COMPANY ANNOUNCEMENT

Shivam Distributors Recalls “Dry Dates” Because of Possible Health Risk

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

Read Announcement View Product Photos

Shivam Distributors Recalls “Dry Dates” Because of Possible Health Risk

Summary

Company Announcement Date:  
June 14, 2019

FDA Publish Date:  
June 14, 2019

Product Type:  
Food & Beverages  
Fruit/Fruit Product

Reason for Announcement:  
Recall Reason Description  
High Sulfite Content

Company Name:  
SHIVAM DISTRIBUTORS

Brand Name:  
Brand Name(s)  
Parivar

Product Description:  
Product Description  
Dry Dates
Company Announcement

Shivam Distributors of Longwood, FL is recalling its 14 ounce packages of “Dry Dates” because they contain high sulfite content a preservative which could cause adverse health consequences with symptoms such as itchiness, upset stomach, headache, stiffness, diarrhea, cough, nausea and weakness.

The recalled “Dry Dates” were distributed in Florida (Tampa, Orlando, Jacksonville, Panama City, Tallahassee, Pembroke Pines, Lake Mary, and Deland) and in Savannah Georgia, Charleston South Carolina, Winston Salem North Carolina, through retail stores from June 2018 to May 2019.

The product comes packed in a 14 ounce, printed plastic bag packing marked Parivar brand with batch # 127/BHBI and UPC # 879111001226 on the back of the bag.

No illnesses have been reported to date in connection with this problem.

The recall was the result of a random testing done on May 21 2019 by FL agriculture department which notified our company on June 5, 2019 that revealed high sulfite level in the 14 ounce packages of “Dry Dates” with batch # 127/BHBI.

The distribution of the product has been ceased.

Customers who have purchased 14 ounce packages of “Dry Dates” with batch # 127/BHBI are urged to return them to the place of purchase for a full refund. Consumers with questions may contact the company at 1-407-331-9439 Monday to Friday 9AM to 5PM EST.

Company Contact Information

Consumers:
Nirmal Panchal
407-331-9439

* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.
* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.


COMPANY ANNOUNCEMENT

Winco Foods, LLC. Recalls Frozen Red Raspberries Because of Possible Health Risk

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

Read Announcement View Product Photos

Summary

Company Announcement Date:
June 14, 2019

FDA Publish Date:
June 14, 2019

Product Type:
Food & Beverages
Fruit/Fruit Product
Reason for Announcement:
   Recall Reason Description
   Norovirus
Company Name:
   WinCo Foods, LLC
Brand Name:
   Brand Name(s)
   WinCo Foods
Product Description:
   Product Description
   Frozen Red Raspberries

Company Announcement

WinCo Foods, LLC. Of Boise, ID is recalling Frozen Red Raspberries, 12 ounce bag, manufactured by Rader Farms of Bellingham, WA, because it has the potential to be contaminated with Norovirus. Norovirus is a highly contagious virus. Typical symptoms of norovirus infection are acute onset of vomiting, watery, non-bloody diarrhea with abdominal cramps, and nausea. Systemic manifestations include, fever, myalgia and malaise, anorexia, and headache. Although most symptoms end within 48 hours, the elderly, young children and immunocompromised persons may develop prolonged, or more severe symptoms.

WinCo Foods has removed the potentially affected product from store shelves.

Product was distributed to WinCo Foods stores in Arizona, California, Idaho, Montana, Nevada, Oklahoma, Oregon, Washington, Texas, and Utah.

WinCo recalls the following product:
WINCO FOODS FROZEN RED RASPBERIES, 12 oz bag, UPC 0 70552 30501 4.
Best By Code Feb/13/2021 with lot number 4045902. The best code is found on the back side of a bag next to the UPC bar code.

No customer illnesses have been reported to date. WinCo Foods was informed by the FDA that a sample of the product was tested by the FDA and found to be contaminated with Norovirus.

Consumers who have purchased the products are urged to destroy or return it to the stores for a full refund of the product. Consumers with questions may contact the company at 1-800-824-1706, Mon-Fri, 7:30-4:30 MST.

Company Contact Information

Consumers:
   WINCO FOODS, LLC
* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.


News Release

Table 87 Frozen, LLC Recalls Pork and Beef Pizza Products Produced without Benefit of Inspection

Class I Recall 065-2019 EXP
WASHINGTON, June 14, 2019 – Table 87 Frozen, LLC., a Brooklyn, N.Y. firm, is recalling an undetermined amount of frozen pizza products containing pork and beef that were produced without the benefit of federal inspection, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The scope of this recall now includes ready-to-eat, prosciutto and pepperoni pizza products produced from June 3, 2017 through June 4, 2019. The following products are subject to recall:

- 9.6-oz. plastic shrink-wrapped packages containing a single personal size pizza identified as “TABLE 87 COAL OVEN PIZZA Home Of The Coal Oven Slice PROSCIUTTO” with UPC codes 804879558286 and 10804879558283.
- 9.7-oz. plastic shrink-wrapped packages containing a single personal size pizza identified as “TABLE 87 COAL OVEN PIZZA Home Of The Coal Oven Slice PEPPERONI” with UPC code 804879583080.

