Lessons Learned from an Outbreak: *Listeria monocytogenes* infections linked to deli ham

How did fit into this?

PulseNet/ OutbreakNet East Coast Regional Meeting
January 15, 2019

Nicole Lee, MPH
Foodborne Epidemiologist
Nicole.lee@dhhs.nc.gov
Onset & Hospital Admission

Denied ham on LI form

Remembered ham consumption

Remembered purchase location

LHD site visit

Ladyfingers (Distributor)

Site visit

Purchase Date = 3rd or 4th week in June 2018

WGS matches cluster; CDC asks about ham/brand exposures
Packaging of Country Ham Rolls sent to Southern Home & Kitchen from Ladyfingers
Website screenshot

https://www.countryhamrolls.com/
LadyFingers is one facility inspected by multiple agencies

**USDA, FSIS**
- Entrees containing meat and/or poultry

**Environmental Health**
- Catering service

**FDA**
- Vegetable entrees and closed faced sandwich products
Site Visit Questions

1. Who inspects LadyFingers?
   - NC Dept of Ag (Food & Drug (for FDA), Meat & Poultry (for FSIS), Environmental Health

2. What ham products are received?
   - Country ham & deli ham – fully cooked

3. Who provides ham to LadyFingers?
   - Johnston County Hams & Farmland

4. Any additional processing after receipt?
   - Yes. Chopped, placed in yeast rolls & sauce added.
   - Invoices do not have lot codes

5. What are the lot numbers/codes?
   - No

6. Did LadyFingers have more than one supplier since Jan 2018?
   - No
News Release

Johnston County Hams Recalls Ready-To-Eat Ham Products Due to Possible Listeria Contamination

WASHINGTON, Oct. 3, 2016 – Johnston County Hams, a Smithfield, N.C. establishment, is recalling approximately 98,006 pounds of ready-to-eat ham products that may be adulterated with Listeria monocytogenes. The U. S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat deli-lost ham items were produced from April 3, 2017 to Oct. 2, 2018. The following products are subject to recall: [View Labels (PDF only)]

- Varying weights of 7 to 8-lbs. plastic-wrapped “JOHNSTON COUNTY HAMS, INC. COUNTRY STYLE FULLY COOKED BONELESS DELI HAM”
- Varying weights of 7 to 8-lbs. plastic-wrapped “Ole Fashioned Sugar Cured The Old Dominion Brand Hams Premium Fully Cooked Country Ham” with Sell-By dates from 4/10/2018 to 9/27/2019
- Varying weights of 7 to 8-lbs. plastic-wrapped “Pedaur’s Hams & Deli, Inc. FULLY COOKED COUNTRY HAM BONELESS Glazed with Brown Sugar”
- Varying weights of 7 to 8-lbs. plastic-wrapped “GOODNIGHT BROTHERS COUNTRY HAM Boneless Fully Cooked.”
Ladyfingers Gourmet to Go Voluntarily Recalls Signature Shaved Country Ham Rolls Due to Possible Health Risk

For Immediate Release

October 5, 2018

Contact

Consumers
Ladyfingers Caterers
(919) 626-2270

Announcement

Ladyfingers Caterers is voluntarily recalling its Signature Shaved Country Ham Rolls as a result of the Johnston County Hams recall. The rolls were made with ham produced by Johnston County Hams, which recently initiated a recall of its ham products due to possible contamination with Listeria monocytogenes. Listeria monocytogenes can cause serious and sometimes fatal infections in young children, pregnant women, the elderly and others with weakened immune systems.
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- Ping pong email and phone
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Thank you!

Rizza Tonsay
County Health Department

Tammra Morrison
NC Division of Public Health

Dr Beth Yongue
NC Dept of Ag, Meat & Poultry Inspection

Amanda Conrad & Jessie Marus
CDC

NC State Lab of Public Health