

## Search FSIS

All FSIS

- o [Search Tips](#)
- o [A to Z Index](#)

## Browse by Audience

Information For...

## Browse by Subject

- [Food Safety Education](#)
- [Science](#)
- [Regulations & Policies](#)
- [FSIS Recalls](#)
- [Food Defense & Emergency Response](#)
- [Codex Alimentarius](#)

## News &amp; Events

## News Releases

### California Firm Recalls Chicken Caesar Salad Products Due To Misbranding and Undeclared Allergen

Recall Release  
 FSIS-RC-068-2011

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
 (202) 720-9113  
 Adam Tarr

**WASHINGTON, Aug. 26, 2011** - Taylor Farms, a Tracy, Calif. establishment is recalling approximately 52,191 pounds of chicken Caesar salad products because of misbranding and undeclared allergens. The products contain egg, an allergen, which is not noted on the label. The egg is an ingredient in the Caesar dressing packet in the salads.

The products subject to recall in packaging **for consumers** include: [[View Label](#) (PDF Only)]

- 7-oz. packages of "Taylor Farms CAESAR PASTA LAYERED SALAD WITH CHICKEN" bearing "P-34013" inside the mark of inspection and a sell by date through Sept. 3, 2011.
- 12-oz. plastic trays of "Signature Café GRILLED CHICKEN CAESAR SALAD" may or may not bear "P-34013" inside the mark of inspection and bears a sell by date through Sept. 3, 2011.

The products subject to recall in packaging **for retailers** include:

- 6.25-lb. cases of "Signature Café GRILLED CHICKEN CAESAR SALAD KIT."

The Signature Café salad kits bear one of the following in the mark of inspection: "P-34013" with a case code of 218804 or 218815, "P-34733" with a case code of 2300103, "P-34522" with a case code of 22019666637, and "P-34703" with a case code of 59348. These salads were produced from Aug. 9, 2011 to Aug. 24, 2011. The Signature Café salad kits were distributed nationwide. The 12-oz. Signature Café salads were distributed in California. The Taylor Farms Caesar pasta layered salads with chicken were distributed in Oregon, California and Washington.

The problem was discovered when a consumer had a reaction after consuming the Caesar salad. The consumer had a known allergy to eggs and suspected that eggs were an ingredient in the Caesar salad dressing. Anyone concerned about a reaction should contact a healthcare provider. When available, the retail distribution list(s) will be posted on FSIS' website at: [www.fsis.usda.gov/FSIS\\_Recalls/Open\\_Federal\\_Cases/index.asp](http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp).

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.

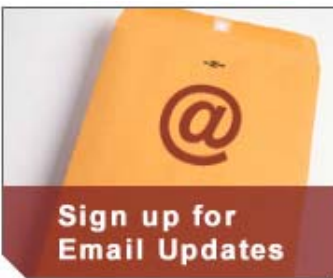
## News &amp; Events

- ▣ [News Releases](#)
  - o [FSIS Recalls](#)
  - o [Video News Releases](#)
  - o [RSS Feeds](#)
- ▣ [Meetings & Events](#)
- ▣ [Speeches & Presentations](#)
- ▣ [Communications to Congress](#)
- ▣ [Newsletters & Magazines](#)
- ▣ [Image Libraries](#)
- ▣ [Multimedia](#)

## Media Help

To view PDF files you must have [Adobe Reader](#) installed on your computer.



Media with questions about the recall should the company's president, Garth Borman, at (209) 839-6300. Consumers with questions should contact the company's quality assurance manager, Rhonda Rallios, at (209)830-3186.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

#

Retail Distribution List



**Food Safety Questions? Ask Karen!**  
 FSIS' automated response system can provide food safety information 24/7  
 Follow FSIS on Twitter at [twitter.com/usdafoodsafety](https://twitter.com/usdafoodsafety)

[www.fsis.usda.gov](http://www.fsis.usda.gov)

Last Modified: August 26, 2011

USDA Recall Classifications	
<b>Class I</b>	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.