Connecticut Firm Recalls Appetizer Products for Possible
Listeria Contamination

Recall Release
CLASS I RECALL
FSIS-RC-061-2010

Congressional and Public Affairs
(202) 720-9113
Richard J. McIntire

WASHINGTON, November 23, 2010 - Calabro Cheese, a East Haven, Conn. establishment is recalling approximately 57 pounds of Rotolini, meat and cheese roll appetizer products, that may be contaminated with Listeria monocytogenes, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include: [Labels] (PDF Only)

- 8-ounce packages of "CALABRO All Natural ROTOLINI Mozzarella & Prosciutto." The packages also bear a white sticker with the lot number "3190" and establishment number "34051M" inside the USDA mark of inspection.

The antipasto products were produced on Nov. 15, 2010, and distributed to warehouses and retail outlets in Boston and Springfield, Mass. as well as Westport, Conn. The product was not part of the National School Lunch Program.

The problem was discovered through microbiological sampling by FSIS personnel. FSIS has received no reports of illnesses associated with consumption of this product.

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 Listeria monocytogenes can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. However, listeriosis can cause high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weakened immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy.

Individuals concerned about an illness should contact a health care provider.

Consumers with questions about the recall should contact company Customer Service Representative Tijae Silva at (203) 469-1311, Ext. 101. Media inquiries should be directed to Tim Sciarrillo, Calabro Cheese COO, at (203) 469-1311, Ext 105.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at http://www.askkaren.gov/. "Ask Karen" live chat services are available Monday through Friday from 10 a.m. to 4 p.m ET. 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. ET Monday through Friday. Recorded food safety messages are available 24 hours a day.

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**USDA Recall Classifications**

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<thead>
<tr>
<th>Class</th>
<th>Description</th>
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<tbody>
<tr>
<td>Class I</td>
<td>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.</td>
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<tr>
<td>Class II</td>
<td>This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.</td>
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<tr>
<td>Class III</td>
<td>This is a situation where the use of the product will not cause adverse health consequences.</td>
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