




Indiana State Department of Health
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Mitchell E. Daniels, Jr.
Governor

Gregory N. Larkin, M.D., F.A.A.F.P.
State Health Commissioner

DATE: October 31, 2012
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: 
A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program
SUBJECT: Food Source, L.P. Recall

SUGGESTED

ACTION: **Unclassified Recall; Approximately 11,400 pounds of frozen chicken enchilada products that may contain foreign materials, fragments of plastic; Information is provided in case of a consumer inquiry.**

From the information provided by USDA, the product being recalled was distributed in the neighboring State of Ohio. The products were packaged on Aug. 31, 2012 and shipped to retail stores in New York, Ohio, Pennsylvania and West Virginia.

Texas Firm Recalls Chicken Enchilada Products That May Contain Foreign Materials

CLASS II RECALL

**FSIS-RC-070-2012
October 30, 2012**

Congressional and Public Affairs
(202) 720-9113
Catherine Cochran

WASHINGTON, Oct. 30, 2012 – Food Source, L.P., a McKinney, Texas, establishment, is recalling approximately 11,400 pounds of frozen chicken enchilada products that may contain foreign materials, fragments of plastic, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include: [[View Label](#)]

- 57-oz. boxes of “Bremer Party Size White Meat Chicken Enchiladas”

The cartons bear the establishment number “P-13130” inside the USDA mark of inspection and the UPC code 0-41498-16921-3. The products have a best by date of “09/30/13.” The products were packaged on Aug. 31, 2012 and shipped to retail stores in New York, Ohio, Pennsylvania and West Virginia.

The company alerted FSIS of the problem after receiving two consumer complaints. FSIS and the firm have received no reports of injury associated with consumption of this product. Anyone concerned about an injury 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.

Anyone with questions about the recall should contact Richard Riccardi at (972) 548-9001.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. "Ask Karen" live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET. 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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Bremer
PARTY SIZE

White Meat Chicken Enchiladas
A Hot of Rice and Corn topped with Corn Tortillas filled with a Spicy Blend of White Meat Chicken, Tomatoes and Peppers, topped with Creamy Sauce and Garnished with Cheddar Cheese

Nutrition Facts	
Serving Size 1 Enchilada (1/2 Cup)	
Amount Per Serving	
% Daily Value*	
Total Fat	15g 30%
Total Crap	15g 30%
Total Protein	15g 30%
Total Sugar	15g 30%
Total Fiber	15g 30%
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Total Crap	15g 30%
Total Protein	15g 30%
Total Sugar	15g 30%
Total Fiber	15g 30%

PREPARATION INSTRUCTIONS
FOR THE CONVENTIONAL OVEN

1. PREHEAT oven to 350°F.
2. REMOVE aluminum lid. Remove lid, bending slightly to vent steam from Chicken Enchiladas.
3. PLACE Enchiladas in middle shelf and place in oven to preheat. Cook Enchiladas for 1 hour and 15-17 minutes. Internal temperature must reach 165°F.
4. SPRING tortillas and both forks carefully remove Enchiladas. Garnish with 1/2 cup Cheddar Cheese and 1/2 cup Sour Cream. COOKING times may vary. CRISPER TOP AND TORTILLAS WILL BE HOT.

STORAGE AND SAFE HANDLING INSTRUCTIONS

KEEP REFRIGERATED. DO NOT FREEZE.
DO NOT USE IF EXPIRATION DATE HAS PASSED.
DO NOT USE IF PACKAGING IS DAMAGED OR BULGING.
DO NOT USE IF THERE IS A STRONG SMELL OR TASTE.
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