

Michael R. Pence Governor

Jerome M. Adams, MD, MPH State Health Commissioner

DATE:

November 9, 2015

TO:

All Local Health Departments

Attn: Chief Food Inspection Officer

FROM:

Laurie Kidwell, RRT Supervisor

Food Protection Program

SUBJECT:

Cloverdale Foods Company - RECALL [Food]

AFFECTED

PRODUCT:

Teton Waters Ranch Uncured Beef Frankfurters

SUMMARY:

Unclassified Recall; The product is being recalled due to misbranding and an undeclared allergen. The product was incorrectly labeled as beef frankfurters and contains milk, a known allergen which is not

declared on the product label.

The beef and pork bratwurst product was produced on Sept. 21, 2015, and Oct. 2, 2015. The following product is subject to recall:

 10 oz. packages labeled as "TETON WATERS RANCH UNCURED BEEF FRANKFURTERS" with the use by dates of "12/5/15" and "12/16/15"

The product subject to recall bears establishment number "EST. 7603" inside the USDA mark of inspection.

These items were shipped to three distributors and then distributed nationwide.

SUGGESTED

ACTION:

Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions about the recall can contact Scott Russell, Executive Vice President, at (701) 663-9511 ext. 224.

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.

Cloverdale Foods Company Recalls Beef and Pork Product Due to Misbranding and Undeclared Allergen

Class I Recall 139-2015 Health Risk: High Nov 7, 2015



Congressional and Public Affairs Alexandra Tarrant (202) 720-9113

WASHINGTON, Nov. 7, 2015 – Cloverdale Foods Company, a Mandan, ND, establishment, is recalling approximately 5,208 pounds of beef and pork jalapeño cheddar bratwurst product due to misbranding and an undeclared allergen, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The product was incorrectly labeled as beef frankfurters and contains milk, a known allergen which is not declared on the product label.

The beef and pork bratwurst product was produced on Sept. 21, 2015, and Oct. 2, 2015. The following product is subject to recall: [View Label (PDF only)]

• 10 oz. packages labeled as "TETON WATERS RANCH UNCURED BEEF FRANKFURTERS" with the use by dates of "12/5/15" and "12/16/15"

The product subject to recall bears establishment number "EST. 7603" inside the USDA mark of inspection. These items were shipped to three distributors and then distributed nationwide.

The problem was discovered by a consignee of Cloverdale Foods Company during a store audit. The company then notified FSIS.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

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 Scott Russell, Executive Vice President, at (701) 663-9511 ext. 224.

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.

USDA R	ecall 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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MADE WITH

00% GRASS-FED BEEF

NCURED BEEF

NITRITES OR NITRATES ADDED* - NOT PRESERVED KEEP REFRIGERATED BELOW 40°F AT ALL TIMES





USED RAISED WITH ABSOLUTELY

NO HORMONES | ANTIBIOTICS | FEEDLOT

NET WT. 10 0Z

FULLY COOKED

