

Michael R. Pence Governor

Jerome M. Adams, MD, MPH State Health Commissioner

DATE:

March 2, 2015

TO:

All Local Health Departments

Attr. Chief Food Inspection Officer

FROM:

Laurie Kidwell, RRT/Supervisor

Food Protection Program

SUBJECT:

Oscar's Hickory House Inc. - RECALL [Food]

**AFFECTED** 

PRODUCT:

"Oscar's Adirondack Mountain Smokehouse Beef Jerky"

SUMMARY:

Unclassified Recall; The product is being recalled due to a processing deviation.

The following product is subject to recall:

 4-oz and 8 oz. cryovac packages of "Oscar's Adirondack Mountain Smokehouse Beef Jerky" with code 420 on the label

The product, which bears the establishment number "EST. 4257" inside the USDA mark of inspection, was produced on December 26, 2014.

The product was sold via the internet.

SUGGESTED

**ACTION:** 

Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions about the recall can contact Joq Quintal at (518) 623-3431 ext. 2. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

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## 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.

Oscar's Hickory House Recalls Beef Jerky Product Due To Processing Deviation

Class I Recall 037-2015 Health Risk: High Mar 1, 2015



Congressional and Public Affairs Edward Stoker (202) 720-9113

**WASHINGTON, March 1, 2015** – Oscar's Hickory House Inc., a Warrensburg, N.Y. establishment, is recalling approximately 32 pounds of beef jerky product due to a processing deviation, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following product is subject to recall:[Label]

4-oz and 8 oz. cryovac packages of "Oscar's Adirondack Mountain Smokehouse Beef Jerky" with code 420 on the label

The product, which bears the establishment number "EST. 4257" inside the USDA mark of inspection, was produced on December 26, 2014 and sold by one retailer in New York. The product was also sold via the internet.

The problem was discovered by FSIS inspectors during a food safety assessment; it was found that the product is susceptible to environmental pathogens and therefore potentially harmful if consumed.

FSIS and the company have received no reports of adverse reactions due to consumption of the product. 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 <a href="https://www.fsis.usda.gov/recalls">www.fsis.usda.gov/recalls</a>.

Consumers and media with questions about the recall can contact Joq Quintal at (518) 623-3431 ext. 2.

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="mailto:m.askkaren.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>.

Label



(Note: The image provided does not correspond to the product lot being recalled. The image reflects a 444 packaging code. The lot being recalled has a packaging code of 420. Besides the different packaging code, the image is representative of the product being recalled.)

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 01, 2015

