



## News Releases

### **Massachusetts Firm Recalls Imported Ready-To-Eat Smoked Duck Breast Products Due To Possible *Salmonella* Contamination**

Recall Release  
FSIS-RC-048-2011

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
(202) 720-9113  
Catherine Cochran

**WASHINGTON, July 14, 2011** - Sid Wainer & Son, Inc., a New Bedford, Mass. establishment, is recalling approximately 137 pounds of imported, ready-to-eat, smoked duck breast products that may be contaminated with *Salmonella*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

Through routine testing on July 12, 2011, FSIS found a sample of smoked duck breast product imported from Canadian establishment number 377, Charcuterie Parisienne, to be positive for *Salmonella*. The initial product represented by that sample is on hold, but the Canadian Food Inspection Agency notified FSIS that additional product represented by the positive sample had been shipped to Sid Wainer & Son, Inc. and Palmex, Inc. A separate [press release](#) has been issued for products distributed by Palmex, Inc.

The products subject to recall include: [[View Label \(PDF Only\)](#)]

- Shipping containers of "MAGRET DE CANARD FUME SECHE DRIED SMOKED DUCK BREAST PRODUIT DU CANADA\PRODUCT OF CANADA."

Each container holds six individually wrapped pieces of the duck breast product, weighing an average of .66 pounds each. Each package bears a label with the establishment number "CANADA 377" inside the Canadian mark of inspection. Packages can be identified by code lot number "111217," package code "11JN20," and best before date "11DE17." The products subject to recall were produced on June 20, 2011, and were distributed for institutional use in Conn., Ill., Mass., N.Y., and Penn.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that

steps are taken to make certain that the product is no longer available to consumers.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly, and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within 6 to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Media and consumers with questions about the recall should contact Tom Furtado at (508) 999-6408, ext. 191.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov). The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) 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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**Food Safety Questions? Ask Karen!**

FSIS' automated response system can provide food safety information 24/7

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USDA Recall Classifications	
<b>Class I</b>	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.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.