


United States Department of Agriculture
Food Safety and Inspection Service



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News Releases

California Firm Recalls Meat and Poultry Products Produced Without Benefit of Inspection

Recall Release
FSIS-RC-009-2012

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
(202) 720-9113
Richard J. McIntire

WASHINGTON, Feb. 15, 2012 – AA Meat Products Corporation, a Maywood, Calif. establishment, is recalling an undetermined amount of meat and poultry products because they may have been produced without the benefit of federal inspection, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following products are subject to recall: [[View Labels](#) (PDF Only)]:

30-pound and 22-pound cases of the following products produced between January 11, 2011, and February 8, 2012:

- "AA Scalded Beef Omasum Tripe"
- "AA Honeycomb Beef Tripe"
- "AA Scalded Beef Tripe Menudo De Vovino"
- "AA Beef Omasum Tripe"
- "AA Beef Tripe"

Various weights of the following products produced between March 5, 2011, and February 8, 2012:

- Pork chops
- Beef short ribs
- Beef tongues
- Boneless beef shank
- Boneless beef ribeye lipon
- Boneless beef short plate
- Boneless beef strip loin
- Beef fat

10-pound bags of the following products produced between April 7, 2011, and February 8, 2012:

- Chicken feet
- Duck feet
- Pork uteri

Additionally the pork uteri, chicken feet, and duck feet products may have been produced using sodium percarbonate, a food additive, which is not approved for use in these specific products.

Case labels or packaging may bear the establishment numbers "EST. 21492," "P-21492" or "EST. 21492A" in the USDA mark of inspection or "EST. 21492" simply ink-jetted on the case label. The products were sold in California, Colorado, Illinois, Nevada, Oregon, Texas and Washington. The problem was discovered during an on-going investigation by FSIS.

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FSIS has received no reports of illness due to consumption of these products. Anyone concerned about an illness should contact a health care provider.

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 recalled product is no longer available to consumers. If available, the retail distribution list(s) will be posted on the FSIS website at: www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

Consumer and media questions regarding the recall can contact Johnny Wu, a company representative, at (626) 376-2819.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at www.AskKaren.gov or via smartphone at m.askkaren.gov. "Ask Karen" live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET. 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. ET Monday through Friday. Recorded food safety messages are available 24 hours a day.

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www.fsis.usda.gov

Food Safety Questions? Ask Karen!

FSIS' automated response system can provide food safety information 24/7
 Follow FSIS on Twitter at twitter.com/usdafoodsafety or in Spanish at: twitter.com/usdafoodsafes_es.

Last Modified: February 16, 2012

USDA Recall Classifications	
Class I	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.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.