COMPANY ANNOUNCEMENT

Allergy Alert for Undeclared Egg in “Decorated Red Apple Cookies” Issued by Southern Pacific 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  View Product Photos

Allergy Alert for Undeclared Egg in “Decorated Red Apple Cookies” Issued by Southern Pacific Whole Foods Market Stores

Summary

Company Announcement Date: August 22, 2019
FDA Publish Date: August 22, 2019
Product Type: Food & Beverages
Bakery Product/Mix
Reason for Announcement: Recall Reason Description
Undeclared Egg
Company Name: Whole Foods Market Stores
Brand Name: Brand Name(s)
Whole Foods Market
Product Description: Product Description
Iced Sugar Cookies

Company Announcement

“Decorated Red Apple Cookies” are being voluntarily recalled by Southern Pacific Whole Foods Market stores because they may contain undeclared egg. 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 cookies were sold by the pound and available through 8/20/2019 at Whole Foods Market stores in the Southern Pacific region, specifically in Arizona, Southern California, Hawaii and southern Nevada. The “Decorated Red Apple Cookie” was identified as a “Sugared Apple Cookie.” One allergic reaction has been reported to date; the recall was initiated after a customer notified the store. All affected product has been removed from store shelves. 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:  
1-844-936-8255  
Media:  
Olivia Petersen  
olivia.petersen@wholefoods.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.

AWERS, Inc. Recalls Grained Salmon Caviar 95g 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 Photo

Summary

Company Announcement Date:  
August 15, 2019
FDA Publish Date:  
August 15, 2019
Product Type:  
Food & Beverages
Reason for Announcement:

Potential Clostridium Botulinum Contamination

Company Name:  
AWERS, Inc.
Brand Name:

AWERS

Product Description:

Grained Salmon Caviar

Company Announcement

AWERS, Inc. of Bellevue, WA is recalling Grained Salmon Caviar 95g (Sockeye Salmon Caviar) with “BEST BEFORE OCT 07 2020”, because it has the potential to be contaminated with Clostridium botulinum, a bacterium which can cause life-threatening illness or death. Consumers are warned not to use the product even if it does not look or smell spoiled.

Botulism, a potentially fatal form of food poisoning, can cause the following symptoms: general weakness, dizziness, double-vision and trouble with speaking or swallowing. Difficulty in breathing, weakness of other muscles, abdominal distension and constipation may also be common symptoms. People experiencing these problems should seek immediate medical attention.
Grained Salmon Caviar 95g was distributed in California, New York, Oregon, Washington and product may have further distributed to other states and Canada.

Product is packed in a metal tin with Cyrillic lettering. The tin is green, with red and white writing with an easy open pull lid. The “BEST BEFORE OCT 07 2020” is printed on the bottom on the tin (See attached photo).

No illnesses have been reported to date.

The product was reviewed by the Canadian Food Inspection Agency (CFIA) and sent to a lab for testing. The analysis showed a lower than normal salt content, which can foster an anaerobic environment which is necessary to breed the Clostridium botulinum bacteria. No Clostridium botulinum bacteria was detected in product.

This recall is being made with the knowledge of the U.S. Food and Drug Administration.

Consumers must inform AWERS, Inc. if they possess any Grained Salmon Caviar 95g tins with “BEST BEFORE OCT 07 2020”. Customer must ship remaining affected product back to the firm or destroy it with permission from AWERS, Inc. for a full refund.

AWERS, Inc. can be reached by phone at (425) 747-7866, Monday-Friday, 8 am - 6 pm PST, or by email at awersinc1@gmail.com.

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**Company Contact Information**

Consumers:

425-747-7866

awersinc1@gmail.com

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* 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.

Tyson Foods, Inc. Recalls Weaver Brand Ready-To-Eat Chicken Patty Products due to Possible Foreign Matter Contamination

Class I Recall 084-2019
Health Risk: High Aug 15, 2019
Congressional and Public Affairs
Buck McKay
(202) 720-9113
Press@fsis.usda.gov

WASHINGTON, Aug. 15, 2019 – Tyson Foods Inc., a Pine Bluff, Ark. establishment, is recalling approximately 39,078 pounds of Weaver brand frozen chicken patty product that may be contaminated with extraneous materials, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The frozen, fully cooked chicken items were produced on January 31, 2019. The following products are subject to recall:

- 26-oz. resealable plastic bags containing “Weaver CHICKEN BREAST PATTIES BREADED CHICKEN BREAST PATTIES WITH RIB MEAT” with a best if used by date of “Jan312020” and lot code 0319PBF0617, 0319PBF0618, 0319PBF0619, 0319PBF0620, 0319PBF0621, 0319PBF0622, 0319PBF0623, or 0319PBF0600 represented on the label.

