



Michael R. Pence  
Governor

William C. VanNess II, MD  
State Health Commissioner

**DATE:** September 15, 2014  
**TO:** All Local Health Departments  
Attn: Chief Food Inspection Officer  
**FROM:** *Laurie Kidwell*  
Laurie Kidwell, RRT Supervisor  
Food Protection Program  
**SUBJECT:** Jerky By Art - RECALL [Food]

**AFFECTED PRODUCT:** Beef Jerky Products

**SUMMARY:** Class I Recall; The products are being recalled because they were produced without the benefit of inspection and because the beef jerky products contain wheat and anchovies, known allergens that are not declared on the product label.

The products subject to recall are:

- All vacuum-packed plastic bags of Claude's Beef Jerky with Red Chile

The products contain the establishment number "EST. 34270" inside the USDA Mark of Inspection. Although the products were packed mostly in 4-oz bags they may also have been packed in bags of other sizes. There are no identifying dates or codes on any packaging. Therefore, all products produced prior to September 12, 2014 are being recalled.

The products were primarily sold over the internet.

**SUGGESTED ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. Media or consumers with questions about the recall should contact Mr. Arthur Sandoval at (505) 262-0240. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

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**Recall -- Firm Press Release**



2 North Meridian Street • Indianapolis, IN 46204  
317.233.1325 tdd 317.233.5577  
www.statehealth.in.gov

To promote and provide  
essential public health services.

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

## **New Mexico Firm Recalls Beef Jerky Products Produced Without the Benefit of Inspection and Misbranded With Undeclared Allergens**

Class I Recall 058-2014

Health Risk: High Sep 12, 2014

Congressional and Public Affairs  
Edward Stoker  
(202) 720-9113

**WASHINGTON, Sept. 12, 2014** – Jerky By Art, an Albuquerque, N.M. establishment, is recalling an undetermined amount of beef jerky products because they were produced without the benefit of inspection, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today. In addition, the beef jerky products contain wheat and anchovies, known allergens that are not declared on the product label.

The products subject to recall are: [\[View Label\]](#)

- All vacuum-packed plastic bags of Claude’s Beef Jerky with Red Chile

The products, which contain the establishment number “EST. 34270” inside the USDA Mark of Inspection, were sold primarily over the internet. Although the products were packed mostly in 4-oz bags they may also have been packed in bags of other sizes. There are no identifying dates or codes on any packaging. Therefore, all products produced prior to September 12, 2014 are being recalled.

The problem was discovered during an ongoing investigation into the establishment.

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.

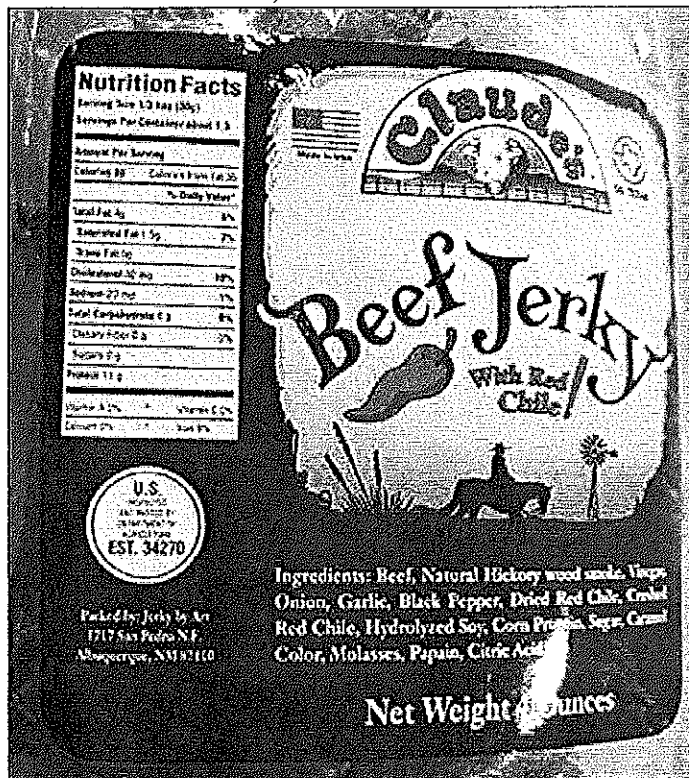
FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Media or consumers with questions about the recall should contact Mr. Arthur Sandoval at (505) 262-0240.

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

Label, Recalled Product



| USDA Recall Classifications |   |
|-----------------------------|---|
| <b>Class I</b>              | 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. |
| <b>Class II</b>             | This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.                               |
| <b>Class III</b>            | This is a situation where the use of the product will not cause adverse health consequences.  |

