

News Release

New Mexico Firm Recalls Beef Jerky Products Incorrectly Produced and Shipped with the Mark of Inspection

Class I Recall

062-2014

Health Risk: High

Sep 27, 2014

[En Español](#)

Congressional and Public Affairs

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WASHINGTON, Sept. 27, 2014 – Delicious Beef Jerky, LLC, an Albuquerque, N.M. establishment, is recalling 8 pounds of beef jerky products because they were marked and shipped without the benefit of inspection when they were produced under a retail exemption, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall are: [\[View Labels \(PDF Only\)\]](#)

- 2.5 ounce and 5 ounce plastic bags of DELICIOUS BEEF JERKY Lemon Pepper Seasoned Beef Jerky with a use-by date of 0911155

The products, which contain the establishment number “EST. 34408” inside the USDA Mark of Inspection, were sold in small retail stores in the Albuquerque, N.M. area. All 2.5 ounce and 5 ounce plastic bags with a use-by date of 9-11-15 are being recalled.

The problem was discovered when a friend of an FSIS inspector purchased the product at a liquor store in Albuquerque, and the inspector recognized that the product should not bear the mark of inspection..

FSIS and the company have received no reports of adverse reactions or illness 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. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media or consumers with questions about the recall should contact Mr. Theodore Baca at (505) 344-9221.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at www.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. ET Monday through Friday. Recorded food safety messages are available 24 hours a day. For information on how to report a problem with a meat, poultry or processed egg product to FSIS at any time, visit <http://www.fsis.usda.gov/reportproblem>.

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.

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