

Update 12 March: The FSA is reiterating its advice on cooking frozen raw breaded chicken products following links to cases of Salmonella

SFC has issued an updated recall of chicken products because Salmonella Enteritidis (a food poisoning bug) has been found in some of these foods.

This update includes the original products identified in [previous recalls](#) as well as additional products.

Dr Colin Sullivan, Chief Operating Officer, FSA said:

‘The products are linked to two ongoing outbreaks of Salmonella Enteritidis (a food poisoning bug) in chicken from Poland.

‘The producer put additional controls in place to improve the safety of their products in November 2020. SFC has decided to withdraw and recall all of its chicken products produced before this date.

‘The FSA will be making additional checks to ensure the effectiveness of this withdrawal and recall.’

Products affected

The full list of products is available in the [food alert](#).

Update on the wider Salmonella investigation

We are continuing to work with Food Standards Scotland (FSS), Public Health England (PHE), Public Health Scotland, Public Health Wales and the Public Health Agency in Northern Ireland as part of the ongoing investigation into two particular strains of Salmonella linked to frozen raw breaded chicken products from Poland.

We previously issued precautionary consumer advice in [October 2020](#) and [February 2021](#). Additional controls have been put in place by food businesses at production level. These changes to the production process are proving to be effective and we hope to see a further reduction in cases in the coming months as these products are removed from the food chain. While we continue these efforts, it is important that people carefully follow food hygiene advice.

Investigations are ongoing into identifying the source of the outbreaks at farm level in Poland. Should more products be identified actions to remove unsafe food will be taken.

Saheer Gharbia, Head of the Gastrointestinal Pathogens Unit of PHE’s National Infection

Service, said:

‘While we appear to be past the peak of this outbreak, and case reporting rate has decreased in recent months, we are still detecting some cases through whole genome sequencing, so it is important that people carefully follow food hygiene advice. We continue to work closely with the Food Standards Agency to resolve the outbreak.

‘Salmonella generally causes a mild illness, although vulnerable groups like children under five years, the elderly, and those with weakened immune systems may experience more severe illness and may require hospitalisation. Symptoms of a Salmonella infection include diarrhoea, stomach cramps and sometimes vomiting and fever. Anyone who is concerned about symptoms should contact their GP or out of hours service in the first instance.’

Our advice to consumers

If consumers have bought any of the products in the [updated recall](#), they can return them to the store where they were bought for a full refund.

We are encouraging consumers to always cook food at the right temperature and for the correct length of time to ensure any harmful bacteria are killed. Before serving these products, make sure they are steaming hot and cooked all the way through. When you cut into the thickest part of the meat, check that none of the meat is pink and that any juices run clear.

Anyone who is concerned about symptoms should contact their GP or out of hours service in the first instance.

Only the products listed in the recall notice are affected. There is no need to change your shopping habits for chicken products.