



[Canadian Food Inspection Agency \(/eng/1297964599443/1297965645317\)](#)

[Home](#) → [About the CFIA \(Canadian Food Inspection Agency\)](#) → [Newsroom](#)

→ [Food Recall Warnings](#) → [Complete Listing](#) → 2017-06-02

# Updated Food Recall Warning - Various brands of pie and tart shells recalled due to *E. (Escherichia) coli* O121

**Recall date:**

June 2, 2017

**Reason for recall:**

Microbiological - *E. coli* O121

**Hazard classification:**

Class 2

**Company / Firm:**

Harlan Bakeries - Edmonton

**Distribution:**

National

**Extent of the distribution:**

Retail

## Contents

- [Recall details](#)
- [Recalled products](#)
- [What you should do](#)
- [Background](#)
- [Illnesses](#)
- [Related recalls](#)
- [More information](#)
- [Photos](#)
- [Media enquiries](#)

## Recall details

Ottawa, June 2, 2017 - This food recall warning is issued to include products associated with recent flour recalls. This additional information was identified during the Canadian Food Inspection Agency's (CFIA) food safety investigation.

Harlan Bakeries - Edmonton is recalling various brands of pie and tart shells due to possible *E. (Escherichia) coli* O121 contamination. Consumers should not consume the recalled products described below.

# Recalled products

| Brand Name  | Common Name           | Size         | Code(s) on Product   | UPC (Universal Product Code) |
|-------------|-----------------------|--------------|--|------------------------------|
| No Name     | Sweetened Tart shells | 570 g (gram) | Best before dates:<br>2017 DE (December)<br>21<br>2017 DE (December)<br>23 | 0 60383 10429 0              |
| Great Value | Deep Dish Pie Shells  | 380 g (gram) | Best before date:<br>2017 DE (December)<br>23                              | 6 28915 08589 1              |
| Great Value | Tart Shells           | 570 g (gram) | Best before date:<br>2017 DE (December)<br>22                              | 6 28915 08591 4              |

## What you should do

If you think you became sick from consuming a recalled product, call your doctor.

Check to see if you have recalled products in your home. Recalled products should be thrown out or returned to the store where they were purchased.

It is not safe to taste or eat raw dough or batter regardless of the type of flour used, as raw flour can be contaminated with harmful bacteria such as *E. (Escherichia) coli* O121. Food contaminated with *E. (Escherichia) coli* O121 may not look or smell spoiled but can still make you sick. Symptoms can include nausea, vomiting, mild to severe abdominal cramps and watery to bloody diarrhea. In severe cases of illness, some people may have seizures or strokes, need blood transfusions and kidney dialysis or live with permanent kidney damage. In severe cases of illness, people may die.

- [Learn more about the health risks \(/food/information-for-consumers/fact-sheets-and-infographics/food-poisoning/eng/1331151916451/1331152055552\)](/food/information-for-consumers/fact-sheets-and-infographics/food-poisoning/eng/1331151916451/1331152055552)
- [Sign up for recall notifications by email, follow us on Twitter, or join the CFIA \(Canadian Food Inspection Agency\) community on Facebook \(/about-the-cfia/newsroom/stay-connected/eng/1299856061207/1299856119191\)](/about-the-cfia/newsroom/stay-connected/eng/1299856061207/1299856119191)
- [View our detailed explanation of the food safety investigation and recall process \(/food/information-for-consumers/food-safety-system/basic-html/eng/1374439778888/1374821384212\)](/food/information-for-consumers/food-safety-system/basic-html/eng/1374439778888/1374821384212)

## Background

This recall was triggered by findings by the CFIA (Canadian Food Inspection Agency) during its investigation into a foodborne illness outbreak. The CFIA (Canadian Food Inspection Agency) is conducting a food safety investigation, which may lead to the recall of other products. If other high-risk products are recalled, the CFIA (Canadian Food Inspection Agency) will notify the public through updated Food Recall Warnings.



The CFIA (Canadian Food Inspection Agency) is verifying that industry is removing recalled products from the marketplace.

## Illnesses

There have been no reported illnesses associated with the consumption of these products.

