



Ohio Department of Agriculture
and
Ohio Department of Health



Governor Ted Strickland
Lieutenant Governor Lee Fisher

ODA Director Robert J. Boggs
ODH Director Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors,
ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-06

Date: January 22, 2008

Deli Chef Tri-Bean Salad Recalled From Some Kroger Stores

Cincinnati, Ohio,— Inter-American Products, a division of The Kroger Co. (NYSE: KR), announced a voluntary recall on all codes of Deli Chef Tri-Bean Salad sold from store deli counters in some states because the product has the potential to be contaminated with *Clostridium botulinum*, a bacterium which can cause a potentially life threatening condition called botulism. Consumers should not consume this product even if it does not look or smell spoiled.

The Tri-Bean Salad was sold at deli counters in stores in Colorado, Illinois, Indiana, Kansas, Kentucky, Michigan, Missouri, Nebraska, Ohio, New Mexico, Utah, Washington, West Virginia, and Wyoming.

The green beans in the Tri-Bean Salad were processed by the New Era Canning Company, which has announced a recall of the beans. The text of the New Era Canning Company Recall can be found on the FDA website at this location:

http://www.fda.gov/oc/po/firmrecalls/newera201_08.html.

No illnesses have been reported. No other salad products are affected by this recall.

Customers are encouraged to dispose of the product and should contact the store where the product was purchased to receive a refund.

Consumers with questions or concerns may call Inter-American Products at 1-800-697-2448.



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Subject: Recall Announcement (ODA/ODH) 2008-07

Date: January 23, 2008

Harry and David Issues Nationwide Allergy Alert on Undeclared Peanuts and Other Nuts in Harry and David Giant Cashews

Harry and David, of Medford, Oregon, is voluntarily recalling approximately 2130 boxes of 4 oz. Harry & David Giant Cashews because they may contain mixed nuts, including peanuts, almonds, pecans and Brazil nuts not declared on the ingredient statement. People who have an allergy or severe sensitivity to these ingredients (peanuts, almonds, pecans and/or Brazil nuts) run the risk of serious or life-threatening allergic reaction if they consume these products.

The affected product was distributed throughout the United States only through Harry and David Stores beginning 11/16/07.

Harry and David is recalling all 4 oz. boxes of Giant Cashews with lot codes 2507 MSL 15:00 through 2507 MSL 18:00 and a use by date of 6/28/08. The lot code and use by date are ink jetted on the bottom of the box. Affected boxes also can be recognized by the price sticker on the bottom, or lower portion of the back, of the box. The price sticker states "Nuts Mixed Nuts Box 4oz". These products are packaged in 4 oz. paperboard boxes with bags of metalized film containing nuts inside. The boxes are olive green with a pale green design in the background.

There have been no illnesses or injuries reported to date. Anyone concerned about an illness/injury should contact a physician immediately.

This problem occurred during a product changeover when packaging for cashews was comingled with packaging for the mixed nuts.

Consumers with product may return it to the any Harry and David retail store for a full refund. Consumers with questions about the recalled product may phone the Harry and David Customer Service division at 800-233-1101, 24 hours a day.



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Subject: Amended - FDA Warns Public of Possible Botulism Risk

Date: January 28, 2008

**Amended - FDA Warns Public of Possible Botulism Risk
New Era Recall Expanded for Canned Green Beans and Garbanzo Beans**

The U.S. Food and Drug Administration (FDA) announced that New Era Canning Company, New Era, Mich., is expanding its product recall because of potential *Clostridium botulinum* (*C. botulinum*) contamination to **all** canned green beans and garbanzo beans distributed by the company nationwide over the last five years. *C. botulinum* can cause botulism, a serious and sometimes life-threatening condition. The affected cans are large institutional-sized containers, weighing approximately six and a half pounds.

Symptoms of botulism poisoning in humans can begin from 6 hours to 2 weeks after eating food that contains the toxin. Symptoms may include double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing, and muscle weakness that moves progressively down the body, affecting the shoulders first, then descending to the upper arms, lower arms, thighs, and calves. Botulism poisoning also can cause paralysis of the breathing muscles, which can result in death unless assistance with breathing (mechanical ventilation) is provided. Individuals who have these symptoms and who may have recently eaten the products under recall or other food products made with them should seek immediate medical attention.

To date, no illnesses have been reported to the FDA; however, consumers should not consume these products, even if they appear to be normal, because of the potential serious risk to health. Consumers who have the affected products or who have used them in recipes should immediately throw the cans and food away.

New Era took this voluntary action in the interest of public health in accordance with FDA's recall request. The company is taking immediate action to retrieve all inventories of the products throughout the distribution chain, including consumers' homes, nursing homes, schools, warehouses, restaurants, retail stores, health care facilities, and other facilities.

For specific brands and codes of green beans and garbanzo beans that are subject to this recall, consumers and retailers can access this information at the following link:
<http://www.fda.gov/oc/opacom/hottopics/newera.html>. Please note that New Era produces canned products under other brand names and labels. Therefore, the recalled products may not necessarily be labeled with New Era's name. Also, the cans may bear a variety of product codes or no codes at all. **Greens beans with code beginning with "00249" or "GREEN", or garbanzo beans with code beginning with "00249" or "GARB", or products with no code or absence of a**



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Subject: Recall Announcement (ODA/ODH) 2008-17

Date: February 21, 2008

**Pierre's Ice Cream Company Issues Allergy Alert on its Homestyle Brand of Dutch
Chocolate Ice Cream for Undeclared Peanut Butter Cup Candies**

Cleveland, OH -- Pierre's Ice Cream Company, in cooperation with the Food and Drug Administration, is voluntarily recalling its Pierre's Homestyle Dutch Chocolate Ice Cream (purple 56 fl oz package) because it may contain undeclared peanut butter cup candies. The containers are identified with the code 07320 which is printed on the rim of the lid.

People who have an allergy or severe sensitivity to peanuts run the risk of developing a life threatening health problem/illness if they consume this batch of Dutch Chocolate. No illnesses have been reported to date.

This ice cream was distributed in Ohio, Michigan, Western Pennsylvania, and Indiana and reached consumers through retail stores. The packaging does not reveal the presence of peanut butter candy or peanuts on the ingredient label.

If consumers have a Dutch Chocolate 56 fl oz (purple package) with the code 07320 on the rim of the lid, they should discard the ice cream and send the lid of the empty container back to Pierre's for a full refund:

Consumer Response Department
Pierre's Homestyle Dutch Chocolate Refund
6200 Euclid Ave
Cleveland, OH 44103

For any questions, consumers are asked to call 1-216-432-1144

Promulgated Under: 119.03
Statutory Authority: 3701.13, 3701.24, 3701.34,
3707.06
Rule Amplifies: 3701.24, 3707.06
Prior Effective Dates: 3/13/80, 7/23/98

code that are subject to this recall should not be opened or used, and should be disposed of as described below.

Any food that may contain the recalled canned beans should be disposed of carefully. Even tiny amounts of the *C. botulinum* toxin can cause serious illness when ingested, inhaled, or absorbed through the eye or a break in the skin. Skin contact should be avoided as much as possible, and hands should be washed immediately after handling the food.

When disposing of these products, double-bag the cans in plastic bags. Make sure the bags are tightly closed, then place in a trash receptacle for non-recyclable trash outside of the home. Restaurants and institutions should ensure that such products are only placed in locked receptacles that are not accessible to the public. Additional instructions for safe disposal may be found at www.cdc.gov/ncidod/dbmd/diseaseinfo/botulism_g.htm . Anyone with questions may call FDA at 1-888-SAFEFOOD.

FDA and the Michigan Department of Agriculture launched a joint investigation of New Era's processing plant. This investigation resulted in the identification of *C. botulinum* contamination in several lots of canned green beans and one lot of garbanzo beans, the identification of serious food violations, and this expanded recall. Original findings of this investigation resulted in the company voluntarily recalling green beans in December 2007 (<http://www.fda.gov/bbs/topics/NEWS/2007/NEW01764.html>), and green beans, Mexican-style chili beans, and dark red kidney beans in January (http://www.fda.gov/oc/po/firmrecalls/newera01_08.html).

FDA initiated the inspection at New Era, along with inspections of other low acid canned food (LACF) manufacturers, following four cases of botulism in consumers who had consumed canned hot dog chili sauce in the summer of 2007. In light of these botulism cases, FDA increased its inspection efforts to assure that manufacturers of all types of LACF products are adhering to applicable FDA requirements. These actions illustrate the need for companies to operate under adequate preventive control systems.

As part of the ongoing investigation, FDA issued an Order of Need for Emergency Permit to New Era. This order prohibits the manufacture and shipment of the company's low acid canned foods across state lines until they demonstrate to FDA's satisfaction that the products are safe. In addition, the Michigan Department of Agriculture, under its state authority, has embargoed New Era's entire inventory of low acid canned products contained in the company's warehouses in Michigan. As a result, New Era is not currently distributing any products.

Prevention of foodborne illness is a key element of the FDA's new **Food Protection Plan** , launched November 6, 2007.



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Subject: Recall Announcement (ODA/ODH) 2008-28

Date: March 28, 2008

FDA Warns Consumers about "Total Body Formula" and "Total Body Mega Formula"

Distributor recalls dietary supplement products after reports of adverse reactions

The U.S. Food and Drug Administration is advising consumers not to purchase or consume Total Body Formula in the flavors of Tropical Orange and Peach Nectar, or Total Body Mega Formula in the Orange/Tangerine flavor. The liquid dietary supplement products may cause severe adverse reactions, including significant hair loss, muscle cramps, diarrhea, joint pain and fatigue.

The Total Body Formula products are sold in eight-ounce and 32-ounce plastic bottles. The Total Body Mega Formula is sold in 32-ounce plastic bottles. Both products are distributed by Total Body Essential Nutrition of Atlanta. The company is the sole distributor of the products and has voluntarily recalled Total Body Formula in the flavors of Tropical Orange and Peach Nectar and Total Body Mega Formula in Orange/Tangerine flavor.