The products subject to recall bear establishment number “P-13456” printed on the back of the resealable plastic bag. These items were shipped to retail locations nationwide.

The problem was discovered after the recalling firm notified FSIS of consumer complaints. 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 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.

Members of the media with questions about the recall can contact Morgan Watchous, Communications Manager, Tyson Foods Inc., at (479) 290-5394. Consumers with questions about the recall can call or text Tyson Foods’ Consumer Relations hotline at (855) 382-3101.
* 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.*

**FDA ANNOUNCEMENT**

FDA Cautions Pet Owners Not to Feed Texas Tripe Inc. Raw Pet Food Due to Salmonella, Listeria monocytogenes

**FDA Cautions Pet Owners Not to Feed Texas Tripe Inc. Raw Pet Food Due to Salmonella, Listeria monocytogenes**

**Summary**

Company Announcement Date:
  August 14, 2019

FDA Publish Date:
  August 15, 2019

Product Type:
  Animal & Veterinary Pet Food

Reason for Announcement:
Recall Reason Description
Potential to be contaminated with Salmonella and Listeria monocytogenes

Company Name:
Texas Tripe Inc.

Brand Name:
Brand Name(s)
Texas Tripe

Product Description:
Product Description
Raw frozen pet food

FDA Announcement
August 14, 2019

On this page:
Fast Facts
What is the problem?
What products are involved?
What do consumers need to do?
What is Salmonella and what are the symptoms of Salmonella infection (salmonellosis)?
What is Listeria monocytogenes (L. mono) and what are the symptoms of L. mono infection (listeriosis)?
Why is the FDA concerned about Salmonella and L. mono in pet food and treats?
What should I do if I think I have salmonellosis and listeriosis?
What should I do if I think my pet has salmonellosis or listeriosis?
How can I report a human or animal illness related to pet food?
Additional information

Fast Facts
• The U.S. Food and Drug Administration is cautioning pet owners not to feed their pets certain lots of Texas Tripe Inc. raw pet food after samples from some of these lots tested positive for Salmonella and/or Listeria monocytogenes (L. mono).
• Texas Tripe Inc. has recalled 35 lots for each of 23 product varieties. A list can be found under “What products are involved?”
• If you have any of the recalled Texas Tripe Inc products, throw them away.
• FDA is issuing this alert because these lots of Texas Tripe Inc. raw pet food represent a serious threat to human and animal health. Because these products are sold and stored frozen, FDA is concerned that people may still have them in their possession.
• Salmonella and L. mono can affect both human and animal health. People with symptoms of Salmonella and L. mono infection should consult their health care providers. Consult a veterinarian if your pet has symptoms of Salmonella or L. mono infection.

What is the problem?
The U.S. Food and Drug Administration is cautioning pet owners not to feed their pets any of the Texas Tripe brand raw frozen pet food listed below because several samples of Texas Tripe raw pet food have tested positive for Salmonella and/or L. mono.
The Office of the Texas State Chemist (OTSC) collected 23 finished product samples at Texas Tripe Inc. Of the 23 samples, 16 tested positive for L. mono and/or Salmonella.
FDA followed up these findings with an inspection and collected and analyzed samples of unopened finished product, after the firm performed corrective actions, from additional lots of some of the same products tested by OTSC. FDA testing showed some of the samples contained *Salmonella* and/or *L. mono*.

FDA and OSTC shared their test results with Texas Tripe Inc. The firm initiated a recall on July 3, 2019 by directly notifying some of its customers via email.

**What products are involved?**

The recalled Texas Tripe Inc. products are sold frozen in 20-pound and 40-pound cases. These cases contain multiple plastic pouches. Lot codes to help identify recalled product are printed on the outside of the cases, but the lot codes are not printed on the individual sealed plastic pouches, also known as chubs. Therefore, if the case has been discarded, there are no unique identification numbers on the individual chubs that allow customers to determine that they possess the recalled products.

