



United States Department of Agriculture
Food Safety and Inspection Service



[Home](#) | [About FSIS](#) | [News & Events](#) | [Fact Sheets](#) | [Careers](#) | [Forms](#) | [Help](#) | [Contact Us](#)

You are here: [Home](#) / [News & Events](#) / [News Releases](#) / Mar 28, 2013 New York Firm Recalls Frozen...

Search FSIS

All FSIS

- Search Tips
- A to Z Index

Browse by Audience

Information For...

Browse by Subject

- ▶ Food Safety Education
- ▶ Science
- ▶ Regulations & Policies
- ▶ FSIS Recalls
- ▶ Food Defense & Emergency Response
- ▶ Codex Alimentarius

News & Events

News Releases

New York Firm Recalls Frozen Mini Quesadilla, Pizza, Cheese Steak and Other Snack Products Due To Possible *E. Coli* O121 Contamination

Recall Release
FSIS-RC-025-2013

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
Richard J. McIntire (202) 720-9113

For FDA inquiries, contact:
Patricia El-Hinnawy (301) 796-4763

WASHINGTON, March 28, 2013 – Rich Products Corporation, a Buffalo, NY firm, is recalling approximately 196,222 pounds of frozen chicken quesadilla and various other heat treated, not fully cooked frozen mini meals and snack items because they may be contaminated with *E. coli* O121, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following products are subject to FSIS recall: [View Labels (PDF Only)]

- 7.2-oz. cartons of Farm Rich mini pizza slices with cheese pepperoni and sauce in pizza dough, UPC code 041322376909 with a best by date of May 15 or May 16, 2014.
- 22-oz. cartons of Farm Rich mini pizza slices with cheese pepperoni and sauce in pizza dough, UPC code 041322356437 with a best by date of May 15 or May 16, 2014.
- 18-oz. bags of Farm Rich mini quesadillas with cheese, grilled white meat chicken in a crispy crust, UPC code 041322356352 with a best by date of May 14, 2014.
- 21-oz. bags of Farm Rich philly cheese steaks with cheese, beef & onions in a crispy crust, UPC code 041322356345 with a best by date of May 13, 2014.

Each product package above contains the establishment number "EST. 27232" or "P-27233" inside the USDA mark of inspection.

In addition, the following products, which fall under FDA jurisdiction, are also being recalled. FSIS is issuing this news release to make the public aware that these products are also considered potentially adulterated and should be properly discarded or destroyed.

- 22-oz. cartons of Farm Rich mozzarella bites in a pizzeria style crust, UPC code 041322374431 with a best by date of May 19, 2014.

News & Event

- News Release:
 - FSIS Recalls
 - Video News
 - RSS Feeds
- Meetings & Ev
- Speeches & Pr
- Communicatio Congress
- Newsletters &
- Image Librarie
- Multimedia

SHARE

Media Help

To view PDF files have Adobe Reader on your computer



- 7-oz. cartons of Farm Rich mozzarella bites in a pizzeria style crust, UPC code 041322376916 with a best by date of May 19, 2014.
- 22-oz. bags of Market Day Mozzarella Bites, UPC code 041322804358 with a best by date of May 12, 2014.

The products subject to recall were produced between Nov. 12, 2012 and Nov. 19, 2012 then distributed for retail sale nationwide. FSIS and the establishment are concerned that some product may be present in household freezers.

FSIS was notified of a multistate investigation of *E. coli* O121 illnesses on March 19, 2013. Food samples were collected from an ill individual in New York as part of this investigation, and tested by the New York State Department of Health Wadsworth Laboratory. At present, the cluster includes 24 cases in 15 states. A sample of a Farm Rich frozen chicken mini quesadilla product from a New York case tested positive for the outbreak strain of *E. coli* O121. Eight cases in Michigan, Mississippi, New York, Ohio, Pennsylvania, Texas, and Virginia report consuming Farm Rich products. FSIS is continuing to work with federal and state public health partners on this investigation, including the New York State Department of Health, New York State Department of Agriculture & Markets, Food and Drug Administration, and Centers for Disease Control and Prevention.

FSIS routinely conducts recall effectiveness checks to ensure 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/FSIS_Recalls/Open_Federal_Cases/index.asp.

Many clinical laboratories do not test for non-O157 Shiga toxin-producing *E. coli* (STEC), such as STEC O26, O103, O45, O111, O121 or O145 because it is harder to identify. Infection with *E. coli* O121 can result in dehydration, bloody diarrhea and abdominal cramps 2-8 days (3-4 days, on average) after exposure to the organism. While most people recover within a week, some develop a type of kidney failure called HUS, Hemolytic Uremic Syndrome. This condition can occur among persons of any age but is most common in children under 5-years old and older adults. Symptoms of HUS may include fever, abdominal pain, pale skin tone, fatigue, small, unexplained bruises or bleeding from the nose and mouth, decreased urination, and swelling. Persons who experience these symptoms should seek emergency medical care immediately.

Consumers with questions regarding the recall should contact the company's consumer line at (888) 220-5955 from 8 a.m. to 8 p.m. EST Monday through Friday or visit the company website at www.farmrich.com. Media with questions regarding the recall should contact the company's vice president of communications, Dwight Gram, at (716) 878-8749.

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. The online Electronic Consumer Complaint Monitoring System can be accessed 24

hours a day at: www.fsis.usda.gov/FSIS_Recalls/Problems_With_Food_Products/index.asp

#

Retail Distribution List (PDF Only)



www.fsis.usda.gov

Food Safety Questions? Ask Karen!
FSIS' automated response system can provide food safety information 24/7

Follow FSIS on Twitter at
[@usdafoodsafety](https://twitter.com/usdafoodsafety)

Last Modified: March 29, 2013

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.

FSIS Home | USDA.gov | FoodSafety.gov | USA.gov | Whitehouse.gov | [Site Map](#) | [A-Z](#) | [Policies & Links](#) | [Significant Guidance](#)
[FOIA](#) | [Accessibility Statement](#) | [Privacy Policy](#) | [Non-Discrimination Statement](#) | [Civil Rights](#) | [No FEAR](#) | [Information Quality](#)