



Michael R. Pence
Governor
William C. VanNess II, MD
State Health Commissioner

DATE: May 3, 2013
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program
SUBJECT: ECRS, LLC Recall [Food]

SUGGESTED

ACTION: Class II Recall; 12,560 pounds of chicken dip products because of misbranding and an undeclared allergen, the U.S. Department of Agriculture’s Food Safety and Inspection Service announced today. The products contain anchovies, a known allergen which is not declared on the label; Information provided in case of consumer inquiry.

From the information provided by USDA, the product being recalled may have been distributed in the State of Indiana. The products were distributed to retail grocery stores and through internet/catalog sales in Florida, Georgia, Illinois, Missouri and Ohio.

Florida Firm Recalls Blue Cheese Chicken Dip Products Due To Misbranding And Undeclared Allergen

Class II Recall 042-2013
Health Risk: Low Jun 26, 2013

Congressional and Public Affairs
Peggy Riek (202) 720-9113

WASHINGTON, June 26, 2013 – ECRS, LLC, a Hollywood, Fla., establishment, is recalling 12,560 pounds of chicken dip products because of misbranding and an undeclared allergen, the U.S. Department of Agriculture’s Food Safety and Inspection Service announced today. The products contain anchovies, a known allergen which is not declared on the label.

The products subject to recall include:

- 8-oz. containers with 16 pieces per case of “BUBBA’S Buffalo Blue Cheese Chicken Dip” bearing the establishment number “P-21299” inside the USDA mark of inspection. The products were produced and packaged on April 10, 2013.
- 16-oz. containers with 8 pieces per case of “BUBBA’S Buffalo Blue Cheese Chicken Dip” bearing the establishment number “P-21299” inside the USDA mark of inspection with expiration dates from June 25,

2013, through Sep. 24, 2013. The products were produced and packaged from March 21, 2013, through June 21, 2013.

The products were distributed to retail grocery stores and through internet/catalog sales in Florida, Georgia, Illinois, Missouri and Ohio.

The problem was discovered by an FSIS inspector who conducted a label review which was prompted by the April 30, 2013, release of FSIS Notice 29-13. FSIS took the step of issuing the FSIS notice in an effort to protect vulnerable consumers after observing an increase in the number of products recalled from 2008 through 2012 due to the presence of undeclared allergens or other ingredients. FSIS personnel are responsible for verifying that establishments are actively labeling the eight most common food allergens. The problem occurred when the plant began formulating the product using a dressing containing anchovies and did not make the necessary change to the product label.

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 and consumers with questions about the recall should contact Charlie Gonzalez, Manager, at (954) 965-2480.

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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