## **News Release**

## \_akes Farm Raised Catfish, Inc. Recalls Siluriformes Fish Products Due To Possible Adulteration

lass II Recall lealth Risk: Low

032-2017

2017/3/24

En Español

Congressional and Public Affairs

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VASHINGTON, March 24, 2017 – Lakes Farm Raised Catfish Inc., a Dundee, Miss. establishment, is recalling approximately 1,695 pounds of siluriformes fish (catfish) products that may be adulterated with residues of public health concern, specifically Malachite Green and Leucomalachite Green, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The siluriformes (catfish) products were produced on March 14 through 17, 2017. The following products are subject to recall: [View abels (PDF Only)]

15-lb. cardboard boxes of frozen raw "catfish" fillets identified as LAKE'S FARM RAISED CATFISH and having lot codes T-14, T-15, -16, and T-17.

15-lb. cardboard boxes of frozen raw "catfish" nuggets identified as LAKE'S FARM RAISED CATFISH and having lot codes T-14, <sup>-</sup>-15, T-16, and T-17.

15-lb. cardboard boxes of frozen raw "catfish" steaks identified as LAKE'S FARM RAISED CATFISH and having lot codes T-14, T-15, and T-17.

15-lb. cardboard boxes of frozen raw whole "catfish" identified as LAKE'S FARM RAISED CATFISH and having lot codes T-14, T-15, -16, and T-17.

he products subject to recall bear establishment number "EST. 48150" inside the USDA mark of inspection. These items were shipped o institutional and retail locations in Mississippi and Tennessee.

The problem was discovered on March 23, 2017, after routine FSIS sampling results revealed violative levels of the chemicals Malachite Green and Leucomalachite Green in the products.

here have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or lness should contact a healthcare provider.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to he place of purchase.

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

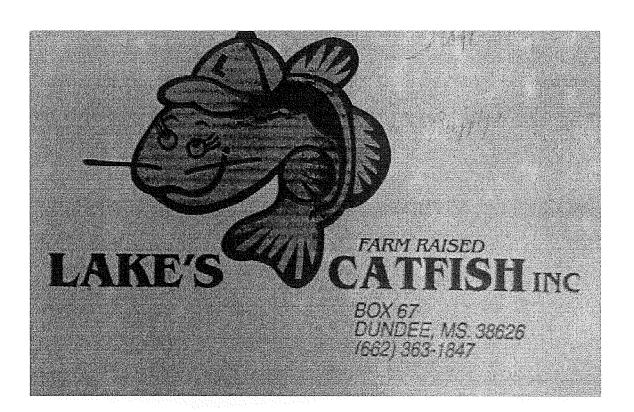
Consumers and media with questions about the recall can contact Earl Lake, President, at (662) 363-1847.

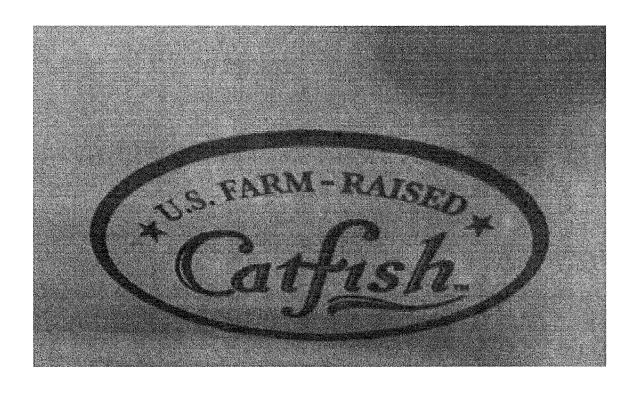
Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at <a href="AskKaren.gov">AskKaren.gov</a> or it is a smartphone at <a href="mailto:m.askkaren.gov">m.askkaren.gov</a>. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) 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 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 3月25, 2017





FILLETS    2 4   STEAKS   3 5   STRIPS   3 7   NUGOETS   7 9   REGULAR   9 12     NET WEIGHT   10 185. PTS 185.	WHOLE  Garage  Garage

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