



Michael R. Pence  
Governor

Jerome M. Adams, MD, MPH  
State Health Commissioner

**DATE:** July 16, 2015  
**TO:** All Local Health Departments  
Attn: Chief Food Inspection Officer  
*Laurie Kidwell*  
**FROM:** Laurie Kidwell, RRT Supervisor  
Food Protection Program  
**SUBJECT:** Murry's, Inc. - RECALL [Food]

**AFFECTED PRODUCT:** Bell & Evans Gluten Free Breaded Chicken Breast Nuggets

**SUMMARY:** Class I Recall; The product is being recalled because it tested positive for *Staphylococcal enterotoxin*.

The following product is subject to recall:

- 12-oz. boxes of "Bell & Evans Gluten Free Breaded Chicken Breast Nuggets" with a "Best By" date of March 25, 2016.

The product, bearing establishment number "P-516" is found inside the USDA mark of inspection.

The recalled products shipped to an establishment for distribution nationwide.

**SUGGESTED ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions about the recall can contact Murry's Customer Service, at (800) 638-0215. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

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### Recall -- Firm Press Release

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.

## Murry's, Inc., Recalls Chicken Products Due to Staphylococcal Enterotoxin Contamination

Class I Recall 100-2015  
Health Risk: High Jul 15, 2015



2 North Meridian Street • Indianapolis, IN 46204  
317.233.1325 tdd 317.233.5577  
[www.statehealth.in.gov](http://www.statehealth.in.gov)

To promote and provide  
essential public health services.

Congressional and Public Affairs  
Whitney Joy  
(202) 720-9113

**WASHINGTON, July 15, 2015** – Murry's, Inc., a Lebanon, Pa. establishment, is recalling approximately 20,232 pounds of gluten-free breaded chicken nugget product that tested positive for *Staphylococcal enterotoxin*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following product is subject to recall: [[View Labels](#) (PDF Only)]

- 12-oz. boxes of "Bell & Evans Gluten Free Breaded Chicken Breast Nuggets" with a "Best By" date of March 25, 2016.

The product, bearing establishment number "P-516" inside the USDA mark of inspection, was shipped to an establishment for distribution nationwide.

The problem was discovered by the Colorado Department of Agriculture during a routine retail surveillance and sampling program, which is funded by the USDA at a Federal Emergency Response Network lab. After being notified of the positive test result, FSIS conducted traceback activities.

Staphylococcal food poisoning is a gastrointestinal illness. It is caused by eating foods contaminated with toxin-producing *Staphylococcus aureus*.

*Staphylococcus aureus* is a common bacterium found on the skin and in the noses of healthy people and animals. *Staphylococcus aureus* can produce seven different toxins that are frequently responsible for food poisoning.

*Staphylococcal enterotoxins* are fast acting, sometimes causing illness in as little as 30 minutes. Thoroughly cooking product does not prevent illness, and symptoms usually develop within one to six hours after eating contaminated food. Patients typically experience several of the following: nausea, vomiting, stomach cramps, and diarrhea. The illness is usually mild and most patients recover after one to three days.

To prevent Staphylococcal contamination, keep kitchens and food-serving areas clean and sanitized. Keep hot foods hot (over 140 °F) and cold foods cold (40 °F or under). Make sure to wash hands and under fingernails vigorously with soap and water before handling and preparing food. Do not prepare food if you have an open sore or wound on your hands or if you have a nose or eye infection.

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.

