

# Expanded Recall of Boar's Head Deli Meats Due to Potential Listeria Contamination

**What:** Recall of Boar's Head and Old Country deli meats (view list of products)

**Reason:** Listeria contamination

**Where:** Sold in stores and served at delis/restaurants

**Sell-by dates:** July 29, 2024 through Oct 17, 2024

**Recommendations:** Discard products; clean fridges, surfaces, and meat slicers

**What to do if you're ill:** Contact your healthcare provider

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More Boar's Head deli meats have been recalled due to possible *Listeria* contamination. Consumers and deli owners are urged to throw out any products on the [expanded recall list](#) with sell-by dates from July 29, 2024, through October 17, 2024, and to thoroughly clean kitchen surfaces and meat slicers.

[Boar's Head Provisions Co.](#) of Jarratt, VA, has recently expanded a recall of deli meat products that may be contaminated with *listeria monocytogenes*. A total of [71 products are affected](#) under the Boar's Head and Old Country brand names, including liverwurst pâté, beef bologna, and black forest ham. Recalled products were distributed globally and nationwide, including to retail stores and delis in Michigan.

Although no illnesses have been reported in Michigan, consumers should check the [expanded product list](#) and discard or return any affected products with the listed sell-by dates. Additionally, consumers are urged to thoroughly clean refrigerators and food surfaces.

Deli owners should discard any opened meats and cheeses, sanitize food and non-food surfaces, and disassemble and sanitize meat slicers to prevent the spread of bacteria. The Michigan Department of Agriculture and Rural Development, in collaboration with USDA-FSIS, recommends that retail deli owners follow the USDA-FSIS's [Best Practices Guidance for Controlling Listeria monocytogenes in Retail Delicatessens](#) and the Food and Drug Administration's guidelines on [Keeping Commercial Deli Slicers Safe](#).

## Recall timeline

The initial recall was issued on July 26, 2024, after the Maryland Department of Public Health detected *listeria monocytogenes* in a liverwurst product. The recall was expanded on July 30,

2024, when whole genome sequencing revealed that the sample matched an [outbreak](#) strain in an ongoing *listeria monocytogenes* outbreak.

### **What is listeriosis?**

*Listeria monocytogenes* is a bacterium primarily found on certain deli meats and unpasteurized dairy products. Consuming food contaminated with this bacterium can lead to listeriosis, a foodborne illness.

### **What are the symptoms?**

Common symptoms of listeriosis include fever (with or without chills) and diarrhea. Other symptoms may include nausea, vomiting, fatigue, abdominal pain, body aches, and headaches.

Symptoms typically begin within 24 hours of consuming contaminated food, though they can take up to two months to appear. For most people, the illness is mild and resolves on its own, although diarrhea may continue for up to five days.

In some cases, more severe and potentially fatal infections can occur, particularly in pregnant individuals, those aged 65 or older, or those with weakened immune systems. Serious symptoms include stiff neck, confusion, loss of balance, and convulsions. In pregnant individuals, infection can lead to miscarriages, stillbirths, premature delivery, or life-threatening infections in the newborn.

### **When to call a doctor**

Anyone concerned about illness should contact their healthcare provider. Individuals in higher-risk categories who experience flu-like symptoms within two months after consuming contaminated food should seek medical care and inform their healthcare provider about their recent food exposure.

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For the latest information on the recall, visit the U.S Department of Agriculture's Food Safety Inspection Service's (USDA-FSIS) [recall alert](#).