The Florida Department of Health recently provided reports to the FDA on 23 individuals who experienced serious reactions to these products seven to 10 days after ingestion. In all cases, the reactions included significant hair loss, muscle cramps, diarrhea, joint pain and fatigue. The FDA subsequently learned and is investigating a report that some individuals in Tennessee using the same products have experienced similar reactions.

FDA laboratories are analyzing samples of the products to identify the cause of the reactions, including the possibility that the products contain excessive amounts of selenium, which is known to cause symptoms such as those described in the adverse events reported to the agency. Selenium, a trace mineral, is needed only in small amounts for good health.

The products have been distributed in Alabama, California, Florida, Georgia, Kentucky, Louisiana, Michigan, Missouri, New Jersey, North Carolina, Ohio, Pennsylvania, Tennessee, Texas and Virginia.



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Subject: Recall Announcement (ODA/ODH) 2008-23

Date: March 14, 2008

**Slade Gorton & Co. Recalls "Icybay Cooked Langostinos"
Because of Possible Health Risk**

Slade Gorton & Co is issuing a voluntary recall of its "ICYBAY" cooked, ready to eat, frozen Langostinos because they have the potential to be contaminated with *Listeria monocytogenes*, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems.

Although healthy individuals may suffer only short-term symptoms such as fever, headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria monocytogenes* infection can cause miscarriages and stillbirths among pregnant women.

The product retails in one pound, clear plastic package marked with UPC 0-73129-61672-8 on the top and with an expiration date of June 2009 and is distributed under the brand name of "ICYBAY". The product also was distributed to wholesale accounts, also under the "ICYBAY" brand, in five pound clear plastic packages containing either 70-90 count, 90-125 count or 120-150 count. This recall involves production dates of July 18, 2007 through August 13, 2007 and/or Julian dates of 199 through 232.

The recalled "ICYBAY" cooked langostinos were distributed to retailers in Massachusetts and Maryland, over the course of the past several weeks. The majority of the retail distribution was removed from shelves immediately upon notice of the potential of contamination. The recalled "ICYBAY" cooked langostinos were distributed to wholesalers in Colorado, Connecticut, Indiana, Maine, Maryland, Massachusetts, Michigan, Minnesota, Nebraska, New Jersey, New York, North Carolina, Pennsylvania, Ohio, Oklahoma, Texas, Vermont, West Virginia and Wisconsin.

The potential for contamination was noted after a Canadian government laboratory, CFIA, found that one sample was believed to be contaminated with *Listeria monocytogenes*.

No illnesses have been reported to date in connection with this product.

President Kim Gorton said her company, one of the largest private seafood distributors in the United States, strictly follows HACCP procedures and FDA guidelines for testing its seafood products to ensure their wholesomeness and safety.

She said that "while the report from Canada only involves a small sample of the langostinos, we are issuing this voluntary recall, as a precautionary measure, out of concern for the health and safety of the consuming public."

Distribution of the product has been suspended while FDA and the company continue to confirm testing and investigate the source of any potential problem. Slade Gorton & Co. will use an independent testing service to determine the accuracy of the Canadian findings.

Consumers who have purchased one pound packages of "ICYBAY" cooked langostinos are urged to return them to the place of purchase for a full refund. Consumers with questions may contact the company at 1-800-225-1573.

The FDA is advising consumers in all states to avoid using the products immediately and to discard the products by placing them in a trash receptacle outside of the home.

Consumers who have been taking the products and have experienced adverse reactions should consult their health care professional. Consumers and health care professionals can also report adverse events to the FDA's MedWatch program at 800-FDA-1088 or online at www.fda.gov/medwatch/report.htm.

The FDA is working with the Florida Department of Health in its investigation.

For more information, consumers can call the FDA's toll-free Food Safety Hotline at 1-888-SAFEFOOD

Media Inquiries:

Stephanie Kwisnek, 301-827-6242

Consumer Inquiries:

888-INFO-FDA



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Subject: Recall Announcement (ODA/ODH) 2008-27a

Date: March 28, 2008

Bounty Fresh, LLC. Recalls Cantaloupe Because of Possible Health Risk

Miami – Bounty Fresh, LLC, has recalled cantaloupes from Agropecuaria Montelibano, a Honduran grower and packer because the U.S Food and Drug Administration (“FDA”) has determined, based on current information, that cantaloupe fruit from this company has the potential to be contaminated with salmonella, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e. infected aneurysms), endocarditis and arthritis.

The recalled product was distributed nationwide to wholesalers and grocery stores. Whole cantaloupe fruits subject to this recall are packed three melons in a sleeve under the brand “Chestnut Hill Farms” and one melon per sleeve under the “Perfect Melon” brand. Individual melons are not labeled, but sleeves contain tags that say either “ Perfect Melon” (one count) or “Chestnut Hill Farms” (3 count). Whole cantaloupe fruits subject to this recall were sold in boxes marked with the following text: “Cantaloupe, “Chestnut Hill Farms” (3 count) or “Perfect Melon” (one count) , Produce of Honduras, Grown, Packed and Shipped by Agropecuaria Montelibano, San Lorenzo, Valle, Honduras”. All boxes also contain the Chestnut Hill Farms logo.

This recall has been initiated based on the FDA’s determination, based on current information, that cantaloupe fruit from the referenced grower/packer appears to be associated with a Salmonella Litchfield outbreak in the United States and Canada.

Consumers who have recently bought whole cantaloupes from this specific grower and packer should destroy these products immediately. Consumers with questions may contact Raul Romero, Bounty Fresh, LLC at 305-592-6969



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Subject: Recall Announcement (ODA/ODH) 2008-29

Date: March 28, 2008

***Simply Fresh Fruit Announces Nationwide Recall of Some Fresh Cut
Fruit Products Containing Cantaloupe Due to Possible Salmonella
Contamination***

FOR IMMEDIATE RELEASE -- Los Angeles, California -- March 27, 2008 --- Simply Fresh Fruit, of Los Angeles, California is recalling selected fresh cut fruit products which may contain cantaloupe which has the potential to be contaminated with Salmonella. On March 26, 2008, Simply Fresh was requested by its supplier, Tropifresh, Inc to recall products produced with cantaloupe from Agropecuaria Montelibano. Simply Fresh had begun to recover this product earlier, on March 24, based on a notice published By the U.S. FDA.

The products being recalled include: Simply Fresh Fruit Brand food service Fruit Mix in Syrup products dated "sell by 4 - 18 08" or earlier, food service Cantaloupe Chunks in Syrup products dated "sell by 4 - 08 8" or earlier, and retail and club store Simply Fresh, Fresh Cut Fruit Brand containing cantaloupe dated "sell by 3 - 29 8" or earlier. Retail and club store products involved were removed from sale prior to Monday, March 24.

Foodservice distributors who sell their own brand, have been notified, and are recalling the products involved. Foodservice products are packed in plastic pails or jars, and retail products are packed in plastic trays.

Symptoms of food borne Salmonella infection include nausea, vomiting, fever, diarrhea, and abdominal cramps. In persons with poor health or weakened immune systems, Salmonella can invade the bloodstream and cause life-threatening infections.

We are unaware to date of any illnesses that may be associated with any products containing cantaloupe, sold by Simply Fresh Fruit, or its distributors.

Food Service establishments who have any of the products involved should contact their supplier for disposition instructions. Consumers with questions may contact Simply Fresh Fruit at (323) 586-0000.



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Subject: Recall Announcement (ODA/ODH) 2008-28

Date: March 28, 2008

FDA Warns Consumers about "Total Body Formula" and "Total Body Mega Formula"

Distributor recalls dietary supplement products after reports of adverse reactions

The U.S. Food and Drug Administration is advising consumers not to purchase or consume Total Body Formula in the flavors of Tropical Orange and Peach Nectar, or Total Body Mega Formula in the Orange/Tangerine flavor. The liquid dietary supplement products may cause severe adverse reactions, including significant hair loss, muscle cramps, diarrhea, joint pain and fatigue.

The Total Body Formula products are sold in eight-ounce and 32-ounce plastic bottles. The Total Body Mega Formula is sold in 32-ounce plastic bottles. Both products are distributed by Total Body Essential Nutrition of Atlanta. The company is the sole distributor of the products and has voluntarily recalled Total Body Formula in the flavors of Tropical Orange and Peach Nectar and Total Body Mega Formula in Orange/Tangerine flavor.

The Florida Department of Health recently provided reports to the FDA on 23 individuals who experienced serious reactions to these products seven to 10 days after ingestion. In all cases, the reactions included significant hair loss, muscle cramps, diarrhea, joint pain and fatigue. The FDA subsequently learned and is investigating a report that some individuals in Tennessee using the same products have experienced similar reactions.

FDA laboratories are analyzing samples of the products to identify the cause of the reactions, including the possibility that the products contain excessive amounts of selenium, which is known to cause symptoms such as those described in the adverse events reported to the agency. Selenium, a trace mineral, is needed only in small amounts for good health.

The products have been distributed in Alabama, California, Florida, Georgia, Kentucky, Louisiana, Michigan, Missouri, New Jersey, North Carolina, Ohio, Pennsylvania, Tennessee, Texas and Virginia.



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Subject: Recall Announcement (ODA/ODH) 2008-29

Date: March 28, 2008

***Simply Fresh Fruit Announces Nationwide Recall of Some Fresh Cut
Fruit Products Containing Cantaloupe Due to Possible Salmonella
Contamination***

FOR IMMEDIATE RELEASE -- Los Angeles, California -- March 27, 2008 --- Simply Fresh Fruit, of Los Angeles, California is recalling selected fresh cut fruit products which may contain cantaloupe which has the potential to be contaminated with Salmonella. On March 26, 2008, Simply Fresh was requested by its supplier, Tropifresh, Inc to recall products produced with cantaloupe from Agropecuaria Montelibano. Simply Fresh had begun to recover this product earlier, on March 24, based on a notice published By the U.S. FDA.

The products being recalled include: Simply Fresh Fruit Brand food service Fruit Mix in Syrup products dated "sell by 4 - 18 08" or earlier, food service Cantaloupe Chunks in Syrup products dated "sell by 4 - 08 8" or earlier, and retail and club store Simply Fresh, Fresh Cut Fruit Brand containing cantaloupe dated "sell by 3 - 29 8" or earlier. Retail and club store products involved were removed from sale prior to Monday, March 24.

