



DATE: February 15, 2010

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

FROM: ^{ASG} A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program

SUBJECT: Daniel's Western Meat Packers Recall

SUGGESTED

ACTION: Class II Recall; Allergy Alert On Undeclared Wheat In frozen turkey patty;
Information provided in case of consumer inquiry.

From the information provided by USDA, the product being recalled was distributed in the neighboring State of Illinois. In addition, if any recalled product is found, please notify this office at 317-233-7360.

California Firm Recalls Frozen Turkey Patty Products Due To Mislabeling And An Undeclared Allergen

Recall Release
FSIS-RC-012-2010

CLASS II RECALL
HEALTH RISK: LOW

Congressional and Public Affairs
(202) 720-9113
Peggy Riek

WASHINGTON, February 12, 2010 - Daniel's Western Meat Packers, a Pico Rivera, Calif., establishment, is recalling approximately 16,290 pounds of frozen turkey patty products because they were inadvertently mislabeled and may contain an undeclared allergen, wheat, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. Wheat is a known potential allergen, which is not declared on the label.

The product subject to recall includes: [[View Label](#)]

- 10-pound cases of frozen "DANIEL'S WESTERN MEAT PACKERS, TURKEY PATTIES, 2-1 ROUND, KEEP REFRIGERATED."
- 10.93-pound cases of 7-ounce frozen "DANIEL'S WESTERN MEAT

PACKERS, TURKEY PATTIES, KEEP REFRIGERATED."

Each case bears the establishment number "EST. P-2896" inside the USDA mark of inspection. The frozen turkey patty products were produced on February 18, 2009, March 27, 2009, April 1, 2009, April 10, 2009, April 17, 2009, May 23, 2009, December 28, 2009, and January 22, 2010, and were distributed to distributors and restaurants in California and Illinois.

The problem was discovered by FSIS. FSIS and the company have received no reports of adverse reactions due to consumption of these products. Anyone concerned about an allergic reaction should contact a physician.

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

Consumer and media with questions about the recall should contact company HACCP Coordinator Erasmo Pizana or Quality Control of Operational Sanitation Pablo Pizana at (562) 948-4408.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. 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.

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