

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
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## **OKLAHOMA FIRM RECALLS BEEF PRODUCTS DUE TO UNDECLARED ALLERGENS**

WASHINGTON, Feb. 1, 2008 – Chef’s Requested Foods, Inc., an Oklahoma City, Okla., establishment, is recalling approximately 8,910 pounds of bacon wrapped beef tenderloin products because they may contain undeclared allergens. The products were packaged with the wrong label not identifying the product includes a marinade containing soy and milk, known allergens.

The following products are subject to recall:

- 20-ounce boxes of “CHEF’S REQUESTED FOODS, 4 Thick Steaks, Bacon Wrapped Beef Medallions.” Each box bears the establishment number “EST. 5792” inside the USDA mark of inspection as well as a pack date of “0198A” or “0208A” printed on the side of the box.

The beef products were produced on Jan.19 and 20, 2008, and were distributed to retail establishments in Arizona, California, Nevada, Oregon and Washington.

The problem was discovered by the company. FSIS has received no reports of illness due to consumption of these products. Anyone concerned about an allergic reaction should contact a physician.

Media with questions about the recall should contact company consultant Bill Wells at (405) 627-2275. Consumers with questions about the recall should contact company Senior Vice President of Sales Wes Mainord at (405) 239-2610 ext. 112.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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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NOTE: Access news releases and other information at FSIS’ Web site at [http://www.fsis.usda.gov/Fsis\\_Recalls/](http://www.fsis.usda.gov/Fsis_Recalls/)

## 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.