

Michael R. Pence Governor

Jerome M. Adams, MD, MPH State Health Commissioner

DATE:

January 20, 2015

TO:

All Local Health Departments

Attn: Chief Food Inspection Officer

FROM:

Laurie Kidwell, RRT Supervisor

Food Protection Program

SUBJECT:

La Guadalupana Wholesale, Inc. - RECALL [Food]

AFFECTED

PRODUCT:

Chicken Tamales

SUMMARY:

Class I Recall; The recall has been initiated because the products were not produced under a fully implemented Ready-To-Eat (RTE) Hazard Analysis & Critical Control Points (HACCP) plan; a *Listeria*

monocytogenes (Lm) program; and a hazard analysis.

The products subject to recall include:

• 2 packs of 6 tamales in each vacuum-packed bag of "LA GUADALUPANA CHICKEN TAMALES"

The products bear the establishment number "P-21094" inside the USDA mark of inspection with packaging dates from Nov. 19, 2014 through Jan. 4, 2015 on the label.

They were distributed for retail sale in Chicago, Illinois.

SUGGESTED

ACTION:

Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions about the recall may contact the company's general manager, Alejandro Castro at info@senortamale.com or at 1-866-954-3654. 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.

Illinois Firm Recalls Chicken Products Produced Without Adequate Ready-To-Eat HACCP Plan and a Listeria Monocytogenes Program

Class I Recall 014-2015 Health Risk: High Jan 17, 2015

En Español



Congressional and Public Affairs Felicia Thompson (202) 720-9113

WASHINGTON, Jan. 17, 2015 – La Guadalupana Wholesale, Inc., a Chicago, Ill., establishment, is recalling approximately 8,856 pounds of chicken tamales because they were not produced under a fully implemented Ready-To-Eat (RTE) Hazard Analysis & Critical Control Points (HACCP) plan; a *Listeria monocytogenes* (*Lm*) program; and a hazard analysis the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include: [Labels (PDF Only)]

2 packs of 6 tamales in each vacuum-packed bag of "LA GUADALUPANA CHICKEN TAMALES"

The products bear the establishment number "P-21094" inside the USDA mark of inspection with packaging dates from Nov. 19, 2014 through Jan. 4, 2015 on the label. The products were produced from Dec. 1, 2014 through Jan. 5, 2015, and then packaged using a Cryovac machine by a co-packer of La Guadalupana Wholesale from Nov.19, 2014 through Jan. 2, 2015. La Guadalupana Wholesale's co-packer did not conduct a hazard analysis to determine the food safety hazards reasonably likely to occur in the cryovacing process and did not identify the preventive measures the establishment could apply to control those hazards. The chicken tamales are a RTE product and fall within the Fully Cooked Not Shelf Stable category. As such, their production requires an *Lm* program. The product is also processed by means of physical handling and packaging, thus further requiring a HACCP plan. They were distributed for retail sale in Chicago, Ill.

The problem was discovered by an FSIS inspector, who was conducting a sanitation task in the copacker's establishment and saw plant personnel handling the RTE product in a room where raw product is also handled. An investigation was conducted and found that the co-packer had not conducted an RTE hazard analysis, developed or implemented a HACCP plan for the chicken tamales, or developed and implemented an *Lm* testing program. Thus, there is no assurance the products are wholesome and; therefore, safe for consumption. Consequently, the products may support the growth of pathogens that may be detrimental to health.

FSIS and the company have received no reports of illness due to consumption of these products. Anyone concerned about an 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 may contact the company's general manager, Alejandro Castro at info@senortamale.com or at 1-866-954-3654.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at <u>AskKaren.gov</u> or via smartphone at <u>m.askkaren.gov</u>. "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 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.

Last Modified Jan 18, 2015



CHICKEN TAMALES

Chicken and Traditional Mole Sauce, Stone Ground Corn Masa filled with Hand-Wrapped in a Corn Husk.

GLUTEN FREE - LARD FREE

KEEP REFRIGERATED - PERISHABLE

NET WT 54oz. (1,531g)



Nutrition Facts Serving Size 4.5 oz. - One tamale (128g) Servings Per Container 12 tamales

Fat 9 • Caromydrate 4	Total Fat Less than Sat Fat Less than Cholestand Less than Sedum Less than Total Carbohydrain Dietary Fiber	"Percont Dally Values are based calone diet. Your daily values may beer depending on your calone no Calones. 2,000	Calcium 2%	Vitamin A 20%	Protein 9g	Sugars 3g	Dietary Fiber 4g	Total Carbohydrate 26;	Sodium 710mg	Cholesteral 25mg	Trans Fat Og	Saturated Fat 3.5g	Total Fat 15g		Calories 280 C
e 4 · Piotein 4	200mg 2,400mg 250	Values are based on a 2,000 trasty values may be higher or on your calcris needs: 2,000 2,500	from 6%	Vitamin C 4%			17%	260 9%	30%	9%	Same amountained by the	19%	23%	% Daily Value*	Calories from Fat 140

MASA INGREDIENTS: Cooked Stone Ground Corn, Lard, Palm Oil, Soybean Oil, Canola Oil, and Vitamin E (added as an antioxidant), Water, Salt, Baking Powder (Sodium Acid, Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Propionic Acid, Phosphoric Acid, Methyl Paraben, and Propyl Paraben, FILLING INGREDIENTS: Chicken, Red Peppers, Corn Oil, Salt, Almonds, Pumpkin Seeds, Sesame Seeds, Chocolate (Cane Sugar, Chocolate Liquor, Cinnamon), Chocolate (Sugar, Chocolate Liquor, Soy Lecithin, Cocoa (Processed with Alkali), Artificial Flavor Cinnamon), Onion Powder and Garlic Powder.

KEEP REFRIGERATED UNTIL READY TO USE

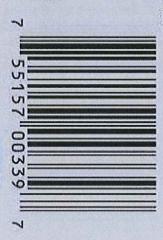
COOKING INSTRUCTIONS

Microwave Oven

- Remove tamales from plastic bag.
- 2. Wrap tamale in a wet paper towel and place on a microwave safe plate.
- Microwave on high power for 60-90 seconds per tamale or until heated
 Let stand for 30 seconds. Tamale will be very hot.
- 5. Remove from corn husk. Enjoy!
- 6. Frozen tamales need additional 60 seconds.

Steamer

- Remove tamales from plastic bag.
- Place tamales in steamer basket.
- Heat over medium heat for 10-15 minutes.
 Carefully remove tamples from steam basks
- 4. Carefully remove tamales from steam basket
- 5. Allow to cool for 30 seconds.
- 6. Remove from corn husk. Enjoy!



Manufactured and Distributed by: La Guadalupana Wholesale Co., Inc. Chicago, Illinois 60609