



Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: January 5, 2015

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

FROM: *Laurie Kidwell*
Laurie Kidwell, RRT Supervisor
Food Protection Program

SUBJECT: Campos Foods, LLC - RECALL [Food]

AFFECTED PRODUCT: Chicken products

SUMMARY: Class I Recall; The recall has been initiated because the products contain peanuts, known allergens, which are not declared on the product label.

The following items, produced on December 2, 2014, are subject to recall:

- Bulk boxes containing various weights of 90 pieces of "ROCKIN' ROASTED ROASTED CHICKEN DRUM & THIGH (With Back) Smoke Flavor Added".
- 16-lb. bulk boxes containing approximately 32 pieces of "ROCKIN' ROASTED ROASTED CHICKEN QUARTERS Smoke Flavor Added".

The products subject to recall bear the establishment number "P-2260T" inside the USDA mark of inspection.

They were shipped to distribution centers nationwide.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers with questions about the recall can contact Chris Rodney, VP Sales, at (405) 603-7500. Media with questions about the recall can contact Jim English, President/COO, at (405) 603-7500. 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.



2 North Meridian Street • Indianapolis, IN 46204
317.233.1325 tdd 317.233.5577
www.statehealth.in.gov

To promote and provide
essential public health services.

Tennessee Firm Recalls Chicken Products Due to Misbranding and Undeclared Allergens

Class I Recall 093-2014
Health Risk: High Dec 31, 2014
[En Español](#)

Congressional and Public Affairs
Gabrielle Johnston
(202) 720-9113

WASHINGTON, December 31, 2014 – Campos Foods, LLC, a Caryville, Tenn. establishment, is recalling approximately 5,300 pounds of chicken products due to misbranding and undeclared allergens, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today. The recalled products contain peanuts, known allergens, which are not declared on the product label.

The following items, produced on December 2, 2014, are subject to recall:

- Bulk boxes containing various weights of 90 pieces of “ROCKIN’ ROASTED ROASTED CHICKEN DRUM & THIGH (With Back) Smoke Flavor Added”.
- 16-lb. bulk boxes containing approximately 32 pieces of “ROCKIN’ ROASTED ROASTED CHICKEN QUARTERS Smoke Flavor Added”.

The products subject to recall bear the establishment number “P-2260T” inside the USDA mark of inspection. They were shipped to distribution centers nationwide.

The problem was initially discovered when the firm was notified by a supplier that an ingredient was recalled by the U.S. Food and Drug Administration (FDA). The FDA’s recall release, “Adams Flavors, Foods & Ingredients Issues Allergy Alert On Undeclared Peanut Protein In Cumin Products,” can be viewed at: <http://www.fda.gov/Safety/Recalls/ucm428141.htm>.

FSIS and the company have received no reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

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 with questions about the recall can contact Chris Rodney, VP Sales, at (405) 603-7500. Media with questions about the recall can contact Jim English, President/COO, at (405) 603-7500.

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>.



**ROASTED CHICKEN DRUM & THIGH
(With Back)
Smoke Flavor Added**



GLAZED WITH: Water, Salt, Maltodextrin, Spices, Dextrose, Corn Starch, Onion and Garlic Powder.
INGREDIENTS: Chicken, Water, Sodium Phosphate, Salt, Autolyzed Yeast, Maltodextrin, Garlic Powder, Onion Powder, Beef Extract, Spice Extractives, Natural Smoke Flavor.

Item# Z6025

MFG. DATE Dec022014

Distributed by
AdvancePierre Foods
9999 Princeton Glendale RD
Cincinnati, OH 45246
www.advancepierre.com

AR



00031602760252

KEEP FROZEN

FOR INSTITUTIONAL USE ONLY



309877

90 Pieces



**ROASTED CHICKEN QUARTERS
Smoke Flavor Added**



GLAZED WITH: Water, Salt, Maltodextrin, Spices, Dextrose, Corn Starch, Onion and Garlic Powder.
INGREDIENTS: Chicken Quarters, Water, Sodium Phosphate, Salt, Autolyzed Yeast, Maltodextrin, Beef Extract, Garlic Powder, Onion Powder, Spice Extractives, Natural Smoke Flavor.

Frozen Preparation: Convection Oven 375 degrees F. Uncovered (25 - 30 minutes), Covered (50 - 60 minutes).
Conventional Oven 400 degrees F. Uncovered (40 - 45 minutes), Covered (55 - 60 minutes). Defrosted: Product may be thawed up to 24 hrs to reduce cooking time. Convection Oven: 375 degrees F. Uncovered (70 - 80 minutes).
Covered (40 - 50 minutes). Conventional Oven: 400 degrees F. Uncovered (25 - 30 minutes), Covered (35 - 40 minutes). Cooling time and temperature will vary according to equipment used.

Distributed by
AdvancePierre Foods
9999 Princeton Glendale RD
Cincinnati, OH 45246
www.advancepierre.com

AR

65533

MFG. DATE Dec022014



00031602047124

KEEP FROZEN

FOR INSTITUTIONAL USE ONLY



309878

NET WT. 16 LBS.

Approx. 32 Pieces

USDA Recall 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.

