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To: [AgencyServices](#); [Caleb Cooper](#); [Dustin Parks](#); [East Warehouse](#); [Sheena Skelton](#); [Tai McIntosh](#); [Warehouse](#)
Subject: FW: Boar's Head Provisions Co. Recalls Ready-To-Eat Liverwurst And Other Deli Meat Products Due to Possible Listeria Contamination Boar's Head Provisions Co., Inc.
Date: Friday, July 26, 2024 5:25:52 AM

Subject: Boar's Head Provisions Co. Recalls Ready-To-Eat Liverwurst And Other Deli Meat Products Due to Possible Listeria Contamination Boar's Head Provisions Co., Inc.



WASHINGTON, July 26, 2024 – Boar's Head Provisions Co., Inc., a Jarratt, Va., establishment, is recalling all liverwurst product produced by the establishment that is currently available in commerce because it may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The company is also recalling additional deli meat products that were produced on the same line and on the same day as the liverwurst and, therefore, may be adulterated with *L. monocytogenes*. The company is recalling approximately 207,528 pounds of products.

The ready-to-eat liverwurst products were produced between June 11, 2024, and July 17, 2024, and have a 44-day shelf life. The following liverwurst products are subject to recall [\[view labels\]](#):

- 3.5-lb. loaves in plastic casing, or various weight packages sliced in retail delis, containing "Boar's Head Strassburger Brand Liverwurst MADE IN VIRGINIA." The products shipped to retailers bear sell by dates ranging July 25, 2024, to Aug. 30, 2024, printed on the side of the packaging.

The other ready-to-eat deli meat products were produced on June 27, 2024. The following deli meat products are subject to recall:

- 9.5-lb. and 4.5-lb. full product, or various weight packages sliced in retail delis, containing "Boar's Head VIRGINIA HAM OLD FASHIONED HAM" with sell by date "AUG 10" on the product packaging.
- 4-lb., or various weight packages sliced in retail delis, containing "Boar's Head ITALIAN CAPPY STYLE HAM" with sell by date "AUG 10" on the product packaging.
- 6-lb., or various weight packages sliced in retail delis, containing "Boar's Head EXTRA HOT ITALIAN CAPPY STYLE HAM" with sell by date "AUG 10" on the product packaging.
- 4-lb., or various weight packages sliced in retail delis, containing "Boar's Head BOLOGNA" with sell by date "AUG 10" on the product packaging.
- 2.5-lb., or various weight packages sliced in retail delis, containing "Boar's Head BEEF SALAMI" with sell by date "AUG 10" on the product packaging.
- 5.5-lb., or various weight packages sliced in retail delis, containing "Boar's Head STEAKHOUSE ROASTED BACON HEAT & EAT" with sell by date "AUG 15" on the product packaging.
- 3-lb., or various weight packages sliced in retail delis, containing "Boar's Head GARLIC BOLOGNA" with sell by date "AUG 10" on the product packaging.
- 3-lb., or various weight packages sliced in retail delis, containing "Boar's Head BEEF BOLOGNA"

with sell by date “AUG 10” on the product packaging.

The products subject to recall were distributed to retail deli locations nationwide. The products shipped to deli retailers bear establishment number “EST. 12612” inside the USDA mark of inspection on the product labels.

The problem was discovered when FSIS was notified that a sample collected by the Maryland Department of Health tested positive for *L. monocytogenes*. The Maryland Department of Health, in collaboration with the Baltimore City Health Department, collected an unopened liverwurst product from a retail store for testing as part of an outbreak investigation of *L. monocytogenes* infections. Further testing is ongoing to determine if the product sample is related to the outbreak. Anyone concerned about illness should contact a healthcare provider.

FSIS is working with the Centers for Disease Control and Prevention (CDC) and state public health partners to investigate the multistate outbreak of *L. monocytogenes* infections linked to meats sliced at delis. As of July 25, 2024, 34 sick people have been identified in 13 states, including 33 hospitalizations and two deaths. Samples were collected from sick people from May 29, 2024, to July 12, 2024. Additional information may be found on the CDC investigation notice, [Listeria Outbreak Linked to Meats Sliced at Delis](#). The investigation is ongoing, and FSIS continues to work with the CDC and state partners.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects people who are pregnant, aged 65 or older, or with weakened immune systems. 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 people who are pregnant, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections can occur 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’ refrigerators and in retail deli cases. Consumers who have purchased these products are urged not to consume them and retailers are urged not to sell these products with the referenced sell by dates. These products should be thrown away or returned to the place of purchase. Consumers who have purchased these products are also urged to [clean refrigerators thoroughly](#) to prevent the risk of cross-contamination.

FSIS recommends retail delis clean and sanitize all food and non-food surfaces and discard any open meats and cheeses in the deli. Retailers may refer to FSIS’ guideline, [Best Practices Guidance for Controlling Listeria monocytogenes in Retail Delicatessens](#), for information on steps to prevent certain ready-to-eat foods that are prepared or sliced in retail delis and consumed in the home, such as deli meats and deli salads, from becoming contaminated with *L. monocytogenes*.

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. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers with questions regarding the recall can contact Boar's Head Provisions Co., Inc., Customer Service at 1-800-352-6277. Media with questions can contact Elizabeth Ward, Vice President of Communications, Boar's Head Provisions Co., Inc., at media@boarshead.com.

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/>.

Product Images

[recall-023-2024.pdf](#)

Company Information

BOAR'S HEAD PROVISIONS CO., INC.

Jarratt, VA

ESTABLISHMENT ID

M12612+P12612

PROCESSING CATEGORY

Fully Cooked - Not Shelf Stable

Company Contact Information

COMPANY CONTACT

Boar's Head Provisions Co., Inc.,
Elizabeth Ward, Vice President of Communications

media@boarshead.com

COMPANY CONTACT

Boar's Head Provisions Co., Inc., Customer Service (Consumers)
1-800-352-6277

* We believe that none of the product being recalled were processed or offered through the national office

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be

checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.

About Feeding America Recall Notices

The Feeding America national office issues notifications of all national Class I and II recalls--those involving a health hazard situation in which there is reasonable probability that eating the food will cause health problems or death--and other recalls that may affect the safety of food supplied to network members.

The national office strongly encourages all member product solicitors, operations managers, and others involved in food and grocery distribution to regularly consult resources provided by the United States Food and Drug Administration (FDA) at <http://www.fda.gov/opacom/7/alerts.html>, and the United States Department of Agriculture (USDA) at http://www.fsis.usda.gov/Fsis_Recalls/index.asp. Additionally, members can often receive information on national, state, and local recalls by contacting their local health departments.

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