LISTERIOSIS OUTBREAK – MAPLE LEAF FOODS RECALL

In response to a request from the Canadian Food Inspection Agency, Provincial Health Authorities are assisting in notifying facilities throughout the province about the Maple Leaf Foods recall notice.

We urge you to review this information to confirm that no affected meat products you may have onsite are being served and that these products have been removed from storage.

Recall information:

- The recall has been expanded to 220 different products produced by Maple Leaf Foods at their Toronto plant. It should be noted that many of the products are known by brand names other than Maple Leaf, therefore it is important to check the website for the detailed information.
- The recalled products include many smaller package sizes than the original recall notice. The affected products can be identified by the Establishment number that appears on the packages. The products made at this facility bear Establishment number EST. 97B. All meat products bearing this ID number (found on the labels close to the best before date) should be discarded or returned to the distributor.
- The complete list of products and more detailed information is available on the CFIA website at http://www.inspection.gc.ca/english/corpaffr/recarapp/2008/20080824e.shtml.

Remaining Packages

- Facilities with leftover packages of meat can contact the place of purchase to inquire about returning the product for refund or simply discard the product.

General Listeria information:

- Listeria Monocytogenes bacteria are common in the environment. You can avoid the risk of Listeriosis by:
  - Cooking meat thoroughly
  - Washing raw vegetables before eating
  - Keeping uncooked meats separate from vegetables and other ready-to-eat foods
  - Avoiding un-pasteurized milk
  - Washing hands, food surfaces, cutting boards and knives thoroughly
- Most people exposed to the bacteria will not get sick. Those most at risk for developing infection are seniors and the elderly, those with weakened immune systems, pregnant women and newborns.
- The incubation period for Listeria (e.g. the time from consumption to start of symptoms) is commonly about 3 weeks but can range from 3-70 days.
- Symptoms of illness can start with flu-like symptoms such as fever and muscle aches, vomiting, headache and backache. Diarrhea can also occur. Anyone who may have consumed the recalled meat products and develops any of these symptoms should contact their physician without delay
- In serious cases, this illness may lead to meningitis or blood infection. Either of these conditions can cause death, particularly in the very young, the very old, or those with underlying medical conditions. Listeriosis can also cause miscarriage or stillbirths in pregnant women, or illness in newborn children. If you are in one of these higher risk groups, and you find yourself suffering symptoms such as persistent fever, severe headaches, neck stiffness, nausea and vomiting, speak to your doctor.
- If you have questions related to Listeria infection, you can:
  - visit the BCHealthfiles online at http://www.bchealthguide.org/healthfiles/hfile75.stm
  - call the BC Nurseline toll free at 1.866.215.4700
  - contact your local health authority or visit their web sites at:
    - www.vch.ca
    - www.fraserhealth.ca
    - www.viha.ca
    - www.northernhealth.ca
    - www.interiorhealth.ca