



Warning

HEALTH HAZARD ALERT – CERTAIN MAPLE LEAF, SHOPSY’S AND HYGRADE BRAND WIENERS MAY CONTAIN LISTERIA MONOCYTOGENES

Audio clips available at
www.inspection.gc.ca/english/corpaffr/relations/indexaude.shtml.

OTTAWA, August 3, 2009 – The Canadian Food Inspection Agency (CFIA) is warning the public not to consume certain wieners described below because the product may be contaminated with *Listeria monocytogenes*.

Maple Leaf Foods, the manufacturer, is voluntarily recalling the affected products from the marketplace. The CFIA is monitoring the effectiveness of the recall, and the investigation is continuing.

There have been no reported illnesses associated with the consumption of these products. The Public Health Agency of Canada continues to closely monitor for cases of listeriosis, but to date, there have been no increases in cases of the illness, nor detected any cases linked to this investigation.

The products listed below are affected by this alert. These products are manufactured at the Federally Registered Establishment 611, a Maple Leaf Foods plant. They can be identified by the markings L1 and EST 611 in the inkjet marking on the edge of the package. These products have been distributed nationally.

Consumers are advised to check their fridges and freezers and dispose of any affected products.

Brand	Name	Size	UPC	Best Before
Hygrade	Wieners	450 g	58640 00001	09 SEP16
Shopsy's	Deli-Fresh All Beef Frankfurters (value pack)	3 x 675	63100 14461	09 SEP17

Shopsy's	Deli-Fresh All Beef Frankfurters	450 g	64875 20730	09 SEP08 and 09 SEP17
Shopsy's	Deli-Fresh Regular Frankfurters	450 g	64875 20745	09 SEP08
Maple Leaf	Hot Dogs Wieners Original	450 g	63100 22356	09 SEP08 and 09 SEP17
Maple Leaf Top Dogs	All Beef Wieners	450 g	63100 22395	09 SEP08 and 09 SEP15
Maple Leaf Top Dogs	Original Wieners	450 g	63100 22410	09 SEP09, 09 SEP10 and 09 SEP15
Maple Leaf Top Dogs	Original Wieners BBQ Size	450 g	63100 22412	09 SEP09
Maple Leaf Top Dogs	Wieners 33 % Less Fat	450 g	63100 82334	09 SEP08 and 09 SEP15

Government and industry were able to pinpoint this potential problem as a result of the new mandatory testing and reporting requirements placed on industry in February 2009.

Food contaminated with *Listeria monocytogenes* may not look or smell spoiled. Consumption of food contaminated with these bacteria may cause listeriosis, a foodborne illness. Listeriosis can cause high fever, severe headache, neck stiffness and nausea. For most people, the risk posed by *Listeria* is low, however pregnant women, the elderly and people with weakened immune systems are particularly at risk.

For more information consumers and industry can call the CFIA at 1-800-442-2342 / TTY 1-800-465-7735 (8:00 a.m. to 8:00 p.m. Eastern time, Monday to Friday).

For information on *Listeria monocytogenes*, visit the Food Facts web page at: <http://www.inspection.gc.ca/english/fssa/concen/cause/listeriae.shtml>

For information on receiving recalls by e-mail, or for other food safety facts, visit our web site at www.inspection.gc.ca.

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