On June 6, 2019, Table 87 Frozen, LLC. recalled approximately 649 pounds of frozen pizza products that contained pork produced from April 1, 2019 through June 4, 2019.

- 9.6-oz. plastic shrink-wrapped packages containing a single personal size pizza identified as “TABLE 87 COAL OVEN PIZZA Home Of The Coal Oven Slice PROSCIUTTO” with UPC codes 804879558286 and 10804879558283.

The products subject to recall bear establishment number “EST. 51192” inside the USDA mark of inspection. The firm applied this mark of inspection to the labels of the pork and beef pizza products without authorization. These items were shipped to retail and wholesale locations, as well as through online sales, nationwide.

The problem was discovered on June 4, 2019, when the New York State Department of Agriculture and Markets contacted FSIS inquiring as to whether the plant was operating under a
USDA Grant of Inspection. FSIS personnel identified more affected product types and dates of production after further investigations.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

FSIS is concerned that some product may be in consumers’ freezers. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers and members of the media with questions about the recall can contact Robert Cucco, President, Table 87 Frozen, LLC., at (718) 287-8700.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: http://www.fsis.usda.gov/reportproblem.

* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.

COMPANY ANNOUNCEMENT

In Cooperation with ADM Milling Co., Hometown Food Company Issues Voluntary Recall of Specific Lot Codes Pillsbury® Best Bread Flour Due to Possible Health Risk

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

Read Announcement View Product Photos

In Cooperation with ADM Milling Co., Hometown Food Company Issues Voluntary Recall of Specific Lot Codes Pillsbury® Best Bread Flour Due to Possible Health Risk

Summary

Company Announcement Date:  
June 14, 2019
FDA Publish Date:  
June 14, 2019
Product Type:  
Food & Beverages  
Bakery Product/Mix
Reason for Announcement:  
Recall Reason Description  
E.coli
Company Name:  
Hometown Food Company
Brand Name:
Company Announcement

Hometown Food Company, in cooperation with ADM Milling Co., today initiated a voluntary recall of two specific lot codes of its Pillsbury® Best 5 lb. Bread Flour due to a potential presence of pathogenic *E. coli*. The product was manufactured by ADM Milling Co., at the company’s mill in Buffalo, NY.

The severity of *E. coli* infections vary among people and often include several symptoms, including severe stomach cramps, diarrhea (often bloody) and vomiting. People usually develop symptoms and get sick 3-4 days after ingesting the germ, and most recover within a week. In some cases, individuals may develop a serious illness called hemolytic uremic syndrome (HUS, which can result in kidney failure, stroke, and even death). Young children, elderly individuals, pregnant women and those who are immunocompromised are more susceptible to foodborne illness. If you feel ill or are at all concerned about an illness, please contact your physician.

Approximately 4,620 cases of impacted Pillsbury® Best 5 lb. Bread Flour were distributed to a limited number of retailers and distributors across the following 10 states: Connecticut, Delaware, Maryland, Maine, New Hampshire, New Jersey, New York, Ohio, Pennsylvania and Virginia.

The affected product has the following UPC codes, lot codes and Best-If-Used-By dates:

<table>
<thead>
<tr>
<th>Item Name</th>
<th>UPC Item Code</th>
<th>Lot Code</th>
<th>Use-By Date</th>
<th>QTY (Eight-Count Case)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pillsbury Best™ Bread Flour</td>
<td>0 5150020031</td>
<td>8 342</td>
<td>JUN 08 2020</td>
<td>4,080</td>
</tr>
<tr>
<td>Pillsbury Best™ Bread Flour</td>
<td>0 5150020031</td>
<td>8 343</td>
<td>JUN 09 2020</td>
<td>540</td>
</tr>
</tbody>
</table>

All products with other Best-If-Used-By Dates and Lot Codes are not affected by this recall. Best-If-Used By Dates can be found on the side of the package below the Nutrition Facts Panel.

If you have the affected product in your home or business, do not consume it. Please discard it immediately or return it to the retail location it was purchased from for a refund. This voluntary recall is being made with the full knowledge of the U.S. Food and Drug Administration.

