

UNCLAS

SUBJECT: ALFOODACT 2017-059 – Empire Kosher Poultry Inc. Recalls Chicken Products Due To Possible Extraneous Material Contamination

Date Issued: 10 November 2017

1. REFERENCES:

a. DLAR 4155.26/AR 40-660/NAVSUPINST 10110.8c/AFI 48-116/MCO 10110.38c, DOD Hazardous Food & Nonprescription Drug Recall System.

2. Background: Empire Kosher Poultry, Inc., a Mifflintown, Pa. establishment, is recalling approximately 10,839 pounds of raw poultry products that may be contaminated with extraneous materials, specifically metal, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced.

The products subject to recall bear establishment number “P-1015” inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

The problem was discovered on November 2, 2017 by an establishment employee who observed metal foreign material in a chicken breast while performing routine duties. The establishment took corrective actions to recover products before reaching commerce.

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

Consumers who have purchased these products are urged not to 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. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

3. Product Affected: The raw chicken breast products were produced and packaged on Nov. 2, 2017. The following products are subject to recall: [[View Labels](#) (PDF Only)]

- 4 to5.25-lbs. tray packages containing chicken breasts labeled “Empire KOSHER NATURAL Chicken Breasts, Boneless & Skinless” with case code 46375 and “Sell By” date 11/14/17.
- 1 to1.25-lbs. tray packages containing chicken breasts labeled “Empire KOSHER NATURAL Chicken Breasts, Boneless & Skinless” with case code 7488 and “Sell By” date 11/16/17.
- 2.5-lbs. tray packages containing chicken breasts labeled “Empire KOSHER NATURAL Chicken Breasts, Boneless & Skinless” with case code 7598 and “Sell By” date11/16/17.
- 1 to1.25-lbs. tray packages containing chicken breasts labeled “Empire KOSHER NATURAL Chicken Breasts, Boneless & Skinless” with case code 92615 and “Sell By” date 11/17/17.

- 1 to 1.25 –lbs. tray packages containing chicken breasts labeled “Empire KOSHER NATURAL Chicken Breasts, Boneless & Skinless” with case code 7888 and “Sell By” date 11/16/17.

4. Product Photos:



NATURAL[®]
Thin Sliced
Chicken
Breasts



NATURAL[®]
Thin Sliced
Chicken Breasts
BONELESS & SKINLESS

Hatched, Raised & Harvested in the USA

Family Farm **RAISED WITHOUT ANTIBIOTICS**
NO ADDED GROWTH HORMONES*
Raised Poultry **HUMANELY RAISED¹ & VEGETARIAN FED**



1. USDA Approved & NIP-1423
*Naturally produced. No antibiotics or
growth hormones added. No added
artificial colors, flavors, or preservatives.
2. No added hormones. Fed a vegetarian diet.
3. Fed a vegetarian diet.
4. Fed a vegetarian diet.
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100. Fed a vegetarian diet.

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KEEP REFRIGERATED OR FROZEN

Nutrition Facts

Serving Size 4oz (112g)
Amount Per Serving

| | | |
|---------------------------|------|------------|
| Total Fat | 1.5g | 3% |
| Saturated Fat | 0.5g | 1% |
| Trans Fat | 0g | 0% |
| Cholesterol | 65mg | 11% |
| Sodium | 50mg | 1% |
| Total Carbohydrate | 0g | 0% |
| Dietary Fiber | 0g | 0% |
| Sugars | 0g | 0% |
| Protein | 25g | 50% |
| Vitamin A | 2% | 0% |
| Vitamin C | 0% | 0% |
| Calcium | 0% | 0% |
| Iron | 0% | 0% |

*Percent Daily Values are based on a diet of other people's secrets.

SAFE HANDLING INSTRUCTIONS

REVIEW SHOULD ALWAYS BE CONSIDERED TO AT LEAST 100°
THIS PRODUCT HAS BEEN TREATED WITH ANTIBIOTICS AND OTHER
SUBSTANCES TO PREVENT BACTERIAL GROWTH AND TO PROTECT
AGAINST SALMONELLA AND OTHER BACTERIA. IT IS IMPORTANT
THAT YOU FOLLOW THE FOLLOWING INSTRUCTIONS TO PREVENT
BACTERIAL GROWTH AND TO PROTECT AGAINST SALMONELLA
AND OTHER BACTERIA.
1. Wash hands with soap and water before and after handling.
2. Do not touch your face, eyes, nose, mouth, or other
open wounds while handling.
3. Do not touch other people or animals while handling.
4. Do not touch surfaces that have been touched by the
product while handling.
5. Do not touch your clothing while handling.
6. Do not touch your hair while handling.
7. Do not touch your feet while handling.
8. Do not touch your hands while handling.
9. Do not touch your face while handling.
10. Do not touch your eyes while handling.
11. Do not touch your nose while handling.
12. Do not touch your mouth while handling.
13. Do not touch your other open wounds while handling.
14. Do not touch other people while handling.
15. Do not touch other animals while handling.
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99. Do not touch other animals while handling.
100. Do not touch surfaces that have been touched by the
product while handling.

