

Michael R. Pence Governor

Jerome M. Adams, MD, MPH State Health Commissioner

DATE:

March 13, 2015

TO:

All Local Health Departments

Attp: Chief Food Inspection Officer

FROM:

Laurie Kidwell, RRT Supervisor

Food Protection Program

SUBJECT:

L & L Foods - RECALL [Food]

**AFFECTED** 

PRODUCT:

**Bacon Bits** 

SUMMARY:

Unclassified Recall; The recall has been initiated due to misbranding and an undeclared allergen. The product contains soy lecithin, a known allergen, which is not declared on the product label.

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The following products are subject to recall:

0.5 oz. packages of "UNCURED BACON BITS"

The product was produced on various dates from January 15, 2015, through March 10, 2015, and bears the establishment number "Est. 45361" inside the USDA mark of inspection.

The product was shipped to other manufacturers in Ohio for further processing into salad kits.

SUGGESTED

ACTION:

Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions about the recall should contact Duncan Lavery at dlavery@llfoodsinc.com or (714) 254-1430. 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.

## L & L Foods Recalls Bacon Bits Due To Misbranding And An Undeclared Allergen

Class II Recall 043-2015 Health Risk: Low Mar 12, 2015



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

WASHINGTON, March 12, 2015 – L & L Foods, a Wilmington, Ohio, establishment is recalling approximately 30,665 pounds of bacon bits due to misbranding and an undeclared allergen, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The product contains soy lecithin, a known allergen, which is not declared on the product label.

The following products are subject to recall:

0.5 oz. packages of "UNCURED BACON BITS"

The product was produced on various dates from January 15, 2015, through March 10, 2015, and bears the establishment number "Est. 45361" inside the USDA mark of inspection. The product was shipped to other manufacturers in North Carolina and Ohio for further processing into salad kits.

The problem was discovered when an FSIS inspector was reviewing labels and noticed that the soy ingredient was not on the ingredients list. The FSIS inspector found that a releasing agent used on contact surfaces during production included soy lecithin, which was not disclosed on the product label.

FSIS and the company have received no reports of adverse reactions due to consumption of these 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.

Consumers and media with questions about the recall should contact Duncan Lavery at <u>dlavery@llfoodsinc.com</u> or (714) 254-1430.

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>.

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 Mar 12, 2015