Indiana State Department of Health
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Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

DATE: August 13, 2014

TO: All Local Health Departments
Attn: Chief Food Inspection Officer

FROM: Laurie Kidwell, RRT Supervisor
Food Protection Program

SUBJECT: Perdue - RECALL [Food]

AFFECTED PRODUCT: **Frozen, fully cooked chicken nugget product**

SUMMARY: **Class II Recall; This recall has been initiated because the product may be contaminated with extraneous materials.**

The following product is subject to recall:

- **8-oz. box of "APPLEGATE naturals CHICKEN NUGGETS" bearing the establishment number "P2617" and the "BEST BEFORE" date of "02/05/15".**

The product was produced on Feb. 5, 2014, with a sell by date of Feb. 5, 2015 and bear the establishment number "P2617" inside the USDA Mark of Inspection.

The products were shipped to retail outlets nationwide.

SUGGESTED ACTION: **Recommend notification of affected parties via phone, fax, or e-mail. Consumers with questions about the recall should contact Gerry Clarkson, Applegate Consumer Relations Specialist at (800) 587-5858. 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.

Georgia Firm Recalls Chicken Nugget Product Due To Possible Foreign Matter Contamination

Class II Recall 052-2014
Health Risk: Low Aug 12, 2014

Congressional and Public Affairs
Lauren Kotwicki
(202)720-9113

WASHINGTON, Aug. 12, 2014 – Perdue, a Gainesville, Ga. establishment, is recalling approximately 15,306 pounds of frozen, fully cooked chicken nugget product that may be contaminated with extraneous materials, the U.S. Department of Agriculture's FSIS announced today.

The following product is subject to recall: [View Labels (PDF Only)]

- 8-oz. box of "APPLEGATE naturals CHICKEN NUGGETS" bearing the establishment number "P2617" and the "BEST BEFORE" date of "02/05/15".

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The problem was discovered after the firm received consumer complaints that small pieces of plastic were found in the products. FSIS and the company have received no reports of injury or illness from consumption of the product. Anyone concerned about an injury or illness from consumption of these products should contact a healthcare provider.

Applegate conducted a market withdrawal of this product on Aug. 8, 2014. However, as this is a frozen product, consumers may still have this product in their possession.

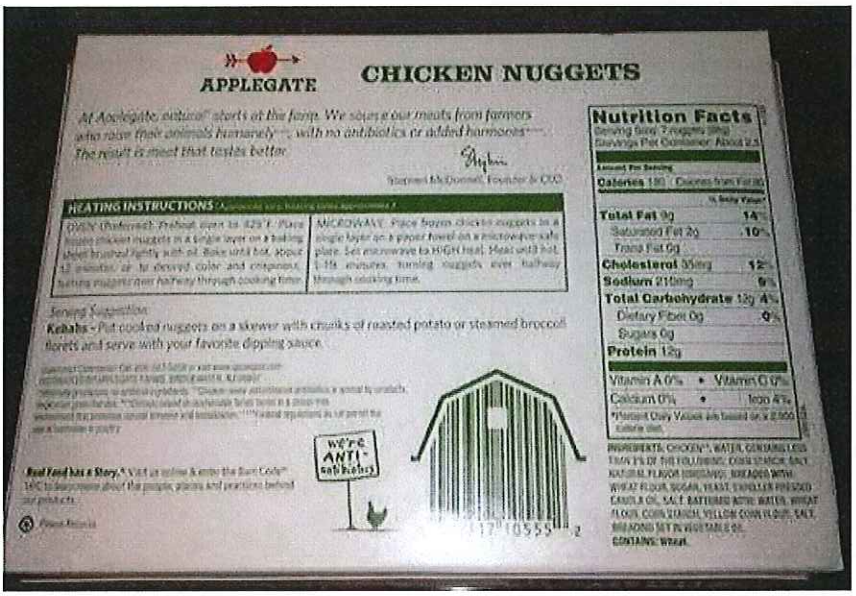
FSIS routinely conducts recall effectiveness checks to verify that recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Consumers with questions about the recall should contact Gerry Clarkson, Applegate Consumer Relations Specialist at (800) 587-5858. Media with questions about the recall should contact Michelle Kijek, mkijek@foodminds.com at (312) 952-0220.

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. "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 l0 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 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 Aug 12, 2014


APPLEGATE
CHICKEN NUGGETS
At Applegate, natural® starts at the farm. We source our meats from farmers who raise their animals humanely™, with no antibiotics or added hormones™. The result is meat that tastes better.
Stephen McDonnell, Founder & CEO
HEATING INSTRUCTIONS
OVEN (Preferred): Preheat oven to 425°F. Place frozen chicken nuggets in a single layer on a baking sheet brushed lightly with oil. Bake until hot, about 12 minutes, or to desired color and crispiness, turning nuggets over halfway through cooking time.
MICROWAVE: Place frozen chicken nuggets on a single layer on a paper towel on a microwave-safe plate. Set microwave to HIGH heat. Heat until hot, 1-1½ minutes, turning nuggets over halfway through cooking time.
Serving Suggestion
Kebabs - Put cooked nuggets on a skewer with chunks of roasted potato or steamed broccoli florets and serve with your favorite dipping sauce.
We're ANTI-antibiotics
Real Food has a Story. Visit us online & enter the Sun Code
Nutrition Facts
Calories 130
Total Fat 9g 14%
Saturated Fat 2g 10%
Trans Fat 0g
Cholesterol 35mg 12%
Sodium 210mg 9%
Total Carbohydrate 12g 4%
Dietary Fiber 0g 0%
Sugars 0g
Protein 12g
Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 4%
INGREDIENTS: CHICKEN*, WATER, CONTAINS LESS THAN 1% OF: SUNFLOWER, CORN STARCH, SALT, NATURAL FLAVOR (VEGETABLE), BREADED WITH: WHEAT FLOUR, SUGAR, YEAST, EXPELLER PRESSED CANOLA OIL, SALT, BATTERED WITH: WATER, WHEAT FLOUR, CORN STARCH, YELLOW CORN FLOUR, SALT, BREADED WITH: VEGETABLE OIL.
CONTAINS: Wheat.