Foodservice distributors who sell their own brand, have been notified, and are recalling the products involved. Foodservice products are packed in plastic pails or jars, and retail products are packed in plastic trays.

Symptoms of food borne Salmonella infection include nausea, vomiting, fever, diarrhea, and abdominal cramps. In persons with poor health or weakened immune systems, Salmonella can invade the bloodstream and cause life-threatening infections.

We are unaware to date of any illnesses that may be associated with any products containing cantaloupe, sold by Simply Fresh Fruit, or its distributors.

Food Service establishments who have any of the products involved should contact their supplier for disposition instructions. Consumers with questions may contact Simply Fresh Fruit at (323) 586-0000.



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Subject: Recall Announcement (ODA/ODH) 2008-24

Date: March 17, 2008

Alabama Firm Recalls Poultry Giblets That May Be Adulterated

Cagle's Inc., a Collinsville, Ala., establishment, is voluntarily recalling approximately 943,000 pounds of various fresh and frozen poultry giblets and fresh carcasses with giblets inserted that may be adulterated due to improper disposition of the giblets, the U.S. Department of Agriculture's Food Safety and Inspection Service announced.

Although carcasses were condemned, FSIS could not verify that the associated viscera, including the giblets, were condemned and diverted for inedible purposes, and they are therefore adulterated.

The following products are subject to recall:

- 13-lb. bulk packages of "Cagle's MRB BREADED GIZZARDS." Each label bears a product code of "49113."
- Bulk packages of "Cagle's FRYING CHICKEN GIZZARDS." Each label bears a product code of "61913," "61914" or "61915."
- 50-lb. bulk packages of "Cagle's FRYING CHICKEN LIVERS." Each label bears a product code of "62150."
- Bulk packages of "Cagle's FRYING CHICKEN LIVERS." Each label bears a product code of "62921," "62924" or "62931."
- 13-lb. bulk packages of "OUR PREMIUM DELI PRE-BREADED CHICKEN LIVERS." Each label bears a product code of "12210."
- 13-lb. bulk packages of "OUR PREMIUM DELI PRE-BREADED CHICKEN GIZZARDS." Each label bears a product code of "21210."
- 40-lb. bulk packages of "Cagle's FRYING CHICKEN HEARTS." Each label bears a product code of "69934" or "69938."
- 33-lb. bulk packages of "Cagle's FRYING CHICKEN SKINLESS NECKS." Each label bears a product code of "63191."
- 33-lb. bulk packages of "Cagle's FRYING CHICKEN SKINLESS NECKS." Each label bears a product code of "63005."
- Bulk packages of "Cagle's FRYING CHICKENS WITH SKINLESS NECKS." Each label bears a product code of "39003."



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Subject: Recall Announcement (ODA/ODH) 2008-30

Date: March 31, 2008

**Stonyfield Farm Announces Nationwide Voluntary Recall of 6-Ounce Fat Free
Blueberry Yogurts**

Londonderry, NH - Organic yogurt maker Stonyfield Farm has announced a voluntary product recall of its non-fat blueberry yogurt products.

The recall comes in response to the possibility of glass fragments in the product. Although the company believes the problem is not widespread, it is taking this precautionary measure to ensure the safety of its consumers.

Affected products would be **6-ounce Fat Free Blueberry yogurts** carrying one of following product codes printed along the cup bottom that start with the following dates:

Apr 14 08

Apr 15 08

April 25 08

Apr 26 08

There are no reports of injury. People who bite into or swallow a fragment could possibly be injured, prompting this precautionary recall.

Stonyfield Farm is also advising its distribution network to remove the 6-ounce fat free blueberry yogurt from the shelves immediately. The product is sold at natural food stores and major grocery retailers nationwide.

Consumers are instructed to return opened and unopened containers to their retailers. Those returning product will be reimbursed for the full value of their purchase.

"Our first priority has always been and always will be the welfare of our consumers," says Gary Hirshberg, Stonyfield Farm President and CE-Yo. "We are taking this voluntary step to ensure that we identify any product that does not meet our standards of quality and food safety."

Consumers with questions should contact Stonyfield Farm Consumer Relations at 1-800-PRO-COWS, Monday through Friday, 8 a.m. to 5 p.m.

The FDA is advising consumers in all states to avoid using the products immediately and to discard the products by placing them in a trash receptacle outside of the home.

Consumers who have been taking the products and have experienced adverse reactions should consult their health care professional. Consumers and health care professionals can also report adverse events to the FDA's MedWatch program at 800-FDA-1088 or online at www.fda.gov/medwatch/report.htm.

The FDA is working with the Florida Department of Health in its investigation.

For more information, consumers can call the FDA's toll-free Food Safety Hotline at 1-888-SAFEFOOD

Media Inquiries:

Stephanie Kwisnek, 301-827-6242

Consumer Inquiries:

888-INFO-FDA



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Subject: Recall Announcement (ODA/ODH) 2008-27a

Date: March 28, 2008

Bounty Fresh, LLC. Recalls Cantaloupe Because of Possible Health Risk

Miami – Bounty Fresh, LLC, has recalled cantaloupes from Agropecuaria Montelibano, a Honduran grower and packer because the U.S Food and Drug Administration (“FDA”) has determined, based on current information, that cantaloupe fruit from this company has the potential to be contaminated with salmonella, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e. infected aneurysms), endocarditis and arthritis.

The recalled product was distributed nationwide to wholesalers and grocery stores. Whole cantaloupe fruits subject to this recall are packed three melons in a sleeve under the brand “Chestnut Hill Farms” and one melon per sleeve under the “Perfect Melon” brand. Individual melons are not labeled, but sleeves contain tags that say either “ Perfect Melon” (one count) or “Chestnut Hill Farms” (3 count). Whole cantaloupe fruits subject to this recall were sold in boxes marked with the following text: “Cantaloupe, “Chestnut Hill Farms” (3 count) or “Perfect Melon” (one count) , Produce of Honduras, Grown, Packed and Shipped by Agropecuaria Montelibano, San Lorenzo, Valle, Honduras”. All boxes also contain the Chestnut Hill Farms logo.

This recall has been initiated based on the FDA’s determination, based on current information, that cantaloupe fruit from the referenced grower/packer appears to be associated with a Salmonella Litchfield outbreak in the United States and Canada.

Consumers who have recently bought whole cantaloupes from this specific grower and packer should destroy these products immediately. Consumers with questions may contact Raul Romero, Bounty Fresh, LLC at 305-592-6969

The FDA is advising consumers in all states to avoid using the products immediately and to discard the products by placing them in a trash receptacle outside of the home.

Consumers who have been taking the products and have experienced adverse reactions should consult their health care professional. Consumers and health care professionals can also report adverse events to the FDA's MedWatch program at 800-FDA-1088 or online at www.fda.gov/medwatch/report.htm.

The FDA is working with the Florida Department of Health in its investigation.

For more information, consumers can call the FDA's toll-free Food Safety Hotline at 1-888-SAFEFOOD

Media Inquiries:

Stephanie Kwisnek, 301-827-6242

Consumer Inquiries:

888-INFO-FDA



Ohio Department of Agriculture
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Governor Ted Strickland
Lieutenant Governor Lee Fisher

ODA Director Robert J. Boggs
ODH Director Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors, ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-27

Date: March 25, 2008

**Voluntary Nationwide Recall of Honduran Cantaloupes grown by
Agropecuaria Montelibano, San Lorenzo Valle, Honduras**

Central American Produce, Inc. of Pompano Beach, FL announces a voluntary recall of cantaloupes grown, packed and shipped by an independent third-party grower, Agropecuaria Montelibano of San Lorenzo Valle, Honduras. The product was distributed nationwide and Canada. Based on current information, the cantaloupe grown, packed and shipped from Agropecuaria Montelibano appears to be associated with a Salmonella Litchfield outbreak in the United States and Canada.

In persons with poor health or weakened immune systems, Salmonella can invade the bloodstream and cause life-threatening infections. Symptoms of food-borne Salmonella infection include nausea, vomiting, fever, diarrhea, and abdominal cramps. Individuals who have recently eaten cantaloupe and experienced any of these symptoms should contact their health care professional.

The FDA advises that U.S. grocers, food service operators and produce processors remove from their stock any cantaloupes grown packed and shipped from this company. The FDA is also advises consumers who have recently bought cantaloupes to check with the place of purchase to determine if the fruit came from this specific grower and packer. If so, consumers should throw away the cantaloupes. The cantaloupes were distributed for sale in medium brown cardboard cartons with the brands "Mikes Melons" or "Mayan Pride" all showing "PRODUCE OF HONDURAS" printed on each of the four side panels of the carton. The address of the shipper appears on one end panel of the carton as follows:

GROWN, PACKED AND SHIPPED BY:
AGROPECUARIA MONTELIBANO
SAN LORENZO, VALLE, HONDURAS

There are other firms that are involved in this recall using other labels of the same grower, including Mikes Melons. The FDA is taking this preventive measure while the agency continues to investigate this outbreak in cooperation with the Centers for Disease Control and Prevention and state partners.

Each shipping package bears the establishment number "P-548" inside the USDA mark of inspection, however these products were repackaged for consumer sale and will therefore not include the establishment's number.

The products were produced on various dates between Dec. 3, 2007 and March 12, 2008, and were distributed to institutions and restaurants nationwide.

The problem was discovered through FSIS inspection. In November 2007, the plant installed new evisceration sorting equipment which changed the previous practice of condemning all viscera. FSIS has been unable to confirm that the plant had properly sorted or disposed of viscera from condemned carcasses and therefore some of the inspected and passed products may have been commingled with viscera from condemned carcasses. FSIS has received no reports of illness at this time.

Media and consumers with questions about the recall should contact company the Executive Vice President Mark Ham at (404) 355-2820.

