

Michael R. Pence Governor

Jerome M. Adams, MD, MPH State Health Commissioner

DATE:

March 19, 2015

TO:

All Local Health Departments

Attn. Chief Food Inspection Officer

FROM:

Laurie Kidwell, RRT Supervisor

Food Protection Program

SUBJECT:

StoneRidge Wholesale Division, LLC - RECALL [Food]

**AFFECTED** 

PRODUCT:

"StoneRidge Roasted Garlic Pork Tenderloin"

**SUMMARY:** 

Class I Recall; The products are being recalled due to misbranding and undeclared allergens. The products

contain milk, a known allergen, which is not declared on the product label.

The pork tenderloin items were produced on various dates from March 2, 2014 through Mar. 16, 2015. The

following product is subject to recall:

• 1 to 2-lb. vacuum sealed packages of "StoneRidge Roasted Garlic Pork Tenderloin."

The products subject to recall bears the establishment number "EST. M33989" inside the USDA mark of

inspection and "use or freeze by" dates through Apr. 30, 2015.

This product was shipped to retail locations in Illinois.

SUGGESTED

**ACTION:** 

Recommend notification of affected parties via phone, fax, or e-mail. Consumers and Media with

questions about the recall can contact Trevor Diedrick, StoneRidge HACCP Coordinator, at (920) 787-5444

Ext. 302. 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.

Stoneridge Wholesale Division, LLC Recalls Pork Tenderloin Product Due To Misbranding And Undeclared Allergens

Class I Recall 048-2015 Health Risk: High Mar 18, 2015



Congressional and Public Affairs Whitney Joy (202) 720-9113

**WASHINGTON, Mar. 18, 2015** – StoneRidge Wholesale Division, LLC, a Wautoma, Wis. establishment, is recalling approximately 31,851 pounds of pork tenderloin products due to misbranding and undeclared allergens, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The products contain milk, a known allergen, which is not declared on the product label.

The pork tenderloin items were produced on various dates from March 2, 2014 through Mar. 16, 2015. The following product is subject to recall: [View Label]

1 to 2-lb. vacuum sealed packages of "StoneRidge Roasted Garlic Pork Tenderloin."

The products subject to recall bears the establishment number "EST. M33989" inside the USDA mark of inspection and "use or freeze by" dates through Apr. 30, 2015. This product was shipped to retail locations in Illinois and Wisconsin.

The problem was discovered by FSIS in-plant personnel during label verification activities.

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. 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 can contact Trevor Diedrick, StoneRidge HACCP Coordinator, at (920) 787-5444 Ext. 302.

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 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 Mar 18, 2015

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