Manufactured by:
Empire Kosher Poultry, Inc.
Whitewater, PA 17251 USA
We care for the way you eat.
Call us at 800-367-4734 or visit us
at www.empirekosher.com
© 2011 Empire Kosher Poultry, Inc.
PRODUCT OF USA
1277-040-001

NATURAL[®]
Chicken
Breasts

3
 Think you know chicken? Think again. At Empire Kosher, we raise our chicken natural[®] - just as you'd expect - on family farms in the U.S. without antibiotics, hormones, or added steroids. We're confident, confident it will be because our kosher inspectors are working with our farmers to ensure the highest quality of chicken. We're also confident that our kosher inspectors will find any imperfections and work hard to make sure you get the best quality chicken possible. We're confident that you'll love it. **RAISED WITHOUT ANTIBIOTICS. NO ADDED GROWTH HORMONES.*** HUMANELY RAISED[†] & VEGETARIAN FED.



NATURAL[®]

Chicken
Breasts
BONELESS & SKINLESS

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Family Farm **RAISED WITHOUT ANTIBIOTICS**
 Raised Poultry **NO ADDED GROWTH HORMONES***
 HUMANELY RAISED[†] & VEGETARIAN FED



*Naturally produced, no artificial ingredients.
 †Federal regulations prohibit the use of animal growth hormones in poultry.
 *Meats Empire Kosher's humane policy to ensure chickens are happy.
 †See us at www.empirekosher.com

KEEP REFRIGERATED OR FROZEN

Nutrition Facts

Serving Size 110g (110g)
 Servings Per Container 1
% Daily Value*

| | | |
|--------------------|------|-----|
| Total Fat | 1.3g | 2% |
| Saturated Fat | 0.9g | 2% |
| Cholesterol | 66mg | 22% |
| Sodium | 10mg | 4% |
| Total Carbohydrate | 0g | 0% |
| Fiber | 0g | 0% |
| Protein | 25g | 50% |
| Total Fat | 1.3g | 2% |
| Saturated Fat | 0.9g | 2% |
| Cholesterol | 66mg | 22% |
| Sodium | 10mg | 4% |
| Total Carbohydrate | 0g | 0% |
| Fiber | 0g | 0% |
| Protein | 25g | 50% |

*Percent Daily Values are based on a diet of other people's secrets.

SAFE HANDLING INSTRUCTIONS

THE FOLLOWING INSTRUCTIONS ARE GIVEN TO HELP YOU
 PREPARE AND HANDLE YOUR CHICKEN BREASTS SAFELY AND TO
 PREVENT CROSS-CONTAMINATION AND BACTERIAL GROWTH.
 1. WASH YOUR HANDS THOROUGHLY WITH SOAP AND WATER
 BEFORE AND AFTER HANDLING THE CHICKEN BREASTS.
 2. PREPARE THE CHICKEN BREASTS ON A CLEAN SURFACE.
 3. DO NOT TOUCH ANY OTHER FOODS, UTENSILS, OR SURFACES
 WHILE PREPARING THE CHICKEN BREASTS.
 4. COOK THE CHICKEN BREASTS TO AN INTERNAL TEMPERATURE
 OF 165°F (74°C).
 5. REFRIGERATE OR FREEZE THE CHICKEN BREASTS IMMEDIATELY
 AFTER COOKING.

Manufactured by:
 Empire Kosher Poultry, Inc.
 1000 Empire Blvd., Suite 100
 York, PA 17404
 We can't find the product you're looking for?
 Call us at 800-367-4734 or visit us
 at www.empirekosher.com
 © 2016 Empire Kosher Poultry, Inc.
 PRODUCT OF USA



007488



019007162707488332020018001517111621046730670886

SOAKED AND SALTED

THIN SLICED BONELESS SKINLESS CHICKEN BREASTS

EMPIRE KOSHER POULTRY
MIFFLINTOWN, PA. 17059

15:22:11
Scale 46

SELL BY
11/16/17

18.00 LB NET WT 8.16 KG NET WT

CONSUMER TARE WEIGHT OF PACKAGE .05
KEEP REFRIGERATED

Hatched, Raised, and Harvested in the USA
NET WEIGHT TO BE MARKED ON CONSUMER
PACKAGES PRIOR TO DISPLAY AND SALE