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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Subject: Recall Announcement (ODA/ODH) 2008-20

Date: March 3, 2008

**MICHIGAN FIRM RECALLS FROZEN CHICKEN ENTRÉES
FOR POSSIBLE LISTERIA CONTAMINATION**

WASHINGTON – Meijer Distribution Center, a Grand Rapids, Mich. firm, is voluntarily recalling approximately 2,184 pounds of frozen chicken entrées that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced.

The following product is subject to recall:

- 12-ounce packages of "Discover Cuisine™ Red Curry Chicken & Jasmine Rice." Each package bears the Canadian establishment number "Est. 302" inside the Canadian Food Inspection Agency mark of inspection as well as a "Best By" date of "12 18 08."

The frozen chicken entrées were produced on Oct. 18, 2007, and were sent to distributors and retail establishments in Illinois, Indiana, Michigan and Ohio.

The problem was discovered through FSIS microbiological sampling. FSIS has received no reports of illnesses associated with consumption of this product.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. However, listeriosis can cause high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weakened immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy.

Media and consumers with questions about the recall should contact company Director of Public Relations, Frank J. Guglielmi at (734) 844-2781. Consumers with questions about the recall should contact the Meijer Call Center at (800) 543-3704.

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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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-22

Date: March 5, 2008

**New BCN Trading Inc. Issues Allergy Alert on Undeclared Sulfites in Asian Boy
Sweet Ginger**

New BCN Trading Inc. of South Plainfield, NJ is recalling 7 oz. plastic tubs of Asian Boy Brand Dried Ginger because the product contains undeclared sulfites. Consumers who have severe sensitivity to sulfites run the risk of serious or life threatening allergic reactions if they consume this product. No illnesses have been reported to date in connection with this product.

The Asian Boy Brand Dried Ginger, a product of Vietnam, was distributed to retail stores in NJ, NY, FL, MD, VA, CT, MA, OH and PA in an uncoded 7 oz. plastic tub.

The recall was initiated after sampling by New York State Dept. of Agriculture and Markets Food Inspectors and subsequent analysis by Food Laboratory personnel revealed the presence of sulfites in the 7 oz. plastic tubs of Dried Ginger which were not declared on the label. The consumption of 10 milligrams of sulfites per serving has been reported to elicit severe reactions in some asthmatics. Anaphylactic shock could occur in certain sulfite sensitive individuals upon ingesting 10 milligrams or more of sulfites. Analysis of the Asian Boy Brand Dried Ginger revealed that it contained 27.3 mg of sulfites per serving.

No illnesses or allergic reactions involving this product have been reported to date. Consumers who have purchased 7 oz. plastic tubs of Asian Boy Brand Dried Ginger are urged to return the product to the place of purchase for a full refund. Consumers with questions may contact the company at 908-757-2500.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-28

Date: March 28, 2008

FDA Warns Consumers about "Total Body Formula" and "Total Body Mega Formula"

Distributor recalls dietary supplement products after reports of adverse reactions

The U.S. Food and Drug Administration is advising consumers not to purchase or consume Total Body Formula in the flavors of Tropical Orange and Peach Nectar, or Total Body Mega Formula in the Orange/Tangerine flavor. The liquid dietary supplement products may cause severe adverse reactions, including significant hair loss, muscle cramps, diarrhea, joint pain and fatigue.

The Total Body Formula products are sold in eight-ounce and 32-ounce plastic bottles. The Total Body Mega Formula is sold in 32-ounce plastic bottles. Both products are distributed by Total Body Essential Nutrition of Atlanta. The company is the sole distributor of the products and has voluntarily recalled Total Body Formula in the flavors of Tropical Orange and Peach Nectar and Total Body Mega Formula in Orange/Tangerine flavor.

The Florida Department of Health recently provided reports to the FDA on 23 individuals who experienced serious reactions to these products seven to 10 days after ingestion. In all cases, the reactions included significant hair loss, muscle cramps, diarrhea, joint pain and fatigue. The FDA subsequently learned and is investigating a report that some individuals in Tennessee using the same products have experienced similar reactions.

FDA laboratories are analyzing samples of the products to identify the cause of the reactions, including the possibility that the products contain excessive amounts of selenium, which is known to cause symptoms such as those described in the adverse events reported to the agency. Selenium, a trace mineral, is needed only in small amounts for good health.

The products have been distributed in Alabama, California, Florida, Georgia, Kentucky, Louisiana, Michigan, Missouri, New Jersey, North Carolina, Ohio, Pennsylvania, Tennessee, Texas and Virginia.



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Subject: Recall Announcement (ODA/ODH) 2008-89

Date: December 8, 2008

**Walgreens Recalls 173 Teddy Bears with Chocolate Bars
Sold Since Late September 2008**

Walgreens is recalling 173 teddy bears with chocolate bars sold in stores since late September 2008. Analysis by the U.S. Food and Drug Administration found that certain samples of the chocolate provided with the teddy bears were contaminated with melamine. Customers who purchased any of the 173 teddy bears should return them immediately to the Walgreens stores where they were purchased for a full refund.

Walgreens already has instructed stores to stop selling the product, which is specifically described as an approximately 9-inch high Dressy Teddy Bear with 4-oz. Chocolate Bar. The product's UPC number is 047475864485, and the product tag also includes the item number 291332. Walgreens has not received any reports of illness or injury related to this product.

Walgreens takes the safety of its customers seriously and is working with the FDA on this recall. For additional information, visit Walgreens Web site at http://www.walgreens.com/images/pdfs/recalls/TeddyBear_Product_Safety.pdf or contact Walgreens Product Quality department at 847-315-2755, Monday through Friday between 8 a.m. and 4:30 p.m. Central time.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-84

Date: November 12, 2008

Nestlé Withdraws Nestlé Farinha Lactea Cereal in the United States

Nestlé is withdrawing Nestlé Farinha Lactea cereal in the United States. Nestlé is taking this action as we have learned that the product may contain residual traces of a pesticide not currently approved for use on wheat in the U.S. While the pesticide is approved for use in Brazil and the noted levels are well below Brazilian standards, it is not used on wheat products in the United States and therefore there is no set standard for its presence in cereal. The pesticide is permitted in the United States on grain crops other than wheat.

Nestlé Farinha Lactea cereal is manufactured in Brazil by Nestlé Brazil and sold primarily in Portuguese language communities in the United States. The withdrawal applies to all sizes, varieties and production codes of the product. No other Nestlé products are affected.

Nestlé USA is assisting with the withdrawal of this product from the U.S. market to ensure the continued quality and safety of Nestlé products. Nestlé has not received any illness reports or consumer complaints.

Consumers who have purchased Nestlé Farinha Lactea cereal should not consume the product, and should return it to the store where they purchased it for a full refund.

We encourage consumers with questions about the withdrawal to contact Nestlé Consumer Services at (800) 628-7679. Media should contact Edie Burge at Nestlé USA Corporate & Brand Affairs at (818) 551-3284.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-83

Date: November 12, 2008

Amy's Kitchen Inc. Issues Allergy Alert and Voluntary National Recall due to Possible Undeclared Milk in Tofu Scramble in a Pocket Sandwich; Lot Code H148

Santa Rosa, California- Amy's Kitchen Inc. of Santa Rosa, California is voluntarily recalling Tofu Scramble in a Pocket Sandwich Lot 10 H148, because of the presence of milk in a product that is labeled non-dairy. The 4.0 oz net wt frozen product, sold in U.S. grocery stores, comes in a retail package labeled as Amy's Tofu Scramble in a Pocket Sandwich. The code date printed in white on the easy open zipper end is

10 H148 A,B,C or D

The products could cause an allergic reaction if consumed by any individuals allergic to milk. People who have an allergy or severe sensitivity to dairy products run the risk of serious or life-threatening allergic reaction if they consume the product. Consumers without milk allergies can safely consume the product.

The recall was initiated after one report of an allergic reaction due to this product, which was not labeled as containing dairy ingredients. Testing has shown the presence of milk.

No other products or code dates of Amy's Kitchen products are affected by this recall.

Consumers allergic to milk should contact Amy's Kitchen for a replacement or refund. The product is distributed to retailers only. Retailers are instructed to destroy the affected product.

Amy's Kitchen is cooperating with FDA and will also issue an alert via the Food Allergy and Anaphylaxis Network.

For instructions or questions, consumers may call the company collect: 707-568-4500 and ask for the consumer services department at ext 4571. Consumers who are not allergic to milk ingredients can consume the product or call for a full refund.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-79

Date: November 3, 2008

**Everlasting Distributors Inc. Issues a Nationwide Recall of Fresh and Crispy
Jacobina Biscuits Because of Possible Health Risks**

Everlasting Distributors Inc., Bayonne NJ is initiating a nationwide recall of all their 3.88oz (110gm) packages of Fresh and Crispy Jacobina Biscuits because it may be contaminated with Melamine.

Consumers who have the product which is being recalled should stop using it immediately. If consumers have questions about possible health risks, they should contact their doctor.

Product was distributed nationwide in Asian Grocery stores.

The product comes in 3.88oz (110 gm) blue and red color clear plastic package, labeled "JACOBINA".

No illnesses associated with this product have been reported to date.

The recall was initiated after FDA testing discovered that product was found to contain Melamine. Consumers who have purchased Fresh and Crispy Jacobina Biscuits are urged to return it to the place of purchase for a full refund. Consumers with questions may contact the company at 201-823-0800, Monday to Friday 9:00 to 5:00, Eastern Standard Time.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-74

Date: October 20, 2008

Lotte USA, Inc. Initiates Nationwide Recall of Koala's March Crème filled Cookies

Lotte USA, Inc., Battle Creek, MI initiated a recall of all Koalas' March Cookies on September 29, 2008 because they were produced in China and they may be contaminated with melamine. The products are packaged in a plastic overwrap and the recall includes the following products:

Koala March King Size Chocolate 1.8 oz 50 grams
UPC 0 81900 00001 7

Koala March King Size Strawberry 1.8 oz/50 grams
UPC 0 81900 00007 9

Koala March King Size White Chocolate 1.8 oz/50 grams
UPC 0 81900 00011 6

Koala March Family Pack Chocolate 9.5 oz/270 grams
UPC 0 81900 08001 9

Koala March Family Pack Strawberry 9.5 oz/270 grams
UPC 0 81900 08002 6

Koala March Family Pack White Chocolate 9.5 oz/270 grams
UPC 0 81900 08011 8

Koala March Family Pack Chestnut 9.5 oz/270 grams
UPC 0 81900 08010 1

Koala March Family Hawaii Chocolate 9.5 oz/270 grams
UPC 0 81900 08003 3

Koala March Family Hawaii Pineapple 9.5 oz/270 grams
UPC 0 81900 08004 0

The product were distributed nationwide and to Canada through wholesale distributors and retail stores. Lotte USA, Inc. is not aware of any illnesses or injuries associated with these products.

