Brandt Meat Packers issues recall on meats, closes Mississauga plant temporarily

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The Canadian Food Inspection Agency and G. Brandt Meat Packers Ltd. are warning the public not to consume certain Brandt ready-to-eat cooked meat products.

The company says the nationally-distributed products may be contaminated with Salmonella and Listeria and are being voluntarily recalled.

There have been no reported illnesses so far.

All Brandt cooked meat products bearing Establishment number 164 produced from May 30 up to and including July 30 are affected.

These products were sold pre-packaged or at deli counters, but the agency says the original brand and/or Best Before dates may not have been transferred to consumer packages.

Consumers who do not know the original brand or code are advised to check with their retailer or supplier to see if they have the affected product.

Brandt has also voluntarily shut down production at its Mississauga, Ont., plant, where the meats were packaged. It says the facilities will undergo a thorough, intensive sanitation.

The company is working with the Canadian Food Inspection Agency to determine how the contaminations may have occurred.

The recall follows two similar ones at the same facility earlier this month.

Ham Suelze manufactured for Freybe Gourmet Foods Ltd at the Mississauga facility was recalled July 28, and Brandt headcheese products were recalled from the same plant July 14 due to a salmonella contamination.

Food tainted with Salmonella or Listeria may not look or smell spoiled, but can cause illness with symptoms that include nausea, vomiting, fever, headache and dizziness.

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