At Hometown Food Company, nothing is more important than the safety and integrity of our products.
There have been no reports of any illnesses associated with this product and this recall has been issued out of an abundance of caution. Hometown Food Company has been informed by ADM Milling Co., that certain wheat used to make these two lots of Pillsbury® Best 5 lb. Bread Flour has been linked to E. coli illnesses associated with other flour products produced at the ADM mill in Buffalo. Please visit the U.S. Food and Drug Administration’s website for more information on this illness outbreak. To date, no illnesses associated with Pillsbury® Best Bread Flour have been reported.

Flour is made from wheat, which is a raw product that is minimally processed. Flour is not a ready-to-eat product. It is an ingredient for baked, fried and cooked recipes, and these heating processes, along with proper handling, ensure the safety of consuming flour. All surfaces and utensils should be properly cleaned after contact with flour or uncooked dough or batter. Consumers should wash their hands after handling flour or uncooked dough or batter. Consumers should not eat uncooked dough or batter made with raw flour.

We sincerely apologize for any inconvenience this recall may cause, and are offering replacement coupons for your product. Please call our toll-free 800 number (1-866-219-9333), which will be staffed daily from 9:00 a.m. to 9:00 p.m. CDT. We remain committed to producing the high-quality products synonymous with the Pillsbury® name since 1869.

Outbreak Investigation Page

Company Contact Information

Consumers:
1-866-219-9333

* We believe that the products being recalled were not processed or offered through the national office.
* We strongly encourage you to notify your agencies within one business day from receipt of this notice.
* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.
* For additional local details, please contact the Health Department(s) for the area(s)
COMPANY ANNOUNCEMENT

Frito-Lay Issues Voluntary Allergy Alert on Undeclared Milk in Lay’s Lightly Salted Barbecue Flavored Potato Chips

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

Summary

Company Announcement Date:
   June 14, 2019
FDA Publish Date:
   June 14, 2019
Product Type:
   Food & Beverages
   Snack Food Item
Company Announcement

Frito-Lay today issued a limited voluntary recall of 7 3/4 oz. bags of Lay’s Lightly Salted Barbecue Flavored Potato Chips because they may contain undeclared milk ingredients. People who have an allergy or severe sensitivity to milk run the risk of a serious or life-threatening allergic reaction if they consume the product contained inside the recalled potato chips bags.

The products covered by this recall were distributed in retail locations in the following states: Arkansas, Arizona, California, Colorado, Idaho, Iowa, Kansas, Louisiana, Minnesota, Missouri, Mississippi, Montana, North Dakota, Nebraska, New Mexico, Nevada, Oklahoma, Oregon, South Dakota, Tennessee, Texas, Utah, Washington and Wyoming.

The recalled products have both a “Guaranteed Fresh” date of 27 AUG 2019 and a nine-character manufacturing code that includes the numbers “29” in the second and third position (example: x29xxxxxx) listed below the “Guaranteed Fresh” date. These numbers can be found on the right side of the front of the bag. In addition, the recalled bags will also have a UPC code of “28400 63242” listed on the bottom left side of the back of the bag.

No other Lay’s or Lay’s Lightly Salted products or flavors are recalled.

The recall was initiated after it was discovered that bags of Lay’s Lightly Salted Barbecue Flavored Potato Chips were inadvertently filled with another flavor of potato chips, potentially exposing consumers to undeclared milk.

No adverse events related to this matter have been reported to date. Frito-Lay has informed the FDA of the action.

Consumers with the product noted above can return the product to a retailer for a refund or contact Frito-Lay Consumer Relations at 1-800-352-4477 (9 a.m. – 4:30 p.m. CST, Monday-Friday).

About Frito-Lay North America

About PepsiCo

PepsiCo products are enjoyed by consumers more than one billion times a day in more than 200 countries and territories around the world. PepsiCo generated more than $64 billion in net revenue in 2018, driven by a complementary food and beverage portfolio that includes Frito-Lay, Gatorade, Pepsi-Cola, Quaker and Tropicana. PepsiCo's product portfolio includes a wide range of enjoyable foods and beverages, including 22 brands that generate more than $1 billion each in estimated annual retail sales.

Guiding PepsiCo is our vision to Be the Global Leader in Convenient Foods and Beverages by Winning with Purpose. "Winning with Purpose" reflects our ambition to win sustainably in the marketplace and embed purpose into all aspects of the business. For more information, visit www.pepsico.com.

Company Contact Information

Consumers:
Frito-Lay Consumer Relations
1-800-352-4477

Media:
Toni Werner
972-334-5118
Toni.Werner@pepsico.com

* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.
For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.