Individuals who have experienced any health problems after consuming the Koala March cookies are advised to contact their health care professional.

Customers who have purchased Koala's March cookies are urged to return them to the place of purchase for a full refund or discard it in their trash. Consumers with questions may contact the company at (269) 963-6664, Monday to Friday, 9:00 to 5:00 Eastern Standard Time.



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ODH Director Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors, ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-90

Date: December 8, 2008

Louisiana Fish Fry Products Issues Nationwide Allergy Alert on Undeclared Buttermilk in "Chicken & Fish Bake Seasoned Coating Mix"

Louisiana Fish Fry Products of Baton Rouge, LA, is recalling its 6 ounce packages of "Chicken & Fish Bake Seasoned Coating Mix" because they may contain undeclared buttermilk. People who have allergies to milk products run the risk of an allergic reaction if they consume this product.

The recalled "Chicken & Fish Bake" was distributed nationwide in retail stores and through mail orders. The product comes in a 6 ounce bag marked with a "Best By" date from Jan 1, 2008 thru Sept. 25, 2011.

No illnesses have been reported to date in connection with this problem.

The recall was initiated after it was discovered that the buttermilk-containing product was distributed in packaging that did not reveal the presence of buttermilk. Production of new product, with buttermilk included in the ingredient statement, has been initiated.

Consumers who have purchased 6 ounce packages of "Chicken & Fish Bake" are urged to return them to the place of purchase for a full refund. Consumers with questions may contact the company at 1-800-356-2905 Monday thru Friday between 8:00-5:00 CST.





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To: Health Commissioners, Environmental Health Directors, Nursing Directors, ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-89

Date: December 8, 2008

**Walgreens Recalls 173 Teddy Bears with Chocolate Bars
Sold Since Late September 2008**

Walgreens is recalling 173 teddy bears with chocolate bars sold in stores since late September 2008. Analysis by the U.S. Food and Drug Administration found that certain samples of the chocolate provided with the teddy bears were contaminated with melamine. Customers who purchased any of the 173 teddy bears should return them immediately to the Walgreens stores where they were purchased for a full refund.

Walgreens already has instructed stores to stop selling the product, which is specifically described as an approximately 9-inch high Dressy Teddy Bear with 4-oz. Chocolate Bar. The product's UPC number is 047475864485, and the product tag also includes the item number 291332. Walgreens has not received any reports of illness or injury related to this product.

Walgreens takes the safety of its customers seriously and is working with the FDA on this recall. For additional information, visit Walgreens Web site at http://www.walgreens.com/images/pdfs/recalls/TeddyBear_Product_Safety.pdf or contact Walgreens Product Quality department at 847-315-2755, Monday through Friday between 8 a.m. and 4:30 p.m. Central time.



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ODH Director Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors,
ODA Food Safety Specialists, and Other Interested Parties

Subject: Issues Public Health Alert For Frozen, Stuffed Raw Chicken Products

Date: October 6, 2008

Issues Public Health Alert For Frozen, Stuffed Raw Chicken Products

WASHINGTON,- The U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) is issuing a public health alert due to concerns about illness caused by *Salmonella* that may be associated with raw, frozen, breaded and pre-browned, stuffed chicken entrees.

This public health alert was initiated after an investigation and testing conducted by the Minnesota Department of Health and Minnesota Department of Agriculture determined there is an association between products such as chicken cordon blue and chicken breast kiev and 32 illnesses in Minnesota and 11 other states. The illnesses were linked through the epidemiological investigation by their PFGE pattern (DNA fingerprint).

Although many of these stuffed chicken entrees were labeled with instructions identifying the product was uncooked and did not include microwave instruction for preparation, individuals who became ill did not follow the cooking instructions and reportedly used a microwave to prepare the product.

FSIS is reminding consumers of the critical importance of following package cooking instructions for frozen, stuffed raw chicken products and general food safety guidelines when handling and preparing any raw meat or poultry. It is especially important to use a food thermometer to check the internal temperature of these chicken products such that all points of measurement are at least 165° F.

All poultry products should be cooked to a safe minimum internal temperature of 165° F as determined by a food thermometer. Using a food thermometer is the only way to know that food has reached a high enough temperature to destroy foodborne bacteria.

Frozen, raw, breaded and pre-browned stuffed chicken products covered by this alert and similar products, may be stuffed or filled, breaded or browned and therefore appear to be cooked. These items may be labeled "chicken cordon bleu," "chicken kiev" or chicken breast stuffed with cheese, vegetables or other items.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within eight to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

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.

Recommendations for Preventing Salmonellosis

USDA Meat and Poultry Hotline
1-888-MPHOTLINE or visit
www.fsis.usda.gov

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Also wash cutting boards, dishes and utensils with hot soapy water. Clean up spills right away.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Cook raw meat and poultry to safe internal temperatures before eating. The safe internal temperature for meat such as beef and pork is 160° F, and 165° F for poultry, as determined with a food thermometer.

Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90° F). Refrigerate cooked meat and poultry within two hours after cooking.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-71

Date: October 3, 2008

**Tristar Food Wholesale Co Inc. Issues a Nationwide recall of Blue Cat Flavor Drink
Because of Possible Health Risk**

Tristar Food, Jersey City, NJ is initiating a nationwide recall of all of their 100 ml plastic bottle packages of Blue Cat Flavor Drink (Lanmao) because it may be contaminated with Melamine.

Consumers who have the product which is being recalled should stop using it immediately. If consumers have questions about possible health risks, they should contact their doctor.

Product was distributed nationwide in Asian grocery stores.

The product comes in 100 ml plastic bottles package with a BESTBEFORE date. There are four (4) flavors (see below) printed in Chinese. All packaging has a logo of blue cat on the back of the bottle and the word "blue cat" (in Chinese) on the front.

1. Strawberry, with red strawberry picture on the bottle.
2. Sweet Orange, with orange picture on the bottle
3. Pineapple, with green pineapple picture on the bottle
4. Peach, with pink peach picture on the bottle

No illnesses associated with this product have been reported to date.

The recall was initiated after FDA testing discovered that product was found to contain Melamine.

Consumers who have purchased Blue Cat Flavor Drink (Lanmao) are urged to return it to the place of purchase for a full refund. Consumers with questions may contact the company at 201-938-2590, Monday to Friday, 8:30 to 5:00, Eastern Standard Time.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-69

Date: October 2, 2008

**Mr. Brown 3-In-1 & 2-In-1 Powdered Packets in Bag Coffee Mixes Due To
Health Risk**

Sunny Maid Corp. of Monterey Park, California is voluntarily recalling Mr. Brown 3-in-1 and 2-in-1 POWDERED PACKETS IN BAG COFFEE MIXES, because they are potentially contaminated with melamine.

The Mr. Brown 3-in-1 and 2-in-1 POWDERED PACKETS IN BAG COFFEE MIXES are sold in PLASTIC BAGS, each containing 30 individual packets. Although seven flavors are available in Asia, ONLY THREE FLAVORS ARE IMPORTED INTO THE U.S. The three flavors being recalled are:

1. Mr. Brown 3-in-1 POWDERED PACKETS IN BAG COFFEE MIX – Mandheling;
2. Mr. Brown 3-in-1 POWDERED PACKETS IN BAG COFFEE MIX – Arabica;
3. Mr. Brown 2-in-1 POWDERED PACKETS IN BAG COFFEE MIX – Mandheling.

**** CANNED MR. BROWN COFFEE PRODUCTS ARE NOT AFFECTED BY THE RECALL.

The recall was initiated after the manufacturer notified Sunny Maid that these 3-in-1 and 2-in-1 Coffee Mix products may contain melamine. Although only certain lots are potentially contaminated, Sunny Maid is recalling all lots. No illnesses associated with this product have been reported to date.

Product was distributed to the states of CA, FL, GA, IA, IN, KS, KY, MA, MI, MN, NC, NM, NV, OH, PA, RI, TN, TX, VA, WA, and WI to wholesale distributors and retail stores.

Consumers who purchased the product are urged to return it to the place of purchase for a refund. Consumers with questions may email the company at smc88@att.net.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-74

Date: October 20, 2008

Lotte USA, Inc. Initiates Nationwide Recall of Koala's March Crème filled Cookies

Lotte USA, Inc., Battle Creek, MI initiated a recall of all Koalas' March Cookies on September 29, 2008 because they were produced in China and they may be contaminated with melamine. The products are packaged in a plastic overwrap and the recall includes the following products:

Koala March King Size Chocolate 1.8 oz 50 grams
UPC 0 81900 00001 7

Koala March King Size Strawberry 1.8 oz/50 grams
UPC 0 81900 00007 9

Koala March King Size White Chocolate 1.8 oz/50 grams
UPC 0 81900 00011 6

Koala March Family Pack Chocolate 9.5 oz/270 grams
UPC 0 81900 08001 9

Koala March Family Pack Strawberry 9.5 oz/270 grams
UPC 0 81900 08002 6

Koala March Family Pack White Chocolate 9.5 oz/270 grams
UPC 0 81900 08011 8

Koala March Family Pack Chestnut 9.5 oz/270 grams
UPC 0 81900 08010 1

Koala March Family Hawaii Chocolate 9.5 oz/270 grams
UPC 0 81900 08003 3

Koala March Family Hawaii Pineapple 9.5 oz/270 grams
UPC 0 81900 08004 0

The product were distributed nationwide and to Canada through wholesale distributors and retail stores. Lotte USA, Inc. is not aware of any illnesses or injuries associated with these products.