If you have any of the product varieties listed below and cannot determine whether it is affected by the recall, FDA recommends that you exercise caution and throw the product away.

These products are manufactured by Texas Tripe Inc. and are sold direct to consumers online and by phone.

The chart below lists the recalled products and lot numbers provided by the firm to FDA on 8/6/2019. Below the chart are additional product lots sampled by FDA that tested positive for *Salmonella* and/or *L. mono*, that the firm has not recalled. According to the firm, recalled products have been sold directly to consumers in the following states: Alabama, Arizona, Arkansas, California, Colorado, Florida, Georgia, Illinois, Kansas, Kentucky, Louisiana, Michigan, Mississippi, Missouri, New Jersey, New Mexico, New York, North Carolina, Ohio, Oklahoma, Pennsylvania, Tennessee, Texas, and Virginia.

**List of Products Recalled by Texas Tripe**

<table>
<thead>
<tr>
<th>Lot Numbers</th>
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<tr>
<td>1. Texas Tripe Ground Turkey Necks: 19148, 19149, 19150, 19151, 19152, 19153, 19154, 19155, 19156, 19157, 19158, 19159, 19160, 19161, 19162, 19163, 19164, 19165, 19166, 19167, 19168, 19169, 19170, 19171, 19172, 19173, 19174, 19175, 19176, 19177, 19178, 19179, 19180, 19181, 19182</td>
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<td>2. Texas Trip Chicken Tripe Complete: 19158, 19159, 19160, 19161, 19162, 19163, 19164, 19165, 19166, 19167, 19168, 19169, 19170, 19171, 19172, 19173, 19174, 19175, 19176, 19177, 19178, 19179, 19180, 19181, 19182</td>
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<td>3. Texas Tripe Ground Chicken w/Bone: 19148, 19149, 19150, 19151, 19152, 19153, 19154, 19155, 19156, 19157, 19158, 19159, 19160, 19161, 19162, 19163, 19164, 19165, 19166, 19167, 19168, 19169, 19170, 19171, 19172, 19173, 19174, 19175, 19176, 19177, 19178, 19179, 19180, 19181, 19182</td>
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<td>4. Texas Tripe Shepherd's Blend: 19158, 19159, 19160, 19161, 19162, 19163, 19164, 19165, 19166, 19167, 19168, 19169, 19170, 19171, 19172, 19173, 19174, 19175, 19176, 19177, 19178, 19179, 19180, 19181, 19182</td>
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<td>5. Texas Tripe Chicken/Pork/Salmon with Egg: 19148, 19149, 19150, 19151, 19152, 19153, 19154, 19155, 19156, 19157, 19158, 19159, 19160, 19161, 19162, 19163, 19164, 19165, 19166, 19167, 19168, 19169, 19170, 19171, 19172, 19173, 19174, 19175, 19176, 19177, 19178, 19179, 19180, 19181, 19182</td>
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List of FDA sampled products that tested positive for *Salmonella* and/or *Listeria monocytogenes* (as of 8/13/19):

- **Texas Tripe Chicken Blend** - Lot 19196-6
- **Texas Tripe Pork Blend** - Lot 19190-09
- **Texas Tripe Beef Blend** - Lot 19191-05

**What do consumers need to do?**

If you have any recalled product, stop feeding it to your pets and throw it away in a secure container where other animals, including wildlife, cannot access it.

Consumers who have had this product in their homes should clean refrigerators/freezers where the product was stored and clean and disinfect all bowls, utensils, food prep surfaces, pet bedding, toys, floors, and any other surfaces that the food or pet may have had contact with. Clean up the pet’s feces in yards or parks where people or other animals may become exposed. Consumers should thoroughly wash their hands after handling the recalled product or cleaning up potentially contaminated items and surfaces.

**What is *Salmonella* and what are the symptoms of *Salmonella* infection (salmonellosis)?**

*Salmonella* is a bacterium that can cause illness and death in humans and animals, especially those who are very young, very old, or have weak immune systems. According to the [CDC](https://www.cdc.gov), people infected with *Salmonella* can develop diarrhea, fever and abdominal cramps. Most people recover without treatment, but in some people, the diarrhea may be so severe that they need to be hospitalized. In some patients, the *Salmonella* infection may spread from the intestines to the blood stream and then to
other body sites unless the person is treated promptly with antibiotics. Consult your health care provider if you have symptoms of *Salmonella* infection.