007598



019007162707598932020024501517111621046730670887

SOAKED AND SALTED

CHICKEN BREAST CUTLETS - ABF

EMPIRE KOSHER POULTRY
MIFFLINTOWN, PA. 17059

15:23:00
Scale 46

SELL BY
11/16/17

24.50 LB NET WT 11.11 KG NET WT

CONSUMER TARE WEIGHT OF PACKAGE .07
KEEP REFRIGERATED

Hatched, Raised, and Harvested in the USA
NET WEIGHT TO BE MARKED ON CONSUMER
PACKAGES PRIOR TO DISPLAY AND SALE



007888



019007162707888132020029001517111621046730670888

SOAKED AND SALTED

CHICKEN BREAST CUTLETS

EMPIRE KOSHER POULTRY
MIFFLINTOWN, PA. 17059

15:23:11
Scale 46

29.00 LB NET WT

13.15 KG NET WT

SELL BY
11/16/17

CONSUMER TARE WEIGHT OF PACKAGE .05
KEEP REFRIGERATED

Hatched, Raised, and Harvested in the USA
NET WEIGHT TO BE MARKED ON CONSUMER
PACKAGES PRIOR TO DISPLAY AND SALE



046375



019007162746375532020045001517111421046730670889

SOAKED AND SALTED

BONELESS/SKINLESS CHICKEN BREAST CUTLETS

EMPIRE KOSHER POULTRY
MIFFLINTOWN, PA. 17059

15:23:28
Scale 46

45.00 LB NET WT

20.41 KG NET WT

SELL BY
11/14/17

CONSUMER TARE WEIGHT OF PACKAGE .11
KEEP REFRIGERATED

Hatched, Raised, and Harvested in the USA
NET WEIGHT TO BE MARKED ON CONSUMER
PACKAGES PRIOR TO DISPLAY AND SALE



5. Contact Information: Consumers with questions about the recall can contact the Empire Kosher toll free line at (800) 570-5718. Media with questions about the recall can contact MediaRelations@Hain.com.

6. POSITIVE AND NEGATIVE FINDINGS:

a. Air Force Public Health personnel involved in the installation pilot program, and Army Public Health personnel, report your negative and positive findings [HERE](#). If you are not in one of these two groups, please use the instructions below (paragraphs b-d).

NOTE: The Air Force is currently in a pilot program to utilize the VSIMS Subsistence Recalls application for ALFOODACT responses. Additional installations will be phased in over time. If you have been informed of this responsibility by your MAJCOM PHO or AFMSA, please use the link above. If not, please report your findings in accordance with your current policy.

b. Defense Logistics Agency (DLA) Contractors, report positive and negative findings to your Accountable Officer.

c. Ships at sea are authorized to destroy or dispose of recalled products at their discretion. Documentation for the number of pounds and cases, and any additional pertinent information

must be signed by the Accountable Officer and is required for the purpose of recouping to the government the cost of the product involved. In order to get credit please use a SF 364 (For instructions on how to “Properly Prepare a Standard Form” (SF) 364 please use this link: <http://www.dla.mil/LandandMaritime/Offers/Services/TechnicalSupport/Logistics/Packaging/PrepareSF364.aspx> and forward to your supporting NAVSUP Fleet Logistics Center (NAVSUP FLC) and copy furnished to NAVSUP 51. Your supporting NAVSUP FLC should forward to the account manager at DLA Troop Support. The form should include the number of the recall authorizing the survey action. Home-ported ships/galleys will utilize DD form 1149 to transfer with reimbursement to the PV. The PV will submit credit invoice to the account manager at DLA Troop Support.

d. **AAFES, MWR, NEX, MCCS, DeCA, DLA, dining facilities, and all other agencies**, report your findings in accordance with the procedures outlined by your agency.

7. The Point of Contact for this ALFOODACT message is CPT Janas Gray, Food Safety Officer at DLA-FTW. VOICE, DSN: 444-2934, Commercial (215) 737-2934 or email: dscpconssafofc@dla.mil.

8. Individuals or groups that would like to BEGIN receiving recall messages electronically can submit request [HERE](#).

9. To STOP receiving recall messages, submit your request [HERE](#).

10. Previous recalls are available at the following web site:
<http://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT.aspx>.

//Signed//
Janas Gray, DVM
CPT, VC
Food Safety Officer
DLA Troop Support - Subsistence
Defense Logistics Agency-Troop Support
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Philadelphia, PA. 19111
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Office: 215-737-2934
DSN: 444-2934
Station: 6C045