Individuals who have experienced any health problems after consuming the Koala March cookies are advised to contact their health care professional.

Customers who have purchased Koala's March cookies are urged to return them to the place of purchase for a full refund or discard it in their trash. Consumers with questions may contact the company at (269) 963-6664, Monday to Friday, 9:00 to 5:00 Eastern Standard Time.



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Lieutenant Governor Lee Fisher

ODA Director Robert J. Boggs
ODH Director Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors,
ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-50

Date: July 1, 2008

**Nebraska Firm Recalls Beef Products Due To Possible *E. coli* O157:H7
Contamination**

Nebraska Beef, Ltd., an Omaha, Neb., establishment is recalling approximately 531,707 pounds of ground beef components that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following products subject to recall include:

- Combo bins of "Coleman 75/25 Trim." The shipping containers bear the case code "38097," and were produced on June 17. These products were sent to an establishment in Colorado for further processing.
- Combo Bins of "Coleman Plate Navel Combo." The shipping containers bear the case code "38044," and were produced on June 17 and 24. These products were sent to an establishment in Texas for further processing.
- 60-pound boxes of "Nebraska Beef, Beef Chuck." The boxes bear the case code "10260," and were produced on May 19. These products were distributed to wholesalers in Illinois, Michigan, New York and Pennsylvania.
- 60-pound boxes of "Nebraska Beef, Beef Chuck." The boxes bear the case code "10263," and were produced on May 19. These products were distributed to wholesalers in New York.
- 60-pound boxes of "Nebraska Beef, Beef Knuckle." The boxes bear the case code "46140," and were produced on June 9. These products were distributed to wholesalers in Illinois and New York.
- 60-pound boxes of "Nebraska Beef, Beef Clod." The boxes bear the case code "13060," and were produced on June 9. These products were distributed to wholesalers in Illinois.

The shipping containers and product labels bear the establishment number "EST. 19336" inside the USDA mark of inspection, however these products were further processed into ground beef and will likely not bear the establishment number "EST. 19336" on products available for direct consumer purchase.

The additional following products subject to recall were sent to establishments in Nebraska for further processing and will likely not bear the establishment number "EST. 19336" on products then made available for direct consumer purchase include:

- Combo bins of "Coleman 85/15 Chuck." The shipping containers bear the case code "63503," and were produced on June 17 and June 24.
- Combo bins of "Coleman 85/15 Shank." The shipping containers bear the case code "26442," and were produced on June 17.
- Combo bins of "Coleman 80/20 Beef Trim." The shipping containers bear the case code "39521," and were produced on June 17.
- Combo bins of "Coleman 91/9 Trim." The shipping containers bear the case code "54674," and were produced on June 17 and June 24.
- Combo bins of "Coleman 85/15 Shank Combo." The shipping containers bear the case code "2644211," and were produced on June 24.
- Combo bins of "Nebraska Beef Front Shank." The shipping containers bear the case code "67200," and were produced on May 16, June 9, June 17 and June 24.
- Combo bins of "Nebraska Beef Hind Shank." The shipping containers bear the case code "67100," and were produced on May 16, June 17 and June 24.
- Combo bins of "Nebraska Beef Rose Meat." The shipping containers bear the case code "58860," and were produced on May 16 and June 24.
- Combo bins of "Nebraska Beef Heel Meat." The shipping containers bear the case code "66800," and were produced on June 24.
- Combo bins of "Nebraska Beef Loin Trimmings." The shipping containers bear the case code "66900," and were produced on June 24.
- Combo bins of "Nebraska Beef Chuck Trim Neck." The shipping containers bear the case code "67300," and were produced on June 24.
- Combo bins of "Nebraska Beef Chuck Trim 70%." The shipping containers bear the case code "67400," and were produced on June 24.
- Combo bins of "Nebraska Beef, Special Trim." The boxes bear the case code "56060," and were produced on May 16.

Consumers with questions about the recall should contact company Vice President of Administration James Timmerman at 402-733-0456. Media with questions about the recall should contact company representative William Lamson at (402) 397-7300.

The problem was discovered by FSIS through traceback investigations and ground beef samples collected from two federally inspected establishments positive for *E. coli* O157:H7, as well as multiple samples of Kroger brand ground beef positive for *E. coli* O157:H7, with matching pulsed-field gel electrophoresis (PFGE) patterns. FSIS is continuing its investigation into any products that may be contaminated with *E. coli* O157:H7 or that are associated with illnesses and will take appropriate action when necessary.

Kroger brand ground beef samples were collected by the Michigan and Ohio Departments of Agriculture and Health from patients in Michigan and Ohio. Nebraska Beef, Ltd., was identified as a common supplier to those stores in addition to two federally inspected establishments

where FSIS obtained a positive ground beef sample that was matched to the outbreak strain identified in Michigan and Ohio.

The epidemiological investigations and a case control study conducted by the Michigan and Ohio Departments of Agriculture and Health and the Centers for Disease Control and Prevention determined that there is an association between the ground beef products and 35 illnesses reported in Michigan (17) and Ohio (18). The illnesses were linked through the epidemiological investigation and by their PFGE pattern, or DNA fingerprint, found in PulseNet, a database maintained by the Centers for Disease Control and Prevention.

Also as a result of the investigation, on June 25 FSIS announced a recall of ground beef products sold at Kroger retail establishments in Michigan and Central and Northwestern Ohio Kroger retail establishments.

E. coli O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea, dehydration, and in the most severe cases, kidney failure. The very young, seniors and persons with weak immune systems are the most susceptible to foodborne illness. Anyone with signs or symptoms of foodborne illness should consult a medical professional.

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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Preparing Ground Beef For Safe Consumption

USDA Meat and Poultry Hotline 1-888-MPHOTLINE or visit www.fsis.usda.gov

Although these products are not available at retail establishments, consumers preparing ground beef products should heed the following advice.

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Consumers should only eat ground beef or ground beef patties that have been cooked to a safe internal temperature of 160°F.

Color is NOT a reliable indicator that ground beef or ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90°F. Refrigerate cooked meat and poultry within two hours after cooking.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-49b

Date: July 2, 2008

**KROGER ASKS CUSTOMERS TO CHECK REFRIGERATORS AND
FREEZERS FOR RECALLED BEEF**

*NEBRASKA BEEF IDENTIFIED AS SUPPLIER OF BEEF LINKED TO
ILLNESSES IN MICHIGAN AND OHIO*

CINCINNATI, Ohio, – The U.S. Department of Agriculture has informed The Kroger Co. (NYSE: KR) that Nebraska Beef, based in Omaha, Neb., has been identified as the supplier of ground beef products linked to E. coli illnesses in Michigan and central and northern Ohio. The illnesses were reported between May 31 and June 8. The Centers for Disease Control and Prevention have not reported any additional illnesses related to this outbreak. Kroger has expanded the voluntary recall the Company initiated last week for Kroger stores in Michigan and in central and northern Ohio (Columbus and Toledo areas).

Based on the latest information from the USDA, Kroger is expanding the recall to include ground beef products in Styrofoam tray packages wrapped in clear cellophane or purchased from an in-store service counter from the stores described below.

There are various "sell by" dates on the ground beef being recalled due to different Nebraska Beef production dates.

The following chart explains the range of "sell by" dates that customers should check:

Fred Meyer May 21-July 5

QFC May 21-July 5

Kroger stores May 21-July 3 *

(*except Kroger stores in Georgia, South Carolina, Alabama, and Knoxville, Tenn. and Kroger's Mid-Atlantic division, which includes stores in North Carolina, Northeastern Tennessee, Virginia and West Virginia. Kroger stores in Georgia, South Carolina, Alabama and Knoxville, Tenn. are not involved in the recall of ground beef in Styrofoam trays or from in-store service counters.)

Kroger Mid-Atlantic May 19-June 6

Fry's May 21-July 3

Ralphs May 21-July 3

Smith's May 21-July 3

Baker's May 17-June 4

King Soopers June 20-July 3

City Market June 20-July 3

Customers who shop at Hilander, Owen's, Pay Less, and Scott's should follow the "sell by" dates listed above for Kroger stores.

In addition to the ground beef described above, Kroger is recalling Private Selection Natural ground beef sold in 16 oz. packages that were in the selfservice meat case. The "sell by" dates for this product is July 11 through July 21, 2008. The product was available at all Kroger stores (including Kroger Mid-Atlantic and stores in Georgia, South Carolina, Alabama and Knoxville, Tenn.) and Dillons, Fred Meyer, Baker's, Smith's and Fry's.

What Customers Should Do:

Kroger is asking customers to carefully check the ground beef they have at home in their refrigerators and freezers. If they have any products covered in this recall, they should return the product to a store for a full refund or replacement.

What Kroger Is Doing:

Kroger has expanded the recall due to new information provided by the USDA. This information links product produced by Nebraska Beef to the illnesses. As a precaution, Kroger is removing all ground beef supplied by Nebraska Beef during the dates provided by the USDA.

The following items are not included in this recall: ground beef sold in sealed tubes in one, three or five-pound packages and frozen ground beef patties sold in the frozen food section of its stores.

Kroger has already begun notifying customers about this recall by placing signs in stores in meat departments. Kroger is also using its register receipt notification system that alerts customers about recalls of products they may have purchased.

Kroger has instructed every store involved in the recall to discard the ground beef products in question and thoroughly clean and sanitize all equipment used to prepare ground beef for sale.

Consumers who have questions about the recall may contact Kroger toll-free at (800) 632-6900.

Consumers are reminded that proper handling, storage and cooking of ground beef offers the best protection against food-borne illness. According to the USDA, when ground beef is thoroughly cooked to an internal temperature of at least 160 degrees, any harmful bacteria are destroyed and the ground beef is safe to consume.

For more information, please visit our web site at www.kroger.com/recalls.

