

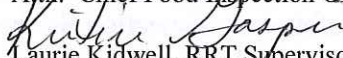


Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: January 15, 2015

TO: All Local Health Departments
Attr: Chief Food Inspection Officer

FROM: 
Laurie Kidwell, RRT Supervisor
Food Protection Program

SUBJECT: Agri Star Meat & Poultry - RECALL [Food]

AFFECTED PRODUCT: Aaron's BEST GLUTEN FREE Beef Franks Hot & Spicy CHIPOTLE

SUMMARY: Class I Recall; This recall has been initiated because the products may contain peanuts, known allergens, which are not declared on the product label.

The following items, produced on September 29, 2014, are subject to recall:

- 13.5 oz. vacuum-packed packages containing 8 pieces of "Aaron's BEST GLUTEN FREE Beef Franks Hot & Spicy CHIPOTLE."

The products subject to recall bear the establishment number "EST. 4653A" inside the USDA mark of inspection.

They were shipped to retail locations nationwide.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions about the recall can contact Yaakov Labowitz, VP of Sales and Marketing, at (718) 440-0459. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Iowa Firm Recalls Beef Products Due To Misbranding and Undeclared Allergens

Class I Recall 009-2015
Health Risk: High Jan 14, 2015
[En Español](#)



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To promote and provide
essential public health services.

Congressional and Public Affairs
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WASHINGTON, Jan. 14, 2015 – Agri Star Meat & Poultry, a Postville, Iowa establishment, is recalling approximately 1,690 pounds of beef products due to misbranding and undeclared allergens, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today. The products may contain peanuts, known allergens, which are not declared on the product label.

The following items, produced on September 29, 2014, are subject to recall: [[Label](#)]

- 13.5 oz. vacuum-packed packages containing 8 pieces of “Aaron’s BEST GLUTEN FREE Beef Franks Hot & Spicy CHIPOTLE.”

The products subject to recall bear the establishment number “EST. 4653A” inside the USDA mark of inspection. They were shipped to retail locations nationwide

The problem was discovered when the company’s ingredient supplier informed them that the ground cumin spice, used to produce the Hot and Spicy Beef Franks, may have been contaminated with peanut residue.

FSIS and the company have received no reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness 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(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers and media with questions about the recall can contact Yaakov Labowitz, VP of Sales and Marketing, at (718) 440-0459.

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. 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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

Label



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.

Last Modified Jan 15, 2015

