



News Release

CALIFORNIA DEPARTMENT OF PUBLIC HEALTH

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CDPH Warns Not to Eat Certain Santa Barbara Smokehouse's Cold-Smoked Salmon

California Department of Public Health (CDPH) Director and State Health Officer Dr. Ron Chapman warned consumers today not to eat certain Santa Barbara Smokehouse cold-smoked salmon products due to possible contamination with *Listeria monocytogenes*, which can lead to severe illness or death.



CDPH and the U.S. Food and Drug Administration (FDA) are currently investigating Santa Barbara Smokehouse in Santa Barbara, California, due to bacteriologic contamination found in the processing facility.

Santa Barbara Smokehouse has initiated a voluntary recall of two batches of cold-smoked salmon manufactured in August and September 2014, and all cold-smoked salmon packed between December 17 and 24, 2014, after learning about *Listeria monocytogenes* contamination in product-surveillance samples and environmental samples collected at the processing facility. No illnesses have been associated with the recalled products at this time.

Santa Barbara Smokehouse's recalled cold-smoked salmon was packed under the Cambridge House, Channel Island Smokehouse, Coastal Harbor, Santa Barbara Smokehouse and Harbor Point brand names, and has pack dates of 8-22-14, 9-17-14 through 9-19-14, and 12-17-14 through 12-24-14. The recalled products were vacuum-packed and distributed as both fresh and frozen products. The CDPH website has a list of the [specific product names and codes affected by this recall](#) and [product photos](#).

Due to environmental contamination at the facility with *Listeria monocytogenes*, CDPH is concerned about other Santa Barbara Smokehouse cold-smoked salmon products that were produced at the facility on other dates, which may be available in stores or in consumers' homes.

CDPH recommends not eating any cold-smoked salmon manufactured by Santa Barbara Smokehouse with pack dates between 8-22-14 and 12-24-14. Other brands that may have also been packed during this time frame include: Fresh & Easy, Tetsujin and Imperial House. CDPH also recommends that anyone in possession of those products with those pack dates place the product into a garbage bag and put it in the trash.

The brands of cold-smoked salmon identified above were likely distributed to wholesale food distributors, airline catering companies and foodservice distributors. Subsequent product distribution may have resulted in retail sales to consumers. Santa Barbara Smokehouse has voluntarily ceased all manufacturing and product distribution, and is working with CDPH and FDA to address any potential sources of contamination in the processing environment. CDPH continues to work with Santa Barbara Smokehouse to determine the distribution of potentially affected products.

Symptoms of *Listeria* infection may include high fever, headache and neck stiffness. Infants, the elderly and people with weakened immune systems are at highest risk for severe illness and death. Listeria infection in pregnant women can lead to miscarriage or stillbirth, premature delivery or infection of the newborn baby. The CDPH website has more [information about Listeria infection](#).

CDPH recommends that consumers who feel sick after eating cold-smoked salmon products should consult their health care provider. Consumers that see cold-smoked salmon manufactured by Santa Barbara Smokehouse being sold are encouraged to report the activity to the CDPH toll-free complaint line at (800) 495-3232.

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