**News Release**

**AdvancePierre Foods, Inc. Recalls Frozen Beef Patties due to Possible Foreign Matter Contamination**

Class II Recall 040-2019

Health Risk: Low Apr 2, 2019

[En Español](https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2019/recall-040-2019-release/!ut/p/a1/jZFRa4MwFIV_yx58jLmpIro3EdzqVqWUdTYvI0qMQmokZpXt1y9uULC0rMlL7uE7HM4NprjEtGenTjDTqZ7JeabBB2whIFECWZHGKaxzL92H-ROBIrDAYQFEZAb22-IlSSDMvTv9N04M__mzOwJWepNsBKYDMy3q-kbhUvOaSYlqNnLEdN12J47L82MFJDoz4AOaBaS55JbH75guQ4HYa0N3_nOWe1D4l8CVrfwBt2vbXkKq6vcLDnFfeaEtoHnDNdfup7Zya8wwPjrgwDRNrlBKSO7W6ujANUurRoPLJYmH41v5_Ro3uzWi1df08ANB05xp/?1dmy&current=true&urile=wcm%3apath%3a%2Ffsis-content%2Finternet%2Finformational%2Fen-espanol%2Fnoticiasysucesos%2Favisos-de-alerta-sobre-salud-publica%2Farchive%2F2019%2Frc-040-2019-sp)

**WASHINGTON, April 2, 2019**– AdvancePierre Foods, Inc., an Enid, Okla. establishment, is recalling approximately 20,373 pounds of ready-to-eat (RTE) beef patties that may be contaminated with extraneous materials, specifically soft purple plastic, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The frozen RTE flame broiled beef patties were produced on Nov. 30, 2018. The following products are subject to recall: [[View labels](https://www.fsis.usda.gov/wps/wcm/connect/45893d27-ebec-4259-bd2f-bba7a9167f96/Recall+040-2019+Labels.pdf?MOD=AJPERES) (PDF only)}

* 14.06-lb. cases containing three bags with 30 pieces for a total of 90 portions of “CN FULLY COOKED FLAMEBROILED BEEF PATTIES CARAMEL COLOR ADDED” with case code 155-525-0 and package code 8334.

The products subject to recall bear establishment number “EST. 2260E” inside the USDA mark of inspection. These items were shipped to food service locations nationwide. While the product was distributed to schools, it resulted from a commercial sale and was not part of food provided by the USDA for the National School Lunch Program.

The problem was discovered on April 1, 2019 after the firm received two consumer complaints regarding soft purple plastic found in the product.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS is concerned that some product may be frozen and in food service freezers. Food service locations who have purchased these products are urged not to serve or consume them. These products should be thrown away or returned to the place of purchase.

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.

Consumers with questions about the recall can contact AdvancePierre’s Consumer Affairs Hotline at (855) 382-3101. Members of the media with questions about the recall can contact Worth Sparkman, Senior Communications Manager with AdvancePierre, at (479) 290-6358.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://askkaren.gov/) or via smartphone at [m.askkaren.gov](http://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 6 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>.

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| **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. |  |