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**News Release**

**Ruiz Foods Products Inc. Recalls Bacon Breakfast Wrap Products Due to Possible Foreign Matter Contamination**

Class I Recall 069-2019
Health Risk: High

Jun 14, 2019

Congressional and Public Affairs
Maria Machuca
(202) 720-9113
Press@fsis.usda.gov

WASHINGTON, June 14, 2019 – Ruiz Foods Products Inc., a Denison, Texas, establishment, is recalling approximately 246,514 pounds of frozen, not ready-to-eat (NRTE) breakfast wrap products containing bacon that may be contaminated with extraneous materials, specifically small rocks, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The frozen egg, potato, bacon and cheese wrap items were produced on Jan. 17, 2019 and Jan. 18, 2019. The following product is subject to recall: [View Labels (PDF only)]
8-Pack family size film packages containing “EL MONTEREY EGG, POTATO, BACON & CHEESE SAUCE BREAKFAST WRAPS” with “Best if Used By” dates of 01/17/2020 and 01/18/2020 and lot codes 19017 and 19018.

The products subject to recall bear establishment number “EST. 17523A” on the back of the package. These items were shipped to retail locations nationwide.

The problem was discovered on June 14, 2019, when Ruiz Foods advised FSIS of three consumer complaints regarding foreign material in the wrap products. The firm continues to investigate the source of the foreign material.

The company received a report of a potential injury associated with the consumption of this product. FSIS has received no additional reports of injury or illness from consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS is concerned that some product may be in consumers’ freezers. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify that recalling firms are notifying their customers of the recall and that actions are being taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Members of the media with questions about the recall can contact Pat Summers, Public Relations Consultant for Ruiz Foods, at 559-285-1100. Consumers with questions about the recall can contact Ruiz Foods’ Consumer Line at 1-800-772-6474.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: http://www.fsis.usda.gov/reportproblem.

* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses
through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or
other avenues.

* For additional local details, please contact the Health Department(s) for the area(s)
your food bank serves.


COMPANY ANNOUNCEMENT

In Association with ADM Milling Co, King Arthur Flour, Inc. Voluntarily Recalls Limited Quantity of Unbleached All-Purpose Flour (5 Lb.) Because of Possible Health Risk

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

Read Announcement View Product Photos

In Association with ADM Milling Co, King Arthur Flour, Inc. Voluntarily Recalls Limited Quantity of Unbleached All-Purpose Flour (5 Lb.) Because of Possible Health Risk
Summary

Company Announcement Date:
June 13, 2019
FDA Publish Date:
June 13, 2019
Product Type:
Food & Beverages
Bakery Product/Mix
Reason for Announcement:
Recall Reason Description
Presence of Escherichia coli bacteria (E. coli).
Company Name:
King Arthur Flour, Inc.
Brand Name:
Brand Name(s)
King Arthur Flour
Product Description:
Product Description
Unbleached All-Purpose Flour

Company Announcement

In cooperation with ADM Milling Company, King Arthur Flour, Inc. of Norwich, VT is voluntarily recalling 14,218 cases of 5 lb. Unbleached All-Purpose Flour due to the potential presence of Escherichia coli bacteria (E. coli).

The recalled Unbleached All-Purpose Flour (5 lb.) was distributed through retailers and distributors nationwide. No products sold through our website, Baker’s Catalogue, or the Baker’s Store in Norwich, VT are included in this voluntary recall.

The only product affected by this voluntary recall is our Unbleached All-Purpose Flour (5 lb.) from these six specific lot codes and three Best Used by Dates, which can be found on the bottom of the side panel, below the nutrition facts panel.

BEST USED BY 12/07/19 LOT: L18A07C
BEST USED BY 12/08/19 LOTS: L18A08A, L18A08B
BEST USED BY 12/14/19 LOTS: L18A14A, L18A14B, L18A14C

E. coli causes a diarrheal illness often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure called Hemolytic Uremic Syndrome (HUS). HUS is most likely to occur in young children and the elderly. The condition can lead to serious kidney damage and even death.
King Arthur has been informed by ADM Milling Co. that certain wheat used to make these lots of King Arthur flour has been linked to an ongoing outbreak of E. coli infections. No illnesses have been reported to date in connection with King Arthur flour.

Consumers who have any of these affected products should not consume them and should throw them away or return them to the place of purchase for credit or refund.

Consumer safety is our top priority, and therefore, we are voluntarily recalling these specific lots of Unbleached All-Purpose Flour to prevent potential illnesses. We are committed to educating and reminding consumers that flour is not ready-to-eat, and anything made with flour must be baked before eating.

Consumers are reminded to wash their hands, work surfaces, and utensils thoroughly after contact with raw dough products or flour, and to never eat raw dough or batter. For more information about risks of consuming raw dough, refer to the following: https://www.cdc.gov/features/no-raw-dough/index.html.

Customers have trusted King Arthur Flour products in their kitchens for over 225 years and that’s why we have issued this voluntary recall. We remain committed to providing our customers safe and superior products.

