## **News Release**

## John Morrell and Co. Recalls Beef Frank Products Due to Possible Foreign Matter Contamination

Class II Recall Health Risk: Low

052-2017 2017/5/19

<u>En Español</u>

Congressional and Public Affairs Autumn Canaday (202) 720-9113 Press@fsis.usda.gov

WASHINGTON, May 19, 2017– John Morrell and Co., a Cincinnati, Ohio establishment, is recalling approximately 210,606 pounds of ready-to-eat hot dog products that may be contaminated with extraneous materials, specifically metal, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The beef franks items were produced on January 26, 2017. The following products are subject to recall: [<u>View Labels</u> (PDF only)]

- 14 oz. sealed film packages containing "Nathan's SKINLESS 8 BEEF FRANKS," with a Use By date of Aug. 19, 2017.
- 16 oz. sealed film packages containing "Curtis BEEF MASTER Beef Franks," with a Use By date of June 15, 2017.

The products subject to recall bear establishment number "EST. 296" on the side of the package. These items were shipped to retail locations nationwide.

The problem was discovered after the establishment received three complaints of metal objects in the beef frank product packages. The establishment notified FSIS on May 19, 2017.

There have been no confirmed reports of adverse reactions or injury due to consumption of these products. Anyone concerned about an injury or illness 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 the place of purchase.

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.

Consumers with questions about the recall can call 1 (877) 933-4625. Media with questions about the recall can contact Kathleen Kirkham, director of corporate communications, at (757) 365-1965.

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 6 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>.

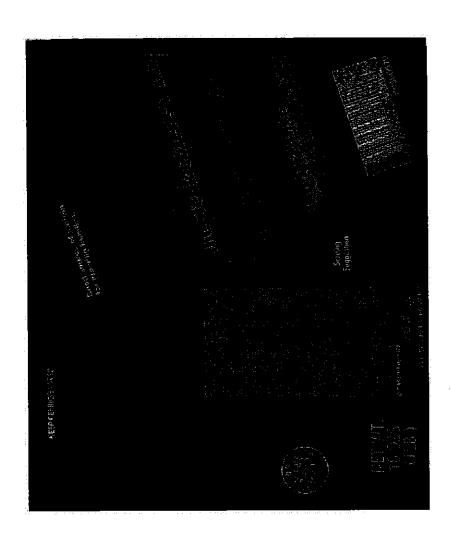
<b>USDA Recall</b>	Classifications
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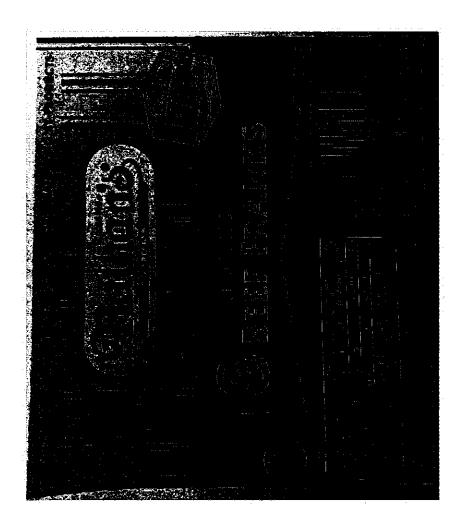
Class I

This is a health hazard situation where there is a reasonable probability that the use of

The state of the s	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 5月 20, 2017





Amount/servent and

Total Fat 159 23%