### Related recalls

[2017-05-26 - Various brands of flour and flour products recalled due to \*E. \(Escherichia\) coli\* O121 \(/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-05-26/eng/1495854753520/1495854756704\)](#)

[2017-05-11 - Various pie and tart shells recalled due to \*E. \(Escherichia\) coli\* O121 \(/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-05-11/eng/1494542958751/1494542961312\)](#)

[2017-05-10 - Tart Shells sold by The New Food Box recalled due to \*E. \(Escherichia\) coli\* O121 \(/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-05-10/eng/1494474971388/1494474974233\)](#)

[2017-04-28 - Mom's Pantry / Jim & Leonie brand 3" Unsweetened Tart Shells and 9" Unbaked Pie Lids recalled due to \*E. \(Escherichia\) coli\* O121 \(/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-04-28/eng/1493419273117/1493419273639\)](#)

[2017-04-25 - Various brands of pie and tart shells recalled due to \*E. \(Escherichia\) coli\* O121 \(/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-04-25/eng/1493171120459/1493171123038\)](#)

[2017-04-16 - Various brands of flour and flour products recalled due to \*E. \(Escherichia\) coli\* O121 \(/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-04-16/eng/1492408217395/1492408220892\)](#)

[2017-04-12 - Various brands of flour and flour products recalled due to \*E. \(Escherichia\) coli\* O121 \(/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-04-12/eng/1492038924857/1492038929165\)](#)

[2017-04-04 - Robin Hood brand All Purpose Flour, Original recalled due to \*E. \(Escherichia\) coli\* O121 \(/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-04-04/eng/1491342892732/1491342895825\)](#)

[2017-03-28 - Robin Hood brand All Purpose Flour, Original recalled due to \*E. \(Escherichia\) coli\* O121 \(/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-03-28/eng/1490721738461/1490721741554\)](#)



- [Complete list of products recalled to the consumer level as part of this ongoing investigation \(/food/information-for-consumers/food-safety-investigations/e-coli-o121/eng/1492621159359/1492621214587\)](#)
- [Public Health Notice - Outbreak of \*E. \(Escherichia\) coli\* infections linked to various flours and flour products \(http://www.phac-aspc.gc.ca/phn-asp/2017/outbreak-ecoli-eng.php\)](#)

For more information, consumers and industry can contact the CFIA (Canadian Food Inspection Agency) by filling out the online feedback form ([/food/information-for-consumers/report-a-concern/contact-us/eng/1390269985112/1390346078752](#)).

## Product photos

[View default format \(?#recall-photos\)](#)

### PREPARATION INSTRUCTIONS

**CONVENTIONAL OVEN: UNFILLED SHELLS**

1. Preheat oven (10-20 minutes) to 375°F (190°C).
2. Remove required number of frozen shells from box.
3. Separate shells but do not remove fill lines. Place on baking sheet. Bake at exact temperature for 10 minutes.
4. Bake until shells are just pink for 10-12 minutes or until golden brown.
5. Allow shells to cool before filling.

**FILLED SHELLS**

1. Preheat oven according to your recipe.
2. Separate shells but do not remove fill lines. Place on baking sheet.
3. Fill with filling and shells. Bake according to your recipe.

INDIVIDUAL APPLIANCES VARY, THESE ARE GUIDELINES ONLY.

### MODE DE PRÉPARATION

**FOUR CONVENTIONNEL: CROÛTES NON GARNIES**

1. Préchauffer le four (10 à 20 minutes) à 375 °F (190 °C).
2. Sortir la quantité désirée de croûtes congelées de la boîte.
3. Séparer les croûtes sans enlever les moules en aluminium. Mettre sur une plaque à biscuits. Laisser sécher à température ambiante pendant 10 minutes.
4. Faire cuire sur la grille au centre du four de 10 à 12 minutes ou jusqu'à ce qu'elles soient roses.
5. Laisser les croûtes refroidir avant de les garnir.

**CROÛTES GARNIES**

1. Préchauffer le four selon la recette.
2. Séparer les croûtes sans enlever les moules en aluminium. Mettre sur une plaque à biscuits.
3. Verser la garniture dans les croûtes. Faire cuire selon la recette.

