
Barber Foods	Broccoli and Cheese	Carton - 2-5 oz Individually Wrapped Pouch	4/29/2016
Western Family	Cordon Swiss	Carton - 2-5 oz Individually Wrapped Pouch	4/30/2016
Barber Foods	Cordon Swiss	Case - 24 -5 oz individually wrapped pouch	5/10/2016
Barber Foods	Cordon Swiss	Carton - 6-6 oz Individually Wrapped Pouch	8/12/2016

Why are these products being recalled?

Due to two additional illnesses that have been identified, and new microbiological evidence that has been provided, we have been able to determine the root cause of our recall announced on July 2, 2015. That's why these additional products are being recalled.

What should I do if I have these products?

You should either discard the product or return the product to the retail establishment from which you purchased it for a full refund.

I purchased and consumed one or more of these products 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 one or more of these products 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 one or more of these products for sale at my local store. Are they included in the recall?

We are making best efforts to ensure that all potentially affected product is being removed from store shelves, but we cannot guarantee all items have been removed at this time. We encourage you to contact the consumer hotline with any specific product questions. Please call: 1-844-564-5555.

I have one or more of these product(s) in my freezer, but it's not the one being recalled. Is it safe?

Yes, it is safe if you follow the cooking instructions. We hope you enjoy the product.

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 my grocery or club store contacting me?

Many retailers have the ability to search their system for individuals who have purchased product during a designated time frame. Your name may have come up on their list. If you did not purchase the product, another member of your family may have. If you have any other questions regarding our product, we encourage you to contact the consumer hotline with any specific product questions. Please call: 1-844-564-5555.

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 so that the internal temperature reaches 165 °F, consumers will kill any harmful bacteria.

What are you doing to prevent this from happening again?

We are working collaboratively with the USDA to modify our production practices including, but not limited to, additional levels of microbiological analysis and additional control procedures to reduce Salmonella in both incoming and outgoing raw stuffed chicken breast products.

Because poultry inherently has Salmonella, its presence is unavoidable and expected. Barber Foods 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 chicken products, follow the cooking instructions and be sure to cook to a safe minimum internal temperature of 165 ° F as measured with a food thermometer.

Please note the following guidelines for preparing food products for safe consumption as provided by the USDA:

Wash hands with soap water for at least 20 seconds before and after handling raw meat and poultry. Also, wash cutting boards, dishes and utensils with hot, soapy water. Clean spills immediately.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use one cutting board for raw meat, poultry and egg products and a separate one for fresh produce and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a food thermometer to measure the internal temperature.

- Beef, Pork, Lamb, & Veal (steaks, roasts, chops): 145 ° F with a three minute rest time
- Ground meat: 160 ° F
- Whole poultry, poultry breasts, & ground poultry: 165 ° F
- Fish: 145 ° F

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

USDA Meat and Poultry Hotline
1-888-MPHOTLINE or visit
www.fsis.usda.gov