




**DATE:** June 23, 2011

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

**FROM:**   
A. Scott Gilliam, MBA, CP-FS  
Director, Food Protection Program

**SUBJECT:** Chicago Boxed Beef Distributors Inc. Recall

**SUGGESTED ACTION:** **Class I Recall; Burgoo soup because it is misbranded and contains an undeclared allergen; Information provided in case of consumer Inquiry.**

From the information provided by USDA, the products being recalled were distributed in the neighboring State of Illinois and Kentucky. The products subject to recall were sold to a distributor for door-to-door sale in Fla., Ill., Ky., S.C., and Texas.

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**Illinois Firm Recalls Raw and Ready-To-Eat Sausage Products Due To Possible Adulteration**

Recall Release  
FSIS-RC-043-2011

**CLASS I RECALL  
HEALTH RISK: HIGH**

Congressional and Public Affairs  
(202) 720-9113  
Atiya Khan

**WASHINGTON, June 21, 2011** – Chicago Boxed Beef Distributors Inc., a Shorewood, Ill., establishment is recalling approximately 3,200 pounds of raw and ready-to-eat sausage products that were not handled in a manner to prevent cross contamination between raw and ready-to-eat products. In addition, the product label used by the company was not approved by FSIS. The products are considered adulterated because the company could not document that it took the necessary steps to produce safe products and ensure that they were produced under sanitary conditions, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following product is subject to recall: [\[View Label\]](#)

- 3.6-pound boxes of "SAUSAGE LINKS & COOKED SAUSAGE PATTIES," with each box containing 2 unlabeled packages.

Each box bears a label with establishment number "EST. 17126" inside the USDA mark of inspection and can be identified by the item code "9004." The establishment is recalling all the products listed above which are currently in commerce. The products subject to recall were sold to a distributor for door-to-door sale in Fla., Ill., Ky., S.C., and Texas.

The problem was discovered through a routine inspection conducted by FSIS in-plant inspection personnel. The routine inspection uncovered evidence to show that the establishment produced the products without a food safety plan (HACCP plan) in place for handling ready-to-eat products and therefore FSIS must consider the products to be adulterated.

FSIS and the company have received no reports of illnesses due to consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

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

Consumers and media with questions about the recall should contact the company's Vice President, Daniel Barry at (815) 729-4567.

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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Label (and enlarged seal of inspection)