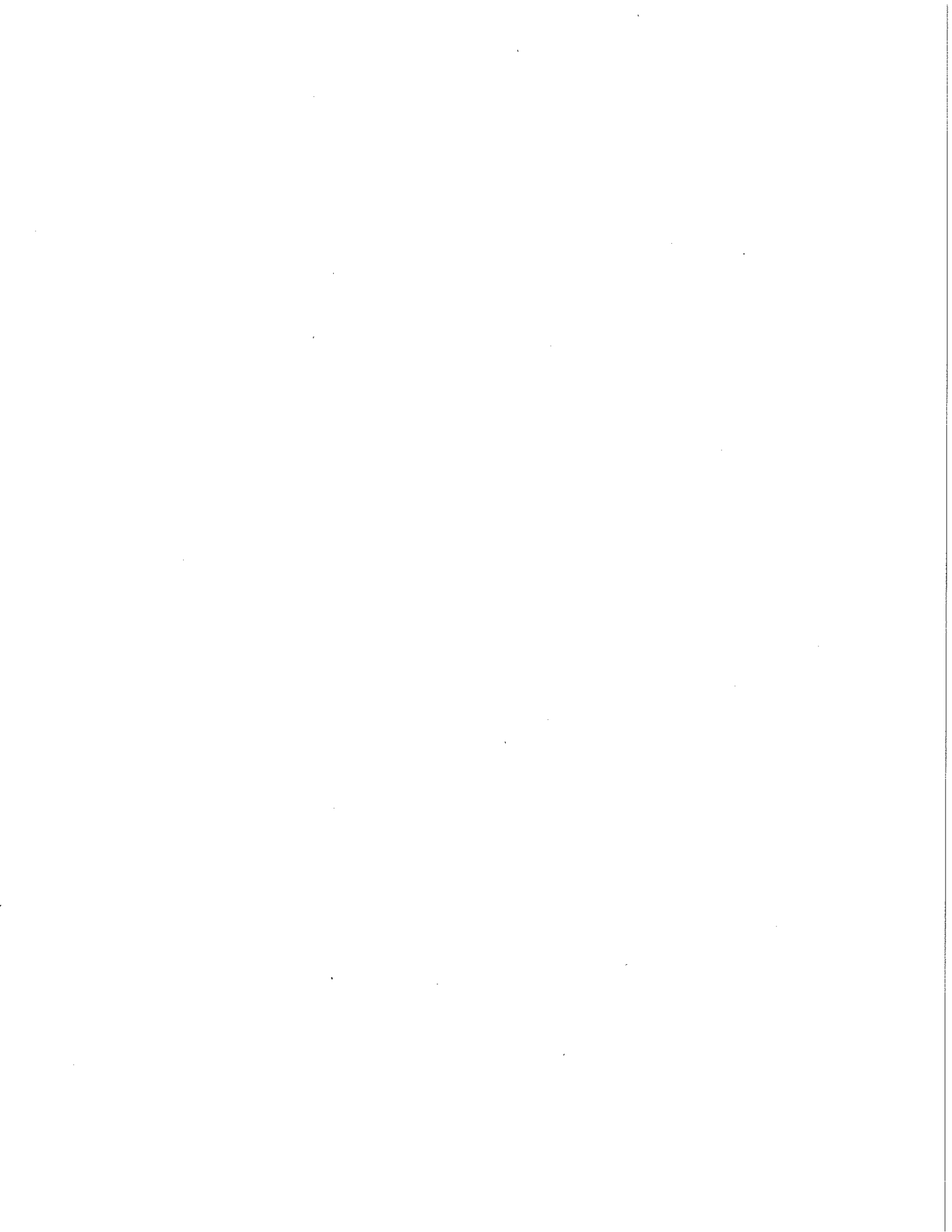
FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).

Consumers and media with questions about the recall can contact Murry's Customer Service, at (800) 638-0215.

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 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: <http://www.fsis.usda.gov/reportproblem>.

<b>USDA Recall Classifications</b>	
<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.

*Last Modified Jul 15, 2015*





**UNCOOKED**

FOR SAFETY, THIS PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 170° F, AS MEASURED BY USE OF A MEAT THERMOMETER.

# BREADED CHICKEN BREAST NUGGETS

FLAVOR AND MOISTURE ASSURED WITH UP TO 6% MARINADE



BEST BY 03/25/16 10:46

WHOLE BREAST MEAT PIECES!

