

Michael R. Pence

Jerome M. Adams, MD, MPH State Health Commissioner

DATE:

November 2, 2015

TO:

All Local Health Departments

Atth: Chief Food Inspection Officer

FROM:

Laurie Kidwell, RRT Supervisor

Food Protection Program

SUBJECT:

Pelmen Foods - Recall [Food]

AFFECTED

PRODUCT:

Beef, Chicken and Pork Dumpling Products

SUMMARY:

Unclassified Recall; The products are being recalled because they were not presented at the U.S. point of entry for inspection. Without the benefit of full inspection, a possibility of adverse health consequences

The dumpling products were imported on Oct. 8, 2015. The following products, sold between Oct. 8, 2015 and Oct. 30, 2015, are subject to recall:

- 12.4 lb. cases containing 12 bags of "Pelmen Foods PELMENI Siberian Recipe (Pork & Beef)" with "EXP Oct 02' 16" and Lot 5275 on the bags
- 12.4 lb. cases containing 12 bags of "Pelmen Foods PELMENI Chicken" with "EXP Oct 02' 16" and Lot 5275 on the bags

The products subject to recall bear establishment number "721" inside Canada's mark of inspection.

These items were shipped to distributors in the nearby state of Illinois.

SUGGESTED

ACTION:

Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions about the recall can contact Svetlana Minos, Quality Assurance and HACCP Coordinator, at (416) 661-9600 Ext 205. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Pelmen Foods Recalls Beef, Chicken and Pork Products Produced Without Benefit of Import Inspection

Class I Recall 133-2015 Health Risk: High Oct 30, 2015 En Español



Congressional and Public Affairs Alexandra Tarrant (202) 720-9113

WASHINGTON, Oct. 30, 2015 - Pelmen Foods, an Ontario, Canada, establishment, is recalling approximately 332 pounds of beef, chicken and pork dumpling products that were not presented at the U.S. point of entry for inspection, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. Without the benefit of full inspection, a possibility of adverse health consequences exists.

The dumpling products were imported on Oct. 8, 2015. The following products, sold between Oct. 8, 2015 and Oct. 30, 2015, are subject to recall: [View Labels (PDF Only)]

- 12.4 lb. cases containing 12 bags of "Pelmen Foods PELMENI Siberian Recipe (Pork & Beef)" with "EXP Oct 02' 16" and Lot 5275 on the bags
- 12.4 lb. cases containing 12 bags of "Pelmen Foods PELMENI Chicken" with "EXP Oct 02' 16" and Lot 5275 on the bags

The products subject to recall bear establishment number "721" inside Canada's mark of inspection. These items were shipped to distributors in Illinois and Wisconsin.

The problem was discovered during routine FSIS surveillance activities of imported products.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers and media with questions about the recall can contact Svetlana Minos, Quality Assurance and HACCP Coordinator, at (416) 661-9600 Ext 205.

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. 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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: http://www.fsis.usda.gov/reportproblem.

USDA R	ecall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the	

	use of the product will cause serious, adverse health consequences or death.			
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.			
Class III	This is a situation where the use of the product will not cause adverse health consequences.			

Last Modified Oct 31, 2015

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Siberian Recipe

Try Other Flavors



www.pelmen.com

Nutrition

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Column 24

Face Face Section

Modern (Russian damplings) are an outhentic Russian delight. topicitely prepared with fresh ingredients, they are conveniently quick and easy to make. Soiled or pon-fried, they're delicious in every way. end easy to make a some entree, appetizer, or snack. Try them today. We know you'll come back for more!

BOILED (COOK FROM PROZEN)

- Add Lyack of home perment to the water. Stir gasty to avoid aritims to the bottom of the pot.
 Alow the selment to flast, while stirring.
- a. Reduce to MicroM and cook for 1-3 minutes and the dough reactes the desired Lenderness. These title Internal Lengerstate reaches 165°F.
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- and repulse to the treatment your choice of sauce

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PAN-FRIED (COOK FROM FROZEN)

- 1. Add 2 thsp of oil to a frying pan and
- Add 1 pack of frozen pelment into the pan, and stir to coat in oil.
- Add 1½ cups (10oz) of water, stir, and cover with a lid.
- 4. Cook on HIGH for 8-10 minutes, stirring them occasionally, until the water evaporates and the pelmeni puff up.
- 5. Remove the lid. And fry until golden brown bo h sides. Ensure the internal temperature reaches 165°F.
- 6. Serve with sour cream or your choice of sauce and toppings.

INGREDIENTS: WHEAT FLOUR (WHEAT FLOUR, AMYLASE, MACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN. FOLICACID, BENZOYL PEROXIDE, ASCORBICACID, AZODICARBONAMIDE), PORK, WATER, ONIONS, BEEF, EGGS, SALI, CANOLA OIL, BLACK PEPPER. CONTAINS: EGG, WHEAT,

EXP OCT 02'16