This information can be found online at kingarthurflour.com/voluntaryrecall External Link Disclaimer External Link Disclaimer Customers with any questions regarding this recall or King Arthur Flour products are encouraged to call the King Arthur Flour Consumer Hotline 7 days a week/24 hours a day at 866.797.9178

**Company Contact Information**

Consumers:
  - King Arthur Flour Consumer Hotline
    - 866.797.9178

Media:
  - 802.299.2244
  - mediarelations@kingarthurflour.com

* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.
* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.

For full details on the recall, please visit: https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/association-adm-milling-co-king-arthur-flour-inc-voluntarily-recalls-limited-quantity-unbleached-all

News Release

Pasture Raised Foods, LLC Recalls Raw Whole Poultry Products Produced Without Benefit of Inspection

Class I Recall 068-2019
Health Risk: High Jun 12, 2019

Congressional and Public Affairs
Meredith Carothers
(202) 720-9113
Press@fsis.usda.gov

WASHINGTON, June 12, 2019 – Pasture Raised Foods, LLC, doing business as Greener Pastures Chicken, a grower/non-inspected processor located in Elgin, Texas, is recalling an undetermined amount of frozen raw whole poultry products that were produced without the
benefit of federal inspection, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The frozen raw whole poultry items were produced from Nov. 29, 2018 through May 24, 2019. The following products are subject to recall: [View Labels (PDF only)]

- Varying weight vacuum sealed packages containing one whole “GREENER PASTURES CHICKEN” with the head and feet removed.

The products do not bear an official USDA mark of inspection but were labeled with establishment number “USDA P-34438” on the product label without authorization. These items were shipped to retail, wholesale, and restaurant locations, and to individual households in Texas.

The problem was discovered when FSIS inspection personnel identified products bearing an unapproved label with a USDA establishment number not consistent with inspected product from that establishment.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

FSIS is concerned that some product may be in consumers’ freezers. Anyone concerned about an illness should contact a health care provider. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify that recalling firms are notifying their customers of the recall and that actions are being taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers and members of the media with questions about the recall can contact Cameron Molberg, Co-CEO of Pasture Raised Foods, LLC, at (202) 642-5417.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: http://www.fsis.usda.gov/reportproblem.
* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.


COMPANY ANNOUNCEMENT

Townsend Farms, Inc., Notifies Costco of Possible Health Risk and Recalls Conventional Frozen Kirkland Three Berry Blend

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company’s announcement as a public service. FDA does not endorse either the product or the company.

Read Announcement View Product Photos

Townsend Farms, Inc., Notifies Costco of Possible Health Risk and Recalls
Conventional Frozen Kirkland Three Berry Blend

Summary

Company Announcement Date:
   June 11, 2019
FDA Publish Date:
   June 11, 2019
Product Type:
   Food & Beverages
Reason for Announcement:
   Recall Reason Description
   Hepatitis A
Company Name:
   Townsend Farms, Inc.
Brand Name:
   Brand Name(s)
   Kirkland Signature
Product Description:
   Product Description
   Three Berry Blend

Company Announcement

Out of an abundance of caution, Townsend Farms, Inc. has notified Costco that a recent FDA test indicated that a domestic conventional frozen blackberry product manufactured by Townsend Farms, Inc., may be contaminated with Hepatitis A. Townsend Farms, Inc. used the domestic conventional frozen blackberry to manufacture the Kirkland Signature Three Berry Blend product with Best By Dates between February 16, 2020, and May 4, 2020. Costco only sold the product in stores located in San Diego and Los Angeles, California and Hawaii. No product manufactured for Costco by Townsend Farms has tested positive for Hepatitis A. Costco has no product in its current inventory. Costco has been notifying its members about the potential health risk.

This Notice affects the following product:

KIRKLAND SIGNATURE THREE BERRY BLEND, 4 lb bag —
Best By codes located in the white box on the back of the Product bag:

- FEB1620,(A),(B),(C),(D),(E),(F),(G), or (H);
- FEB1820,(A),(B),(C),or (D);
- FEB2920,(A),(B),(C),or (D);
• MAR0120,(A),(B),(C), or (D);
• APR1920,(B), (C), or (D);
• APR2020(A),(B),(C),(D),(E), or (F);
• APR2720(A),(B),(C),(D),(E),(F), (G), or (H);
• APR2820(A),(B),(C),(D),(E),(F),(G), or (H);
• MAY0220(A),(B),(C),(D),(E),(F),(G), or (H);
• MAY0420 (H).

According to the FDA and CDC there have been no customer illness reports to date related to any product manufactured by Townsend Farms, Inc., using these blackberries.

Members who have purchased the above product should not consume it. Instead, photograph the product bag for your records, dispose of the product and contact your local Costco for a full refund.

