FOR IMMEDIATE RELEASE Oct. 29, 2013 Brehan Kohl, FSS Section Manager, (907) 269-7636 No. 13-57

Reser's Fine Foods Recalls Ready-to-Eat Products for Possible Listeria monocytogenes Contamination

(JUNEAU, AK) – Reser's Fine Foods has issued an expanded recall for refrigerated, ready-to-eat products that may be contaminated with *Listeria monocytogenes*.

Listeria is an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people and individuals with weakened immune systems. Listeria infection can cause miscarriages and stillbirths among pregnant women. Otherwise healthy people may suffer short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea.

The recall consists primarily of ready-to-eat cold salads, coleslaws, baked beans, salsas, spreads, and dips. Affected product packages are marked with a Use-by-Date or Best By Date that is followed by the plant identifier code, 20. A complete listing of the recalled products is available on the FDA website at: http://www.fda.gov/Safety/Recalls/ucm371955.htm.

The products were sold at retail stores and to food service establishments. Alaska DEC has confirmed these products were available in Alaska. To date, no illnesses have been reported in Alaska or elsewhere.

Consumers who purchased the product should not eat the product and should return it to the place of purchase or discard it. Media and consumers with questions should contact Reser's Fine Foods Consumer Hotline at 888-257-7913 from 8 a.m. to 10 p.m. EST.

For more information on this recall, visit: http://www.fda.gov/Safety/Recalls/ucm371955.htm.

For more information on recalls affecting Alaskans, visit DEC's website: http://dec.alaska.gov/eh/fss/recallsalerts.html.