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News & Events

News Releases

California Firm Recalls Chicken Caesar Wraps Due to Misbranding and Undeclared Allergens

Recall Release
 FSIS-RC-014-2012

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
 (202) 720-9113
 Neil Gaffney

WASHINGTON, March 17, 2012 - LSG Sky Chefs, a San Jose, Calif. establishment, is recalling approximately 1,784 pounds of grilled chicken Caesar wraps because the Caesar dressing used in the wrap products contains egg, a known allergen not declared on the wrap product label.

The products subject to recall are:

- 8" x 4.5" x 2.5" packages of "7-Eleven Fresh to Go Grilled Chicken Caesar Wrap" with a "Freshest Before" packaging date of 3/15/2012 through 3/18/2012.

Each package bears a label with the establishment number "P-44745" inside the USDA mark of inspection. The products were produced from March 12, 2012 and March 15, 2012, have a two day shelf-life, and were distributed to 7-Eleven stores in Northern California.

The problem was discovered by the company during a routine label review. FSIS and the company have not received reports of adverse reactions due to consumption of the products. Anyone concerned about a reaction should contact a healthcare 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 the product is no longer available to consumers. When available, the retail distribution list will be posted on FSIS' website at www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

Media with questions about the recall should contact Media with questions about the recall should contact LSG Sky Chef's North America Spokesperson David Margulies at (214) 368-0909. Consumers with questions should contact LSG Sky Chefs' Consumer Hotline at (800) 255-0711.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at www.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.

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Last Modified: March 17, 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.