LE TEMPS DE CUISSON PEUT VARIER SELON L'APPAREIL, À RETENIR INDICATEUR SEULEMENT.

**INGREDIENTS:** ENRICHED WHEAT FLOUR, CANOLA AND MODIFIED PALM AND PALM KERNEL OIL, SHORTENING, WATER, SUGAR, ICING SUGAR, DEXTROSE, BAKING POWDER, BAKING SODA, SALT, WHEAT STARCH, SOY LECITHIN, CALCIUM PHOSPHATE, SULFITES, CITRIC ACID, ARTIFICIAL FLAVOR, BETA-CAROTENE.

**INGRÉDIENTS:** FARINE DE BLÉ ENRICHIE, SHORTENING D'HYDROLYSÉ DE CANOLA ET DE PALME MODIFIÉE ET DE PALMISTE, EAU, SUCRE, SUCRE À GLACER, DEXTROSE, POUDRE À PÂTE, BICARBONATE DE SODIUM, SEL, AMIDON DE BLÉ, LÉCITHINE DE SOJA, PHOSPHATE DE CALCIUM, SULFITES, ACIDE CITRIQUE, ARÔME ARTIFICIEL, BÉTA-CAROTÈNE.

LOBLAW'S INC., TORONTO M4T 2S8  
CANADA © 2012 © T.M.C. LOBLAW'S INC.  
1-888-495-5111 021110

### Nutrition Facts

**Valeur nutritive**

Per 1 shell (19 g) / pour 1 croûte (19 g)

| Amount<br>Teneur                               | % Daily Value<br>% valeur quotidienne |
|--|---------------------------------------|
| <b>Calories / Calories 90</b>                  |                                       |
| <b>Fat / Lipides 4.5 g</b>                     | <b>7 %</b>                            |
| Saturates / saturés 1 g<br>+ Trans / trans 0 g | 5 %                                   |
| <b>Cholesterol / Cholestérol 0 mg</b>          |                                       |
| <b>Sodium / Sodium 50 mg</b>                   | <b>2 %</b>                            |
| <b>Carbohydrate / Glucides 10 g</b>            | <b>3 %</b>                            |
| Fibre / Fibres 0 g                             | 0 %                                   |
| Sugars / Sucres 3 g                            |                                       |
| <b>Protein / Protéines 1 g</b>                 |                                       |
| Vitamin A / Vitamine A                         | 0 %                                   |
| Vitamin C / Vitamine C                         | 0 %                                   |
| Calcium / Calcium                              | 0 %                                   |
| Iron / Fer                                     | 4 %                                   |

3333010002

# 30

ready-to-bake  
sweetened tart shells  
croûtes à tartelette sucrées  
prêtes à cuire  
no name® sans nom®

570g 7.6 cm 3 in/po

KEEP FROZEN  
GARDER CONGELÉ

**COR** PARVE

62401 58300

no name - Sweetened Tart shells





## Deep Dish Pie Shells

Made with all vegetable shortening

## Croûtes à tarte profondes

Faites avec du shortening  
tout végétal

KEEP FROZEN  
GARDER CONGÉLÉ



**2** 9" (23 cm)  
pie shells / croûtes à tarte **380 g**



SUGGESTED SERVING  
PRÉSENTATION SUGGÉRÉE

**LOW IN SODIUM  
FAIBLE TENEUR  
EN SODIUM**

Great Value - Deep Dish Pie Shells

### FAMILY SIZE • FORMAT FAMILIAL



## Tart Shells

Made with all vegetable shortening

## Croûtes à tartelette

Faites avec du shortening tout végétal

**30** 3" (7 cm)  
shells / croûtes **570 g**

KEEP FROZEN  
GARDER CONGÉLÉ



SUGGESTED SERVING  
PRÉSENTATION SUGGÉRÉE

**LOW IN SODIUM  
FAIBLE TENEUR  
EN SODIUM**

Great Value - Tart Shells

## Media enquiries

CFIA (Canadian Food Inspection Agency) Media Relations

613-773-6600

[Share this page](#)

Date modified:

2017-06-02

