The FSA is reiterating its advice on cooking frozen raw breaded chicken products following link to rising cases of Salmonella

This comes as we issued two further product recalls of products linked to two ongoing outbreaks of Salmonella Enteritidis (a food poisoning bug).

An investigation is ongoing into two particular strains of Salmonella linked to frozen raw breaded chicken products. We saw an increase in salmonellosis cases caused by these strains of Salmonella throughout 2020. Control measures were put in place, businesses undertook product recalls and the FSA published alert notifications. We also issued precautionary advice to consumers in October 2020. Given the long shelf life of these products and the fact that we continue to receive reports of disease caused by these Salmonella strains, we are reminding the public again about the importance of cooking and handling frozen breaded chicken products.

Colin Sullivan, Chief Operating Officer, FSA said:

> 'Our advice is to always take care when storing, handling and cooking these types of frozen breaded chicken products to help reduce the risk of food poisoning to you and your family.'
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> ‘You should always check the cooking instructions on food packaging, as different brands of the same product might have different instructions. Cooking food at the right temperature and for the correct length of time will ensure that any harmful bacteria are killed.’

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

> ‘Cases continue to be reported, albeit at lower levels than last year, following the control measures taken to date.
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> '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.’

Further information on Salmonella and food poisoning can be found on the NHS Choices website.

Top food hygiene tips:

- Always carefully check the advice on food packaging and follow the cooking instructions provided

- If the packaging advises the product should be thawed/defrosted before cooking, follow the instructions
- Consume or freeze food by its use-by date
- Wash your hands with soap and water after touching raw chicken products and before you handle ready-to-eat food
- Avoid cross-contamination by cleaning any surface, plate or utensil that has been in contact with raw meat

Salmonella is a common bacteria that can cause food poisoning. Salmonella can be found in raw meat (processed and unprocessed), undercooked poultry and unpasteurised milk. Inadequate cooking and cross-contamination in the kitchen during food preparation can lead to Salmonellosis.

The following recalls are linked to this Salmonella outbreak:

- SFC recalls SFC Chicken products because of the presence of Salmonella
- Vestey Foods recalls Chick Inn 32 Jumbo Chicken Nuggets because of the presence of Salmonella
- Lidl GB recalls Red Hen Breaded Chicken Nuggets and Red Hen Southern Fried Chicken Pops because of contamination with salmonella
- Aldi recalls Roosters Southern Fried Poppin' Chicken and Roosters Breaded Poppin' Chicken because of the possible presence of salmonella
- Iceland recalls Chip Shop Curry Chicken Breast Toppers and Southern Fried Chicken Popsters because of the presence of salmonella
- Aldi extends its recall of Roosters Southern Fried Poppin' Chicken and Roosters Breaded Poppin' Chicken because of the possible presence of salmonella

Find out more about salmonella and how to avoid salmonella infection

From January 2020 there have been 480 cases of Salmonellosis caused by two strains of Salmonella Enteritidis and linked to consumption of frozen, raw, breaded chicken products.