Costco members who have questions should contact Townsend Farms, Inc., customer service representatives at 877-244-0947 or by email at TownsendFarms4283@stericycle.com.

Hepatitis A is a contagious liver disease that results from exposure to the Hepatitis A virus, including from food. It can range from a mild illness lasting a few weeks to a serious illness lasting several months. Illness generally occurs within 15 to 50 days of exposure and includes fatigue, abdominal pain, jaundice, abnormal liver tests, dark urine and pale stool. Hepatitis A vaccination can prevent illness if given within two weeks of exposure to a contaminated food. In rare cases, particularly consumers who have a pre-existing severe illness or are immune compromised, Hepatitis A infection can progress to liver failure. Persons who may have consumed affected product should consult with their health care professional or local health department to determine if a vaccination is appropriate, and consumers with symptoms of Hepatitis A should contact their health care professionals or the local health department immediately.

Townsend Farms, Inc., is a family owned business that has been farming in Oregon since 1906. We are dedicated to safety in our food processing and sustainable farming practices. We utilize Good Agricultural Practices as well as Good Manufacturing Practices and are Safety Quality Food certified. We take your food safety seriously.

FDA Web Post

Company Contact Information

Consumers: Townsend Farms, Inc.
877-244-0947
TownsendFarms4283@stericycle.com
* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.


* Updated information is now available. The lists of retail consignees have been posted for recalls:
  
  • **057-2019**, Aurora Packing Company, Inc. Recalls Beef Products Due to Possible E. coli O157:H7 Contamination (May 22, 2019)
  • **034-2019-EXP**, Tyson Foods, Inc. Recalls Chicken Strip Products Due to Possible Foreign Matter Contamination (May 4, 2019)
  • **054-2019**, Caito Foods LLC. Recalls Salads with Chicken Products due to Misbranding and Undeclared Allergens (May 17, 2019)

* We believe that the products being recalled were not processed or offered through the national office.
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* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.

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**FEEDING AMERICA**

**RECALL NOTICE**

_The following message is being sent to all authorized member recall personnel._

**COMPANY ANNOUNCEMENT**

**Brodt Zenatti Holding LLC. Recalls Karawan Brand Tahini & SoCo Brand Tahini Because of Possible Health Risk**

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

[Read Announcement](#) [View Product Photos](#)

**Brodt Zenatti Holding LLC. Recalls Karawan Brand Tahini & SoCo Brand Tahini Because of Possible Health Risk**

**Summary**

Company Announcement Date:
   June 10, 2019
FDA Publish Date:
   June 11, 2019
Product Type:
   Food & Beverages
Company Announcement

Brodt Zenatti Holding LLC of Jupiter, Florida is recalling all retail and bulk Karawan brand Tahini, sold in Jars: 450g (15.87 oz) and Buckets: 17kg (599.6 oz); 3kg (105.8 oz) that were imported from Palestine between the dates of December 2018 to April 2019 and SoCo Brand Tahini; because they have the potential to be contaminated with Salmonella, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

Karawan brand Tahini was directly distributed to New York and Texas. We currently know that distributors have thereafter shipped the product to Massachusetts and Virginia.

Specific information on how to identify the Karawan brand Tahini product includes:

a. **Name of product:** Tahini
b. **Brand name:** Karawan Tahini
c. **Unit size:** Jar: 450g (15.87 oz), Buckets: 17kg (599.6 oz), 3 kg (105.822 oz)
d. **Storage conditions:** No refrigeration storage needed.
e. **Expiration Date(s):** Two years from the production. The expiration date is located on the lid of the containers.

**Retail label for SoCo brand Tahini**

Specific information on how to identify the SoCo brand Tahini product includes:

a. **Name of product:** Tahini
b. **Brand name:** SoCo Tahini
c. **Unit size:** Container: 380g (13.4 oz)
d. **Storage conditions:** No refrigeration storage needed.
e. **Expiration Date(s):** Two years from the production. The expiration date is located on the lid of the containers.

Four (4) illnesses have been reported to date.

This recall has been initiated due to New York City Department of Health and Mental Hygiene laboratory results from two samples of Karawan brand tahini testing positive for *Salmonella.* Brodt Zenatti Holding LLC has ceased the importation and distribution of the product as FDA and Brodt Zenatti Holding LLC continue their investigation as to what caused the problem.

Consumers who have purchased Karawan brand tahini or SoCo brand Tahini are urged to destroy it or return it to the place of purchase for a full refund. Consumers with questions may contact Brodt Zenatti Holding LLC at 305-570-9050, Monday through Friday, from 9:00 am to 5:00 pm.

**Initial Press Release**

**Company Contact Information**

Consumers:
Brodt Zenatti Holding LLC
305-570-9050

* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.

