

Michael R. Pence

Jerome M. Adams, MD, MPH State Health Commissioner

DATE:

February 5, 2015

TO:

All Local Health Departments

Attn: Chief Food Inspection Officer

FROM:

Laurie Kidwell, RRT Supervisor

Food Protection Program

SUBJECT:

Krehbiels Specialty Meats, Inc. - RECALL [Food]

**AFFECTED** 

PRODUCT:

Pork bratwurst product

SUMMARY:

Class III Recall; The recall has been initiated because the product <u>label does not include an accurate list of ingredients</u> due to a printing error. The missing ingredient labels listed pork, Oasis brand beer, salt, natural flavor, spices, and dextrose.

The Fresh Beer Bratwurst item was produced on April 9, 2014. The following product is subject to recall:

 16-oz. Vacuum Sealed Roll Stock packages of "FRESH BEER BRATWURST MADE WITH TALLGRASS BREWERY OASIS BEER."

The product subject to recall bears the establishment number "EST. 13149" inside the USDA mark of inspection.

The item produced was shipped to directly to consumers through an internet retailer.

SUGGESTED

ACTION:

Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions about the recall can contact Jeff Krehbiel, General Manager/Co-Owner, at (620) 241-0103. 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.

## Recall Notification Report 028-2015 (Bratwurst)

Class III Recall 028-2015 Feb 4, 2015



Congressional and Public Affairs Gabrielle Johnston (202) 720-9113

**WASHINGTON, Feb. 4, 2015** – Krehbiels Specialty Meats, Inc., a McPherson, Kan. establishment, is recalling approximately 29 pounds of pork bratwurst product due to misbranding the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The product label does not include an accurate list of ingredients due to a printing error. The missing ingredient labels listed pork, Oasis brand beer, salt, natural flavor, spices, and dextrose. FSIS has confirmed that none of these ingredients contain allergens.

The Fresh Beer Bratwurst item was produced on April 9, 2014. The following product are subject to recall: [View Label]

16-oz. Vacuum Sealed Roll Stock packages of "FRESH BEER BRATWURST MADE WITH TALLGRASS BREWERY OASIS BEER."

The product subject to recall bears the establishment number "EST. 13149" inside the USDA mark of inspection. The item produced was shipped to directly to consumers through an internet retailer.

The problem was discovered during a routine surveillance activity conducted by the state of Missouri.

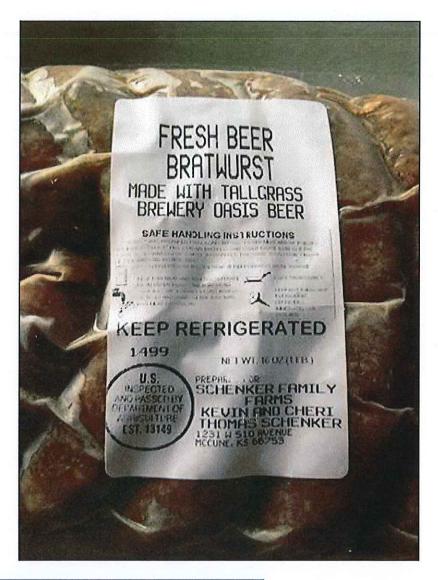
FSIS and the company have received no reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

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.

Consumers and media with questions about the recall can contact Jeff Krehbiel, General Manager/Co-Owner, at (620) 241-0103.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at <a href="AskKaren.gov">AskKaren.gov</a> or via smartphone at <a href="maskkaren.gov">m.askkaren.gov</a>. 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: <a href="http://www.fsis.usda.gov/reportproblem">http://www.fsis.usda.gov/reportproblem</a>.

Product 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<br>III                | This is a situation where the use of the product will not cause adverse health consequences.  |  |  |  |  |  |

|   |   | · · · · · · · · · · · · · · · · · · · |  |  |  |
|---|---|---------------------------------------|--|--|--|
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
| · |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   | · |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
| · |   |                                       |  |  |  |
|   |   |                                       |  |  |  |
|   |   |                                       |  |  |  |