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| **Recall Release** |
| **CLASS I RECALLHEALTH RISK: HIGH** | Congressional and Public Affairs Meredith Carothers FSISpress@usda.govFSIS-RC-020-2024 |
| **AL-SAFA US LLC RECALLS FROZEN READY-TO-EAT CHICKEN PRODUCTS DUE TO POSSIBLE LISTERIA CONTAMINATION**  |
| **WASHINGTON,** July 5, 2024 – Al-Safa US LLC, the importer of record located in Mississauga, Ontario, Canada, is recalling approximately 2,010 pounds of imported frozen ready-to-eat chicken 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 ready-to-eat chicken products were produced on June 5, 2024, in Canada and imported to the U.S. on June 13, 2024, and June 21, 2024. The following products are subject to recall [[view labels](https://www.fsis.usda.gov/sites/default/files/media_file/documents/Recall-020-2024-Labels.pdf)]:        * 12.1-oz. cardboard box package containing “Al Safa Halal Charcoal Grilled Chicken Seekh Kebab Grilled, Minced, Chicken Patty Kebab” with “NOV 30 25” and “0605404” printed on a sticker on the outside of the package.

 * 14.11-oz. cardboard box package containing “Al Safa Halal Fully Cooked Chicken Chapli Kebab Seasoned Chicken Patty” with “NOV 30 25” and “0605416” printed on a sticker on the outside of the package.

 The products subject to recall bear establishment number “866” inside the Canadian mark of inspection. These items were shipped to retail locations nationwide.                                   The problem was discovered after FSIS performed routine product testing and the results indicated the product may be contaminated with *Listeria monocytogenes*.There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an 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 consumers’ freezers. Consumers who have purchased these products are urged not to consume 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 theircustomers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).Media and consumers with questions regarding the recall can contact Marwan Mahaboob Basha, Al-Safa US LLC, at 800-268-8174. Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 888-MPHotline (888-674-6854) or send a question via email to MPHotline@usda.gov. For consumers that need to report a problem with a meat, poultry, or egg product, the online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at [https://foodcomplaint.fsis.usda.gov/eCCF/](https://gcc02.safelinks.protection.outlook.com/?url=https%3A%2F%2Ffoodcomplaint.fsis.usda.gov%2FeCCF%2F&data=05%7C01%7CMelissa.Cordell%40usda.gov%7C2ffd2d584176447889ea08dbb48bd749%7Ced5b36e701ee4ebc867ee03cfa0d4697%7C1%7C0%7C638302284933732023%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C3000%7C%7C%7C&sdata=Jx%2BVgXbvTA0YVfEYBwKrSu9MQne%2BUQZ3bT04yRxlrAI%3D&reserved=0).  |
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|   | **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. |
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