COMPANY ANNOUNCEMENT

Allergy Alert Issued for Undeclared Milk, Pine Nuts and Walnuts in Two Specialty Pesto Products Sold in North Atlantic Whole Foods Market Stores

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

Read Announcement

Allergy Alert Issued for Undeclared Milk, Pine Nuts and Walnuts in Two Specialty Pesto Products Sold in North Atlantic Whole Foods Market Stores

Summary

Company Announcement Date:  
June 05, 2019
FDA Publish Date:  
June 06, 2019
Product Type:  
Food & Beverages  
Gravy/Sauces  
Allergens  
Labeling
Reason for Announcement:  
Recall Reason Description  
Undeclared Milk, Pine Nuts, Walnuts
Company Name:  
North Atlantic Whole Foods Market  
Brand Name:
Company Announcement

Whole Foods Market stores in the North Atlantic region are voluntarily recalling the retailer’s specialty made-in-house basil pesto and specialty made-in-house sundried tomato pesto because the products may contain undeclared milk and tree nuts (walnuts and pine nuts). People who have an allergy or severe sensitivity to these allergens run the risk of serious or life-threatening allergic reaction if they consume these products.

The products were available in individual clear plastic containers and on antipasti bars with sell-by dates from June 7, 2019 – June 26, 2019. The specialty basil pesto was sold by the pound and can be identified by the PLU code beginning with 255926, and the specialty sundried tomato pesto was sold by the pound and can be identified by the PLU code beginning with 256009. Both sell-by dates and PLU codes are printed on the product scale labels. All affected products have been removed from store shelves. One allergic reaction has been reported to date. The issue was discovered after a customer alerted the store.

The pesto products were sold between May 17, 2019 – June 4, 2019 at 41 Whole Foods Market stores in Connecticut (Whole Foods Market Bishops Corner, Whole Foods Market Glastonbury and Whole Foods Market West Hartford), Maine, Massachusetts, New Hampshire and Rhode Island.

Customers who purchased this product at Whole Foods Market can bring a valid receipt into stores for a full refund. Consumers with additional questions can call 1-844-936-8255 between the hours of 7:00 a.m. and 10:00 p.m. CST, Monday through Friday, or 8:00 a.m. and 6:00 p.m. Saturday through Sunday.

Company Contact Information

Consumers:
Whole Foods Market
1-844-936-8255

* We believe that the products being recalled were not processed or offered through the national office.
* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.


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**FEEDING AMERICA**

**RECALL NOTICE**

The following message is being sent to all authorized member recall personnel.

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**News Release**

**Taylor Farms Illinois, Inc. Recalls Bacon Quiche Products due to Misbranding and Undeclared Allergens**

Class I Recall 067-2019
Health Risk: High Jun 9, 2019

Congressional and Public Affairs
Meredith Carothers
(202) 720-9113
Press@fsis.usda.gov

**WASHINGTON, June 9, 2019** – Taylor Farms Illinois, Inc., a Chicago, Ill. establishment, is recalling approximately 51 pounds of cheese and bacon quiche products due to misbranding and undeclared allergens, the U.S. Department of Agriculture’s Food Safety and Inspection Service
(FSIS) announced today. The product contains eggs, a known allergen, which is not declared on the product label.

The Jarlsberg cheese and bacon quiche items were produced on June 5, 2019. The following products are subject to recall: [View Labels (PDF only)]

- 10-oz. individual plastic containers containing “JARLSBERG & BACON QUICHE” with lot code TFIL156A001 and “USE BY: 06/11/19.”

The products subject to recall bear establishment number “EST. 21794” inside the USDA mark of inspection. These items were shipped to retail locations in Arkansas, Georgia, Kentucky, Mississippi, Ohio, Tennessee, and West Virginia.

The problem was discovered on June 8, 2019 when Taylor Farms Illinois, Inc. notified FSIS that the incorrect bottom package label had been applied to the product.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS is concerned that some product may be in consumers’ refrigerators. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify that recalling firms are notifying their customers of the recall and that actions are being taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers with questions about the recall can contact the Taylor Farms Hotline at (855) 455-0098. Members of the media with questions about the recall can contact press@taylorfarms.com.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: http://www.fsis.usda.gov/reportproblem.

* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need
to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.