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Kroger Contacts:

The Kroger Co. Meghan Glynn (513) 762-1304
Georgia Glynn Jenkins (770) 496-7547
Cincinnati Rachael Betzler (513) 782-3461
Columbus Amy Barlow (614) 898-3581
Dallas Gary Huddleston (972) 785-6004
Dillons Sheila Lowrie (620) 669-3116
Fred Meyer Melinda Merrill (503) 797-3830
Fry's Kendra Doyel (623) 907-7190
Houston Russell Richard (713) 507-4809
Indianapolis John Elliott (317) 579-8222
King Soopers/City Market Trail Daugherty (303) 778-3377
Louisville/Lexington Tim McGurk (502) 423-4854
Memphis Joe Bell (901) 765-4315
Michigan Dale Hollandsworth (248) 957-2234
Nashville Melissa Eads (615) 871-2503
Ralphs Terry O'Neil (310) 900-3533
Virginia Carl York (540) 563-3691
Smith's Marsha Gilford (801) 973-1700
Investor Contact: Carin Fike (513) 762-4969



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-50a

Date: July 3, 2008

**NEBRASKA FIRM EXPANDS RECALL OF BEEF PRODUCTS DUE TO POSSIBLE
E. COLI O157:H7 CONTAMINATION**

WASHINGTON,— Nebraska Beef, Ltd., an Omaha, Neb., establishment is expanding its June 30 recall to include all beef manufacturing trimmings and other products intended for use in raw ground beef produced between May 16 and June 26, totaling approximately 5.3 million pounds, that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

This recall is being expanded based on the ongoing epidemiological and traceback investigations of a foodborne illness outbreak.

FSIS has concluded that the production practices employed by Nebraska Beef, Ltd. are insufficient to effectively control *E. coli* O157:H7 in their beef products that are intended for grinding. The products subject to recall may have been produced under insanitary conditions.

The products subject to recall were further processed into ground beef at other firms, and will likely not bear the establishment number "EST 19336" on products made available for direct consumer purchase.

FSIS advises all consumers to safely prepare their raw meat products, and only consume ground beef or ground beef patties that have been cooked to a safe internal temperature of 160° F. The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Consumers with questions about the recall should contact the company's Vice President of Administration James Timmerman at (402) 733-0456. Media with questions about the recall should contact company representative William Lamson at (402) 397-7300.

The epidemiological investigations and a case control study conducted by the Michigan and Ohio Departments of Agriculture and Health and the Centers for Disease Control and Prevention determined that there is an association between the ground beef products and 40 illnesses reported in Michigan (21) and Ohio (19). The illnesses were linked through the epidemiological investigation and by their PFGE pattern, or DNA fingerprint, found in PulseNet, a database maintained by the Centers for Disease Control and Prevention.

Also as a result of the investigation, on June 25 FSIS announced a recall of ground beef products sold at Kroger retail establishments in Michigan and in Central and Northwestern Ohio.

E. coli O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea, dehydration, and in the most severe cases, kidney failure. The very young, seniors and persons with weak immune systems are the most susceptible to foodborne illness. Anyone with signs or symptoms of foodborne illness should consult a medical professional.

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.

NOTE: Access news releases and other information at FSIS' Web site at http://www.fsis.usda.gov/Fsis_Recalls/

PREPARING GROUND BEEF FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline

1-888-MPHOTLINE or visit

www.fsis.usda.gov

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Consumers should only eat ground beef or ground beef patties that have been cooked to a safe internal temperature of 160° F.

Color is NOT a reliable indicator that ground beef or ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-51

Date: July 15, 2008

**Kentucky Firm Recalls Frozen Stuffed Chicken Sandwiches That May Contain Pieces
of Plastic**

WASHINGTON, - Nestlé Prepared Foods Company, a Mt. Sterling, Ky., establishment, is recalling approximately 199,417 pounds of frozen stuffed chicken sandwich products that may contain pieces of plastic, the U.S Department of Agriculture's Food Safety and Inspection Service announced.

The following products are subject to recall:

9-ounce boxes of "Lean Pockets Spinach Artichoke Chicken - 2 sandwiches." Printed on the side of each box is a "Best Before" date of "Nov 2009" followed by a package code beginning "8144 544616." Also printed on the side of the package is the establishment number "P7721A."

The products were produced on May 23 and distributed to retail establishments nationwide.

The problem was discovered after the company received consumer complaints. FSIS has not received any consumer complaints at this time. Two injuries have been reported to the company. Anyone concerned about an injury from consumption of the products should contact a physician.

Consumers with questions about the recall should contact Nestlé Consumer Services Center at (800) 350-5016. Media with questions about the recall should contact Company Marketing Communications Manager Roz O'Hearn at (440) 264-5170.

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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Subject: Recall Announcement (ODA/ODH) 2008-52

Date: August 7, 2008

Mississippi Firm Recalls Chicken Breast Products Due To Undeclared Allergens

WASHINGTON, - Tyson Foods, Inc., a Vicksburg, Miss. establishment, is recalling approximately 51,360 pounds of raw frozen chicken breast tenderloin products because they may contain an undeclared allergen, soy, the U. S. Department of Agriculture's Food Safety and Inspection Service announced. The products contain soy, a known allergen, which is not declared on the label.

The following products are subject to recall:

- 10-pound cases of "Standard Quality Uncooked Fritters, Old Fashioned Chicken Breast Tenderloins." Each box bears the case code of "2523-954" as well as a packaging date of "7/23/08" printed on the side of the box.
- 10-pound cases of "Sysco Uncooked, Fritters, Chicken Breast Tenderloins." Each box bears the case code of "2523-895" as well as packaging dates of "7/24/08" or "7/29/08" printed on the side of the box.
- 10-pound cases of "Heritage Valley Uncooked Steakhouse Chicken Breast Tenderloin Fritters." Each box bears the case code of "2523-398" as well as a packaging date of "7/23/08", "7/24/08," or "8/01/08" printed on the side of the box.
- 20-pound cases of "Spare Time Uncooked Fritters, Chicken Breast Tenderloins." Each box bears the case code of "2523-861" as well as a packaging date of "7/23/08" printed on the side of the box.
- 10-pound cases of "Tyson Uncooked Chicken Breast Tenderloin Fritters." Each box bears the code of "2989-928" as well as a packaging date of "7/25/08" printed on the side of the box.

The chicken breast tenderloin products were produced between July 23 and August 1, 2008 and were shipped to Tyson food service distributors nationwide.

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

Media with questions about the recall should contact company spokesperson Libby Lawson, VP of Media and Community Relations at (479) 290-3486 or Gary Mickelson, Director of Media Relations at (479) 290-6111.

Consumers with questions about the recall should contact company Manager of Consumer Relations Willie Barber at (866) 328-3156.

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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To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-58

Date: August 22, 2008

Kentucky Firm Recalls Frozen Stuffed Pepperoni Pizza Sandwich Products That May Contain Foreign Materials

WASHINGTON, Nestlé Prepared Foods Company, a Mt. Sterling, Ky., establishment, is recalling approximately 215,660 pounds of frozen stuffed pepperoni pizza sandwich products that may contain foreign materials, the U.S. Department of Agriculture's Food Safety and Inspection Service announced.

The following products are subject to recall:

- 54-ounce, 12-pack cartons of "HOT POCKETS PEPPERONI PIZZA" brand stuffed sandwiches. Printed on the side of each carton is "8157544614D," "EST 7721A," and "BEST BEFORE JAN2010." Each carton bears the USDA mark of inspection.

The products were produced on June 5 and distributed to retail establishments nationwide.

The problem was discovered after the company received consumer complaints. FSIS has not received any consumer complaints or reports of injury at this time. Anyone concerned about an injury from consumption of the products should contact a physician.

Media with questions about the recall should contact Company Marketing Communications Manager Roz O'Hearn at (440) 264-5170. Consumers with questions about the recall should contact Nestlé Consumer Services Center at (800) 350-5016.

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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Subject: Recall Announcement (ODA/ODH) 2008-29

Date: March 28, 2008

***Simply Fresh Fruit Announces Nationwide Recall of Some Fresh Cut
Fruit Products Containing Cantaloupe Due to Possible Salmonella
Contamination***

FOR IMMEDIATE RELEASE -- Los Angeles, California -- March 27, 2008 --- Simply Fresh Fruit, of Los Angeles, California is recalling selected fresh cut fruit products which may contain cantaloupe which has the potential to be contaminated with Salmonella. On March 26, 2008, Simply Fresh was requested by its supplier, Tropifresh, Inc to recall products produced with cantaloupe from Agropecuaria Montelibano. Simply Fresh had begun to recover this product earlier, on March 24, based on a notice published By the U.S. FDA.

The products being recalled include: Simply Fresh Fruit Brand food service Fruit Mix in Syrup products dated "sell by 4 - 18 08" or earlier, food service Cantaloupe Chunks in Syrup products dated "sell by 4 - 08 8" or earlier, and retail and club store Simply Fresh, Fresh Cut Fruit Brand containing cantaloupe dated "sell by 3 - 29 8" or earlier. Retail and club store products involved were removed from sale prior to Monday, March 24.

Foodservice distributors who sell their own brand, have been notified, and are recalling the products involved. Foodservice products are packed in plastic pails or jars, and retail products are packed in plastic trays.

Symptoms of food borne Salmonella infection include nausea, vomiting, fever, diarrhea, and abdominal cramps. In persons with poor health or weakened immune systems, Salmonella can invade the bloodstream and cause life-threatening infections.

We are unaware to date of any illnesses that may be associated with any products containing cantaloupe, sold by Simply Fresh Fruit, or its distributors.

Food Service establishments who have any of the products involved should contact their supplier for disposition instructions. Consumers with questions may contact Simply Fresh Fruit at (323) 586-0000.



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Subject: Recall Announcement (ODA/ODH) 2008-31

Date: April 7, 2008

Harry and David Issues Nationwide Allergy Alert on Undeclared Milk in Harry and David Chocolate Covered Select Blend Espresso Beans

Harry and David, of Medford, Oregon, is voluntarily recalling approximately 66,500 8 oz. bags of Harry and David Chocolate Covered Select Blend Espresso Beans because they may contain milk not declared on the ingredient statement. People who have an allergy or severe sensitivity to milk run the risk of serious or life-threatening allergic reaction if they consume this product.

The product was made by Sanders Candy Factory, Inc., Baldwin Park, CA. It was distributed throughout the United States under the Harry and David brand only in Harry and David stores.

