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## Boar's Head expands recall of deli meat products due to possible listeria contamination

HARTFORD, Conn— Boar's Head is recalling an additional seven million pounds of ready to eat products as it investigates a deadly outbreak of listeria potentially linked to the product.

The recall includes 71 products from the Boar's Head and Old Country Brand names made at its Virginia plant between May 10 and July 29, 2024. This follows a recall from late last week of more than 200,000 pounds of sliced deli poultry and meat. This includes meats intended to be sliced at delis as well as prepackaged meat and poultry products sold in several stores in Connecticut.

“Pregnant people, those over the age of 65, and those that have a weakened immune system are particularly susceptible to listeria,” said **Connecticut Department of Public Health Commissioner Manisha Juthani, MD**. “While most people experience no symptoms at all, some may experience milder symptoms like fever, flu-like symptoms or gastrointestinal issues like vomiting or diarrhea. More concerning symptoms include high fever, severe headache, stiff neck, confusion, or sensitivity to light. If you experience any of these symptoms, and you think you may have consumed the recalled product, please contact your medical provider.”

Commissioner Juthani added that DPH has not received any reports of cases of listeria related to the recall. Connecticut residents can also reach out to their [local health department](#) if they have questions.

“The Department of Consumer Protection’s Food and Standards Division is working closely with the USDA to monitor the recall in Connecticut and keep all affected retailers and distributors informed about next steps,” said **Consumer Protection Commissioner Bryan T. Cafferelli**. “We are also encouraging all delis in Connecticut to follow the U.S. Department of Agriculture’s food safety guidance for cleaning deli slicers and controlling listeria in retail delis. Consumers should throw out the recalled product or return it to the point of sale for a full refund, clean and sanitize their refrigerators, and seek immediate medical attention if they feel unwell.”

(more)

Guidance from the USDA Food Safety and Inspection Service for cleaning and sanitizing retail deli slicers [can be found at fsis.usda.gov](#).

Consumers who would like to file a complaint can call the USDA's toll-free Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854), or visit [fsis.usda.gov to file a complaint online](#).

Big Y and Stop and Shop Stores, along with other vendors across the state have shut down their delis out of an abundance of caution and have removed Boars Head products as well as any other product that may have been opened and come in to contact with a potentially impacted product.

Consumers with any of the products in their homes, should not eat them and discard it immediately or return it to the store for a refund. Refrigerators should be cleaned and sanitized to prevent contamination of other products. For additional information, please visit the [U.S. Department of Agriculture And its Food Safety and Inspection Service website](#).