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**News Release**

**Tyson Foods, Inc. Recalls Ready-To-Eat Chicken Fritter Products due to Possible Foreign Matter Contamination**

Class I Recall 066-2019
Health Risk: High Jun 7, 2019

Congressional and Public Affairs
Meredith Carothers
(202) 720-9113
Press@fsis.usda.gov

WASHINGTON, June 7, 2019 – Tyson Foods, Inc., a New Holland, Pa. establishment, is recalling approximately 190,757 pounds of ready-to-eat chicken fritter products that may be contaminated with extraneous materials, specifically hard plastic, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The frozen ready-to-eat chicken fritter items were produced on February 28, 2019. The following products are subject to recall: [View Labels (PDF only)]

- 32.81-lb. cases containing four 8.2-lb. bags of “FULLY COOKED, WHOLE GRAIN GOLDEN CRISPY CHICKEN CHUNK FRITTERS-CN” and case code 0599NHL02.
The products subject to recall bear establishment number “P-1325” inside the USDA mark of inspection. The recalled items were shipped to institutional foodservice locations nationwide and were not packaged for retail sale.

FSIS was notified of the problem on June 5, 2019, when Tyson Foods, Inc. advised FSIS of three consumer complaints from schools of foreign material in the breaded chicken fritter product. Tyson Foods, Inc. distributed the product to institutions, including schools. While the product was distributed to schools, it resulted from a commercial sale and was not part of food provided by the USDA for the National School Lunch Program.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS is concerned that some product may be in food service freezers. Food service locations who have purchased these products are urged not to serve them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers with questions about the recall can contact Tyson Foods Consumer Relations at (888) 747-7611. Members of the media with questions about the recall can contact Worth Sparkman, Public Relations and Corporate Affairs, at (479) 290-6358.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: http://www.fsis.usda.gov/reportproblem.

* We believe that the products being recalled were not processed or offered through the national office.

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.
For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.

COMPANY ANNOUNCEMENT

Kroger Recalls Select Frozen Private Selection Berries for Possible Health Risk

When a company announces a recall, market withdrawal, or safety alert, the FDA posts the company's announcement as a public service. FDA does not endorse either the product or the company.

Read Announcement

Kroger Recalls Select Frozen Private Selection Berries for Possible Health Risk

Summary

Company Announcement Date:
   June 07, 2019
FDA Publish Date:
   June 07, 2019
Product Type:
   Food & Beverages
   Fruit/Fruit Product
Reason for Announcement:
   Recall Reason Description
   Possible Hepatitis A Contamination
Company Name:
Company Announcement

The Kroger Co. (NYSE: KR) said today it is recalling Private Selection Frozen Triple Berry Medley (48 oz), Private Selection Frozen Triple Berry Medley (16 oz), and Private Selection Frozen Blackberries (16 oz) manufactured by Townsend Farms due to possible Hepatitis A contamination.

No customer illnesses have been reported to date. Kroger was informed by the FDA that a sample of the Private Selection frozen berries was tested by the FDA and found to be contaminated with Hepatitis A.

Kroger is recalling the following items, which were distributed to all Kroger family of store bannersExternal Link Disclaimer across the country:

- PRIVATE SELECTION FROZEN TRIPLE BERRY MEDLEY, 48 OZ (BEST BY: 07-07-20; UPC: 0001111079120);
- PRIVATE SELECTION FROZEN TRIPLE BERRY MEDLEY, 16 OZ (BEST BY: 06-19-20; UPC: 0001111087808);
- PRIVATE SELECTION FROZEN BLACKBERRIES, 16 OZ (BEST BY: 06-19-20, 07-02-20; UPC: 0001111087809)

Kroger has removed the potentially affected items from store shelves and initiated its customer recall notification system that alerts customers who may have purchased recalled products through register receipt tape messages and phone calls. Customers who have purchased the above products should not consume them and should return them to a store for a full refund or replacement.

Customers who have questions may contact Kroger at 1-800-KROGERS Monday through Friday, 8:00 AM to midnight EST, and Saturday and Sunday, 8:00 AM to 9:30 PM EST.

Hepatitis A is a contagious liver disease that results from exposure to the Hepatitis A virus, including from food. It can range from a mild illness lasting a few weeks to a serious illness lasting several months. Illness generally occurs within 15 to 50 days of exposure and includes fatigue, abdominal pain, jaundice, abnormal liver tests, dark urine and pale stool. Hepatitis A vaccination can prevent illness if given within two weeks of exposure to a contaminated food. In rare cases, particularly consumers who have a pre-existing severe illness or are immune compromised, Hepatitis A infection can progress to liver failure. Persons who may have
consumed affected product should consult with their health care professional or local health department to determine if a vaccination is appropriate, and consumers with symptoms of Hepatitis A should contact their health care professionals or the local health department immediately.

At The Kroger Co. (NYSE: KR), we are dedicated to our Purpose: to Feed the Human Spirit™. We are nearly half a million associates who serve nine million customers daily through a seamless digital shopping experience and 2,800 retail food stores under a variety of banner names, serving America through food inspiration and uplift, and creating #ZeroHungerZeroWaste communities by 2025. To learn more about us, visit our newsroom and investor relations site.