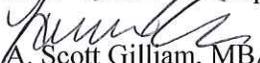




Michael R. Pence  
Governor

William C. VanNess II, MD  
State Health Commissioner

**DATE:** August 26, 2013  
**TO:** All Local Health Departments  
Attn: Chief Food Inspection Officer  
**FROM:**   
A. Scott Gilliam, MBA, CP-FS  
Director, Food Protection Program  
**SUBJECT:** Westlake Foods Recall [Food]

**AFFECTED**

**PRODUCT(S)** Tay Ho Cured Pork Artificially Colored 11-lb to 13-lb cases  
Tay Ho Cured Pork Sausage With Pork Ears and Snouts 14-oz packages  
Due to Misbranding and an Allergy Alert on Undeclared Wheat

**SUGGESTED**

**ACTION:** Class II Recall; Westlake Foods, a Santa Ana, Calif., is recalling approximately 47,419 pounds of cured pork products because of misbranding and an undeclared allergen; Recommend notification of affected stores via phone, fax or e-mail.

From the information provided by USDA, the products being recalled were distributed nationwide. The products bear the establishment number "EST. 1627A" inside the USDA Mark of Inspection. They can be further identified by a case code "233001" through "213234." All products were produced between Jan. 1, 2013, and Aug. 22, 2013. Detail store information is not available at this time. In addition, if any recalled products are found, please notify this office at 317-233-3213.

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**California Firm Recalls Cured Pork Products Due To Misbranding And Undeclared Allergen**

Recall Release  
FSIS-RC-046-2013

**CLASS II RECALL  
HEALTH RISK: LOW**

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



2 North Meridian Street • Indianapolis, IN 46204  
317.233.1325 tdd 317.233.5577  
[www.statehealth.in.gov](http://www.statehealth.in.gov)

To promote and provide  
essential public health services.

**WASHINGTON, Aug. 23, 2013** – Westlake Foods, a Santa Ana, Calif., establishment, is recalling approximately 47,419 pounds of cured pork products because of misbranding and an undeclared allergen, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today. The products contain wheat, a known allergen which is not declared on the labels.

The products subject to recall include:

- 11-lb. to 13-lb. cases of “Tay Ho Cured Pork Artificially Colored.” This product was distributed for institutional use nationwide.
- 14-oz. packages of “Tay Ho Cured Pork Sausage With Pork Ears And Snouts.” This product was distributed for retail sales nationwide.
- 11-lb. to 13-lb. cases of “Don Café Cured Pork Meat and Binder Product Pork skin added.” This product was distributed for institutional use in the Houston, Texas area.

The products bear the establishment number “EST. 1627A” inside the USDA Mark of Inspection. They can be further identified by a case code “233001” through “213234.” All products were produced between Jan. 1, 2013, and Aug. 22, 2013.

The problem was discovered by an FSIS inspector during a routine label review. The problem is believed to have occurred due to a change in the company’s spice mix, which was not reflected on the products’ labels.

FSIS and the company have received no reports of adverse reactions 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 that steps are taken to make certain that the product is no longer available to consumers.

Media with questions about the recall should contact Jayce Yenson, Manager, at (714) 474-8828. Consumers with questions about the recall should contact Thuy Nguyen, Secretary, at (714) 973-2286.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at [www.AskKaren.gov](http://www.AskKaren.gov) or via smartphone at [m.askkaren.gov](http://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. ET Monday through Friday. Recorded food safety messages are available 24 hours a day. For information on how to report a problem with a meat, poultry or processed egg product to FSIS at any time, visit <https://ccms.fsis.usda.gov/>.

#

Labels



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肉凍

CURED PORK SAUSAGE WITH PORK EARS AND SNOUTS

GIÒ THỦ TÂY HỒ

INGREDIENTS: Pork ear, Pork snout, Pork meat, Sugar, Pepper, Monosodium glutamate, Salt, Garlic powder, Prague powder (salt, sodium nitrite 6.25%, F.D.&C. red #40), Char siu (sugar, powder soy sauce (soy bean, starch, caramel color, salt), onion powder, garlic powder, spices, red #3), Sodium erythorbate.

KEEP REFRIGERATED

FULLY COOKED

NET WT. 14 lb.



0 91361 23349 7

Made By: TAY HOY HOOD CO.  
SANTA ANA, CA 92703 TEL: (888) 848-2946



# THỊT JAMBON TÂY HỒ



午餐凍肉

## CURED PORK *Artificially Colored*

**INGREDIENTS:** Pork with skin, Sugar, Monosodium glutamate, Salt, Garlic powder, Dextrose, Food starch, Pepper, Prague powder (salt, sodium nitrite 6.25%, F.D. & C. Red #40), Spices, Chinese barbecue seasoning (sugar, powder soy sauce (soy bean, starch, caramel color, salt), onion powder, garlic powder, spices, red #3), Sodium erythorbate.

**KEEP REFRIGERATED  
FULLY COOKED**

**NET WT:**



Dist By: Tây Hồ Food Corp., SANTA ANA, CA 92703 (888) 848-2946

**JAMBON**  
*Don Cafe*



午餐凍肉

**CURED PORK MEAT and BINDER PRODUCT**  
 Pork skin added

**INGREDIENTS:** Pork, Pork skin, Sugar, Monosodium glutamate, Salt, Garlic powder, Tapioca Starch, Dextrose, Prague powder (salt, sodium nitrite 6.25%, F.D.&C. red #40), Spices, Char siu (sugar, powder soy sauce (soy bean, starch, caramel color, salt), onion powder, garlic powder, spices, red #3), Sodium erythorbate.

**KEEP REFRIGERATED**

**FULLY COOKED**

NET WT:



Dist By: *Don Cafe & Sandwich* HOUSTON, TX 77036 (713)410-5578

**USDA Recall Classifications**

<b>Class I</b>	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.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.