RAISED WITHOUT ANTIBIOTICS

## Gluten Free

NET WT 12 oz (340g)

PER SERVING

190 CALORIES	1g SAT FAT 2% DV	470mg SODIUM 10% DV	1g SUGARS 2% DV	20g PROTEIN 40% DV
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KEEP FROZEN  
SERVING SUGGESTION



## Nutrition Facts

Serving Size 4oz (113g)  
Servings Per Container 3

Amount Per Serving  
**Calories 190** Calories from Fat 60  
% Daily Value\*

<b>Total Fat</b>	7g	<b>11%</b>
Saturated Fat	1g	<b>5%</b>
Trans Fat	0g	
<b>Cholesterol</b>	50mg	<b>17%</b>
<b>Sodium</b>	470mg	<b>20%</b>
<b>Potassium</b>	300mg	<b>9%</b>
<b>Total Carbohydrate</b>	13g	<b>4%</b>
Dietary Fiber	1g	<b>4%</b>
Sugars	1g	
<b>Protein</b>	20g	

Vitamin A 2% • Vitamin C 0%  
Calcium 2% • Iron 6%

\*Percent Daily Values are based on a diet of 2,000 calories per day. Your daily values may be higher or lower depending on your calorie needs.

Total Fat	Less than	2,000	2,500
Sat Fat	Less than	65g	85g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	Less than	300g	375g
Dietary Fiber	Less than	25g	30g

Calories per gram:  
Fat 9 • Carbohydrates 4 • Protein 4

### INGREDIENTS:

Chicken Breast Meat, Water, Sea Salt, Breaded with Rice Flour, Water, Degreased Yellow Corn Flour, Xanthan Gum, Evaporated Cane Juice, Sea Salt, Soybean Oil, Yeast, Ascorbic Acid, Whole Egg, Spice, Garlic Powder, Onion Powder. *Flour fried in soybean oil or not breaded.*

**ALLERGEN INFORMATION:**  
Contains Egg.

SoosieChickensBlog.com and bellandevans.com

## All Vegetable Diet

Our pampered poultry are free to roam in their climate controlled houses. They thrive on our specially-formulated all vegetable diet of corn, extruded and expeller-pressed soybeans.



## What AIR CHILLED means for you.

Since we do not depend on chlorinated ice water for chilling, there is **NO RETAINED WATER...** in our chicken or in our packaging.

## Raised without Antibiotics

Our chickens receive **NO ANTIBIOTICS** or growth hormones<sup>1</sup> in their food, their water, or even in ovo... ever.

<sup>1</sup> Federal law prohibits the use of antibiotic hormones in poultry.

### SAFE HANDLING INSTRUCTIONS

**KEEP FROZEN**  
THE PRODUCT HAS PREVIOUSLY BEEN INSPECTED AND PASSED MEAT AND/OR POULTRY SAFE FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:

- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS, WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY.
- KEEP HOT FOODS HOT, REFRIGERATE LEFT OVERS IMMEDIATELY OR DISCARD.

**Families Feeding Families Since the 1890s**

For more recipes, visit [bellandevans.com/recipes](http://bellandevans.com/recipes) • PREPARED FOR BELL & EVANS • FREDERICKSBURG, VA 22406 • PRODUCT OF USA

## SUGGESTED COOKING INSTRUCTIONS

**Oven:** Preheat oven to 375°F. Spread frozen Nuggets on a baking sheet and bake for a total of 25-30 minutes.

**Pan Fry:** Heat vegetable oil (or a neutral oil) to 350°F. Fry Nuggets in the hot oil over medium heat, 10 minutes, turning over after 5 minutes. Nuggets should be golden brown on both sides.

**Microwave:** Not recommended.  
**KEEP FROZEN. READY TO COOK.**

**Breaded Breaded Nuggets are uncooked.** For safety, this product must be cooked to an internal temperature of 170°F as measured by the use of a meat thermometer. Cooking times may vary.