Harry and David is recalling 8 oz. bags of Chocolate Covered Select Blend Espresso Beans with "Best if used by" dates after 8/28/05, sold prior to April 5th, 2008. The "Best if used by" date is located in the lower right hand corner of the nutrition label on the back of the bag. Bags subject to this recall do NOT have a "Contains milk, soy" statement on the nutrition label. These products are packaged in 8 oz. clear plastic bags, tied at the top with a tan ribbon.

There have been no illnesses or injuries reported to date. Anyone concerned about an illness/injury should contact a physician immediately.

This problem, which was discovered on April 3, 2008, occurred because the ingredient statement of the bulk product delivered to Harry and David by the manufacturer did not list milk as an ingredient.

Consumers with product may return it to any Harry and David retail store for a full refund. Consumers with questions about the recalled product may phone the Harry and David Customer Service division at 800-233-1101, 24 hours a day.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors, ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-45

Date: May 16, 2008

**FDA Shuts Down Seafood Processing Company, Requires Products Be Recalled
Failure to follow consent decree drives action**

The U.S. Food and Drug Administration directed Hope Food Supply Inc., a Pasadena, Texas, food processing company, to shut down and immediately recall all products manufactured from its Texas facility since 2007.

The company, under a different name, had manufactured dried smoked catfish steaks and other smoked seafood products and had been subject to a consent decree of permanent injunction requiring it to develop and implement an adequate Hazard Analysis and Critical Control Point (HACCP) plan for its fish and fishery products. The firm had not developed this plan. The company cannot restart manufacturing until they have implemented an FDA-approved HACCP plan.

"We simply will not allow a company to put the public's health at risk by not implementing adequate procedures and plans to produce safe food," said Margaret O'K. Glavin, associate commissioner for regulatory affairs. "The FDA will take action against companies and against their executives who violate the law and endanger public health."

The FDA's HACCP regulations require that all seafood processors develop and implement adequate HACCP plans that identify all food safety hazards that are likely to occur for each kind of seafood product that they process, and set forth preventative measures to control those hazards.

The HACCP violations documented by the FDA pose a public health hazard because, without adequate controls, Hope Food Supply's seafood products could harbor pathogenic bacteria such as *Staphylococcus aureus* and *Listeria monocytogenes*. Food products with these kinds of pathogens can cause serious illnesses in people who eat them.

The company's products have been distributed nationwide. The FDA is advising consumers who bought smoked seafood products to check with the place of purchase to determine if the products came from Hope Foods. If so, consumers should throw the products out by placing them in a trash receptacle.

Consumers who have been eating Hope Seafood Supply's dried smoked catfish or other smoked seafood products and have experienced adverse reactions should consult their health care professional. Consumers and health care professionals can also report adverse events to the FDA consumer complaint coordinator in their geographic area. Contact numbers may be found online at www.fda.gov/opacom/backgrounders/complain.html.

For more information, consumers can call the FDA's toll-free Food Safety Hotline at 1-888-SAFEFOOD.



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Subject: Recall Announcement (ODA/ODH) 2008-44

Date: May 6, 2008

**Updated Press Release to Include Additional States
Lezza Blue Raspberry Water Ice Recalled**

Cedar Crest Specialties, Inc. announced on Friday, May 2nd, a recall on one lot code of Lezza Blue Raspberry Water Ice in round plastic pint containers with a lot code of 2116 because it may contain undeclared milk protein. The product was distributed to retail outlets in Illinois, Wisconsin, Oklahoma, Texas, Michigan, Louisiana, Kansas, Indiana, Georgia, Florida, Ohio, Missouri, Kentucky, Nebraska, Pennsylvania, Arkansas, and Minnesota during 2006 and 2007.

The product is being recalled because it may contain milk allergen protein that is not listed in the product's ingredient statement. People who have an allergy or severe sensitivity to milk may experience a potentially serious or life-threatening allergic reaction if they consume this product.

This is an updated press release.

There is no health risk for consumers who are not allergic to milk.

No other Lezza water ice products are included in this recall.

There is one reported allergic reaction attributed to this product.

Concerned consumers are encouraged to return any affected product to the place of purchase to receive a full refund. Consumers with questions or concerns may contact Cedar Crest Specialties, Inc. at 1-866-233-2788.



Ohio Department of Agriculture
and
Ohio Department of Health



Governor Ted Strickland
Lieutenant Governor Lee Fisher

ODA Director Robert J. Boggs
ODH Director Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors,
ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-43

Date: May 5, 2008

**Little Bay Baking Company Issues Nationwide Allergy Alert On Undeclared Soy In
Corn Bread And Muffin Mix In 12.6 Ounce White Paper Tin Tie Bag Package**

Little Bay Baking Company of Newmarket, New Hampshire is recalling **all bags of CORN BREAD AND MUFFIN MIX sold before May 2, 2008** because it contains undeclared **soy**. People who have an allergy or severe sensitivity to **soy** run the risk of serious or life-threatening allergic reaction if they consume these products.

CORN BREAD AND MUFFIN MIX was distributed throughout the United States through retail stores and internet orders.

The **Corn Bread and Muffin Mix** comes in a 12.6 ounce white paper tin tie bag package and was sold under the names Little Bay Baking and GFCFDiet.

No illnesses have been reported to date.

The recall was initiated after it was discovered that **Corn Bread and Muffin Mix** containing possible traces of soy was distributed in packaging that did not reveal the presence of soy. Subsequent investigation indicates the problem was caused by a temporary breakdown in the company's ordering processes.

Consumers who have purchased Little Bay Baking **Corn Bread and Muffin Mix** are urged to return it to Little Bay Baking Company 14 Hilton Drive Newmarket NH 03824 for a full refund. Consumers with questions may contact the company at 1-603-828-7236.

The Food and Drug Administration has been notified of this recall.



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Subject: Recall Announcement (ODA/ODH) 2008-37

Date: April 21, 2008

KFC Issues a Nationwide Allergy Alert, Recalls Unlabeled Double Chocolate Chip Cakes

Toledo, OH - KFC Corporation is voluntarily recalling its Double Chocolate Chip Cakes because they contain eggs, milk, wheat, soy ingredients and possibly traces of tree nuts, and are not individually labeled with ingredient information.

The cakes are being recalled because people who have an allergy to eggs, milk, wheat, soy ingredients or tree nuts run the risk of a serious or life-threatening reaction if they consume this product. There is no health risk for consumers who are not allergic to any ingredients in the product.

The recalled cakes were distributed nationwide at KFC restaurants.

The product comes in a round 16-ounce package with a black or clear plastic bottom and a clear plastic dome.

There is one reported allergic reaction to this product.

KFC will resume selling Double Chocolate Chip Cakes in the future after the product packaging has been modified to include ingredient information.

Ingredient information for Double Chocolate Chip Cakes and all KFC products can be found at http://www.kfc.com/nutrition/pdf/kfc_ingredients.pdf

Customers with these allergies who have purchased Double Chocolate Chip Cakes are urged to return them to a KFC restaurant for a full refund. Customers with questions can call 1-800-CALL-KFC.



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To: Health Commissioners, Environmental Health Directors, Nursing Directors, ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-47

Date: June 6, 2008

Kraft Foods Issues Allergy Alert On Undeclared Tree Nuts In Post LiveActive Mixed Berry Crunch Cereal
Only Post LiveActive Mixed Berry Crunch Cereal with "Best When Used By" Date 17DEC2008 affected

Northfield, IL -- Kraft Foods is recalling 12,553 cases of *Post LiveActive* Mixed Berry Crunch Cereal with the "Best When Used By" date of 17DEC2008 because a small number of boxes may contain tree nuts (almonds, pecans and/or walnuts), and no nut ingredients are declared on the label. The *Post LiveActive* Mixed Berry Crunch Cereal has a UPC code of 00430000238900 and comes in a 13-oz retail carton. People who have an allergy or severe sensitivity to tree nuts run the risk of serious or life-threatening allergic reaction if they consume these products.

The company has voluntarily issued a nationwide recall to alert any tree nut-allergic consumers who may have the product at home. The Mixed Berry Crunch Cereals were sold in stores nationwide.

The company's review confirmed the presence of nuts in samples sent for testing after it received one consumer report of an allergic reaction. The company is aggressively investigating the situation, and currently believes it received from the supplier a single tote of granola clusters for the Mixed Berry product with a small amount of nut-containing granola clusters inadvertently added.

The company has consulted with the U.S. Food and Drug Administration, and the agency is aware of the company's actions.

Tree nut allergic consumers are advised not to consume the product and are asked to call 1-866-771-1511 for a full refund.



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ODH Director Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors,
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Subject: Recall Announcement (ODA/ODH) 2008-36

Date: April 16, 2008

**Grand Carnival L.L.C Issues Allergy Alert on Undeclared Milk in its
S'morestick Kit"**

Grand Carnival L.L.C. of Fenton, MO, is voluntarily recalling "S'morestick Kits" because chocolate pieces contained within the S'morestick Kit contain milk which is not declared on the product's ingredient statement. People who have an allergy or severe sensitivity to milk run the risk of a potentially serious or life-threatening allergic reaction if they consume chocolate products containing milk.

The recalled "S'morestick Kits" were in limited distribution to Garden Ridge retail stores located in TX, KY, MO, TN, OK, NC, FL, SC, GA, IL, OH, VA, AR, MI, and IN, and bear the "Use By" date of "2/14/09".

The "S'morestick Kit" is packaged in a clear plastic tube containing individual clear plastic packages of marshmallows, graham crackers, and chocolate pieces. S'morestick Kits subject to this recall do NOT have a "contains milk" statement following the ingredient statement affixed to the clear plastic tube. There is no health risk for consumers who are not allergic to milk.

There is one reported allergic reaction attributed to this product.

The recall was initiated after it was discovered that early shipments of S'morestick Kits were distributed in packaging that did not reveal the presence of milk. The Company is in the process of revising its labeling to declare milk as an ingredient in the product.

Concerned consumers who have purchased a S'morestick Kit lacking the "contains milk" statement on the product's label are urged to contact Grand Carnival L.L.C. at 877-305-3382 for a full refund.