Pets do not always display symptoms when infected with *Salmonella*, but signs can include vomiting, diarrhea (which may be bloody), fever, loss of appetite and/or decreased activity level. If your pet has these symptoms, consult a veterinarian promptly. You should also be aware that infected pets can shed the bacteria in their feces and saliva without showing signs of being sick, further contaminating the household environment.

**What is *Listeria monocytogenes* (L. *mono*) and what are the symptoms of *L. mono* infection (listeriosis)?**

*Listeria monocytogenes* is a bacterium that can cause illness and death in humans and animals, especially those who are pregnant, very young, very old, or have weak immune systems. According to CDC, listeriosis in humans can cause a variety of symptoms, depending on the person and the part of the body affected. Symptoms can include headache, stiff neck, confusion, loss of balance, and convulsions in addition to fever and muscle aches.

Pregnant women typically experience only fever and other flu-like symptoms, such as fatigue and muscle aches. However, infections during pregnancy can lead to miscarriage, stillbirth, premature delivery, or life-threatening infection of the newborn.

Pregnant women and their newborns, adults age 65 and older, and people with weakened immune systems are more likely to get sick with listeriosis. Anyone with symptoms of listeriosis should contact a health care provider.

*L. mono* infections are uncommon in pets, but they are possible. Symptoms may include mild to severe diarrhea; anorexia; fever; nervous, muscular and respiratory signs; abortion; depression; shock; and death. Pets do not need to display symptoms to be able to pass *L. mono* on to their human companions. Once *L. mono* gets established in the pet’s gastrointestinal tract, the animal can shed the bacteria in the feces when it has a bowel movement, and the contamination may continue to spread, further contaminating the household environment.

**Why is the FDA concerned about *Salmonella* and *L. mono* in pet food and treats?**

Pet foods and treats contaminated with *Salmonella* and *L. mono* are of particular public health importance because they can affect both human and animal health. Pets can get sick from these pathogens and may also be carriers of the bacteria and pass it on to their human companions without appearing to be ill. People can get sick from handling contaminated pet foods and treats or touching surfaces that have had contact with the contaminated pet foods and treats. Additionally, if a person gets *Salmonella* or *L. mono* on their hands, they can spread the bacteria to other people, objects, and surfaces. The FDA is aware of recent cases in which humans and/or animals have gotten sick from exposure to *Salmonella*-contaminated pet foods ([Salmonella-human cases](https://www.fda.gov/salmonellahumancases), [Salmonella-kitten](https://www.fda.gov/salmonellakitten), [Salmonella-kitten and dog](https://www.fda.gov/salmonellakittenanddog)). Although FDA is not aware of a documented case of a person acquiring *L. mono* infection from a pet food, once *Salmonella* or *L. mono* get established in the pet’s gastrointestinal tract, the animal can shed the bacteria in the feces when it has a bowel movement, and the contamination may continue to spread. Because animals can shed the bacteria in the feces when they have bowel movements, it’s particularly important to clean up the animal’s feces in yards or parks where people or other animals may become exposed, in addition to cleaning items in the home.
The Federal Food, Drug, and Cosmetic Act requires that all animal food, like human food, be safe to eat, produced under sanitary conditions, contain no harmful substances, and be truthfully labeled. Without an effective control for pathogens, such as cooking, animal food is more likely to contain pathogens such as *Salmonella* and *L. mono*. Refrigeration or freezing does not kill the bacteria.

**What should I do if I think I have salmonellosis or listeriosis?**

If you think you have symptoms of *Salmonella* and *L. mono*, consult your health care provider.

**What should I do if I think my pet has salmonellosis or listeriosis?**

People who think their pets have become ill after consuming contaminated pet food should first contact their veterinarians. Veterinarians who wish to have pets tested for *Salmonella* may do so through the Veterinary Laboratory Investigation and Response Network (Vet-LIRN Network) if the pet is from a household with a person infected with *Salmonella*.

**How can I report a human or animal illness related to pet food?**

FDA encourages consumers to report complaints about pet food products electronically through the [Safety Reporting Portal](https://www.fda.gov). This information helps FDA further protect human and animal health.

*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.*

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*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:

- [077-2019, CM&R Inc. Recalls Beef Stick Products due to Misbranding and Undeclared Allergens](Jul 24, 2019)

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