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## News & Events

### News Releases

#### **Pennsylvania Firm Recalls Lamb Koftis Due to Misbranding and an Undeclared Allergen**

Recall Release  
 FSIS-RC-030-2012

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
 Catherine Cochran  
 (202) 720-9113

**WASHINGTON, May 17, 2012** - August Foods Inc., a Downingtown, Penn. establishment, is recalling approximately 20,520 pounds of lamb koftis, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The lamb koftis contain milk, a known allergen that is not declared on the product label.

The following product is subject to recall: [[View Label](#)]

- 11-oz cartons of "Saffron Road Lamb Koftis" entrées.

Each carton bears the establishment number "EST. 34624." The entrées subject to recall were produced on various dates between June 15, 2011 and May 3, 2012 and have sell by dates of one year after production. The entrées can be identified by sell by dates of June 15, 2012; July 19, 2012; July 20, 2012; Oct. 5, 2012; May 1, 2013; and May 3, 2013. The product was shipped to distribution centers in Illinois and Pennsylvania.

The problem was brought to the company's attention by a consumer who suspected the product contained milk because of a minor reaction after tasting the product. The "lamb broth" listed as an ingredient on the product label is made by marinating lamb in yogurt, but the sub-ingredients of lamb broth are not listed. FSIS and the company have received no other reports of adverse reactions associated with consumption of these products. Individuals concerned about a reaction should contact a healthcare provider.

FSIS routinely conducts recall effectiveness checks to verify that recalling firms notify their customers of the recall and to ensure 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/FSIS\\_Recalls/Open\\_Federal\\_Cases/index.asp](http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp).

Consumers and media with questions about the recall should call Kate Tayloe Pearson, American Halal Company Director of Sales & Marketing, at (203)-961-1954.

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). "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

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Label | [Larger Image](#) (PDF; 1.2mb)



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Last Modified: May 17, 2012

#### 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.