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California Firm Recalls Turkey Burger Product Due To Misbranding and Undeclared Allergen

Recall Release FSIS-RC-031-2012 CLASS II RECALL HEALTH RISK: LOW

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

WASHINGTON, May 18, 2012 - Foster Farms, a Turlock, Calif. establishment, is recalling approximately 15,040 pounds of a turkey burger product because of misbranding and an undeclared allergen. The product contains a seasoning mix with hydrolyzed soy protein, a known allergen, not declared on the label.

The following product is subject to recall: [View Label]

 10-lb. cases containing 30 5.33-oz. "Foster Farms, Ready to Cook, Boneless Mediterranean Style White Turkey Burgers" with the case code "96384" and the following Julian dates: "1362," "2027," "2033," "2039," "2040," "2046," "2054," "2125," "2129," "2130" and "2131."

The product bears the establishment number "P-157" inside the USDA mark of inspection. The products were produced on various dates between December 28, 2011, and May 10, 2012, and were sold for institutional use in Arizona, California, Colorado, Nevada, Oregon, Utah and Washington.

The problem was discovered during a routine label review by FSIS and occurred as a result of the company receiving a spice mix from its supplier after an ingredient reformulation request by the company to have the hydrolyzed soy ingredient removed. The reformulation included soy, which was not declared on the turkey burger label. FSIS and the company have not received any reports of adverse reactions due to consumption of the products. Anyone concerned about a reaction should contact a healthcare provider.

Consumers with questions about the recall should contact the company's consumer affairs manager, Teresa Lenz, at (209) 394-6914, ext. 4369. Media with questions about the recall should contact the company's director of advertising and public relations, Ira Brill, at (209) 394-6914, ext. 6891.

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. "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 I0 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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Label





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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.

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