



FOOD FOR THOUGHT PART 2

Why nearly 300 foods were recalled in 2022,
plus Salmonella recalls are up
but meat recalls remain well below pre-pandemic levels

Food for Thought Part 2

**Why nearly 300 foods were recalled in 2022,
plus Salmonella recalls are up
but recalls of meat and poultry remain well below pre-pandemic levels**

WRITTEN BY:

TERESA MURRAY

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EXECUTIVE SUMMARY

The most common reasons for food recalls and public health alerts in 2022 stemmed from undeclared allergens, Listeria, Salmonella and foreign materials such as metal and plastic in food. Products affected in 2022 ranged from peanut butter to produce to cookies to infant formula to hundreds of thousands of pounds of ground beef and chicken.

Overall, food recalls and public health alerts in 2022 remained well below pre-pandemic levels, likely fueled by shortages of food inspectors and people's ongoing reluctance to go to a doctor or urgent care unless absolutely necessary.

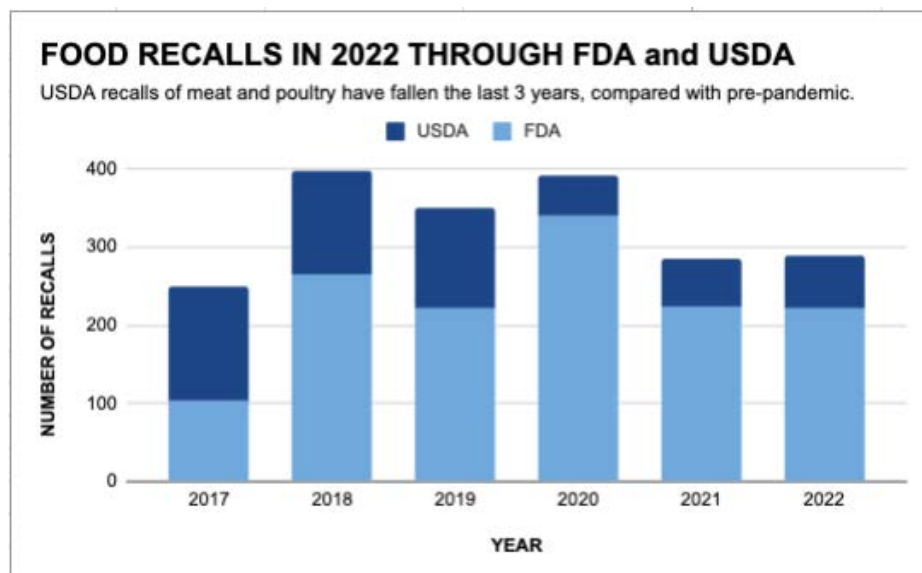
However, recalls and alerts involving the [No. 1 cause of food-contamination hospitalizations and deaths](#) in the United States – Salmonella – nearly doubled in 2022 compared with pre-pandemic 2019, a new analysis by U.S. PIRG Education Fund shows. There were fewer recalls and alerts for many other risks, including Listeria, E. coli and foreign materials in the food.

The Food and Drug Administration (FDA) last year reported 221 food and beverage recalls and alerts and the U.S. Department of Agriculture (USDA) reported 68 recalls, for a total of 289 last year. That's basically flat, up from 286 reported in 2021.

Through the first four months of this year, recalls and alerts have increased slightly and are up 8% for January through April, compared with the same period last year.

The FDA regulates all foods except for meat, poultry and processed egg products. Those are regulated by the USDA.

While FDA recalls have been at roughly the same level for four of the last five years, 2022 marks the third year in a row that recalls and health alerts through the USDA were only half of the pre-pandemic average from 2017 to 2019. In fact, the combined total for recalls and alerts through the USDA hadn't been below 100 cases since 2013, until 2020.



Recalls and alerts both are warnings that specific food shouldn't be consumed; alerts are issued instead of recalls when the product is no longer for sale but may still be in people's freezers or pantries or in restaurants.

Food sold in grocery stores or restaurants or other outlets gets recalled or flagged in one of three ways:

- People get sick and seek medical care, and then local health officials and the Centers for Disease Control and Prevention trace an outbreak to a particular food item. This often occurs with Listeria and Salmonella.
- Consumers file a complaint with regulators or companies. This often occurs with issues such as spoilage or foreign materials found in food.
- The company self-reports a problem after testing or other discoveries.

The good news is that 42% of food recalls last year involved undeclared allergens: milk, nuts, eggs, etc., similar to 2021. So if you aren't allergic to those ingredients, the recalled food likely wouldn't have made you sick if you'd eaten it.

The bad news is that allergens can be quite serious for those with issues. About 6% of adults and children -- 20 million people -- suffer from some sort food allergy, [according to the Asthma and Allergy Foundation of America](#).

The other bad news is it should be quite easy for food processors and manufacturers to make sure that foods are properly labeled and avoid cross-contaminating food with potential allergens.

If they're this careless with a problem so easy to avoid, you wonder how they handle the issues that are more difficult.

After allergens, the other leading reasons for food recalls/alerts in 2022: Listeria (15%), Salmonella (13%) and foreign objects in the food (9%).

The year also saw some unusual and troubling recalls, with 3% flagged for potential E. coli, 3% for potential lead contamination, one for Hepatitis A and one for being contaminated with Viagra.

The [Centers for Disease Control and Prevention \(CDC\) estimates](#) that nearly 50 million Americans – one in six – become ill every year from contaminated food or beverages. Among those, 128,000 end up in the hospital and 3,000 die.

As we go into Memorial Day weekend and a summer of more gatherings than we've likely seen in several years, two things are true:

1. There's a good chance that you or someone close to you has gotten ill from contaminated food in the last couple of years and not realized it was food poisoning because, thankfully, you didn't get sick enough to seek medical care.
2. Even though some unsafe food will invariably end up in our refrigerators and on our plates without us knowing sooner or later, you can minimize the risk in many cases by taking precautions.

KEY FINDINGS AND TRENDS

As with many aspects of life, the issues surrounding food safety and recalls changed in 2020 and some of the issues carried into 2021. That's why we compared 2022 to 2021 and to pre-pandemic 2019.

What we found:

1. Recalls and public health alerts because of concerns about Salmonella nearly doubled from 2019. There were 39 recalls and alerts in 2022, up from 21 in 2019. We considered that the massive recall of Jif peanut butter in May 2022 (because of potential Salmonella) could have been a factor because it led to other recalls of foods that included Jif. But the number of Salmonella-related recalls in 2022 (39) was virtually the same in 2021 (38).

Illness from Salmonella can be quite serious. The CDC says Salmonella causes about 1.35 million infections every year, leading to 26,500 hospitalizations and 420 deaths in the United States. Consuming or touching food or objects contaminated with Salmonella bacteria can cause infection and

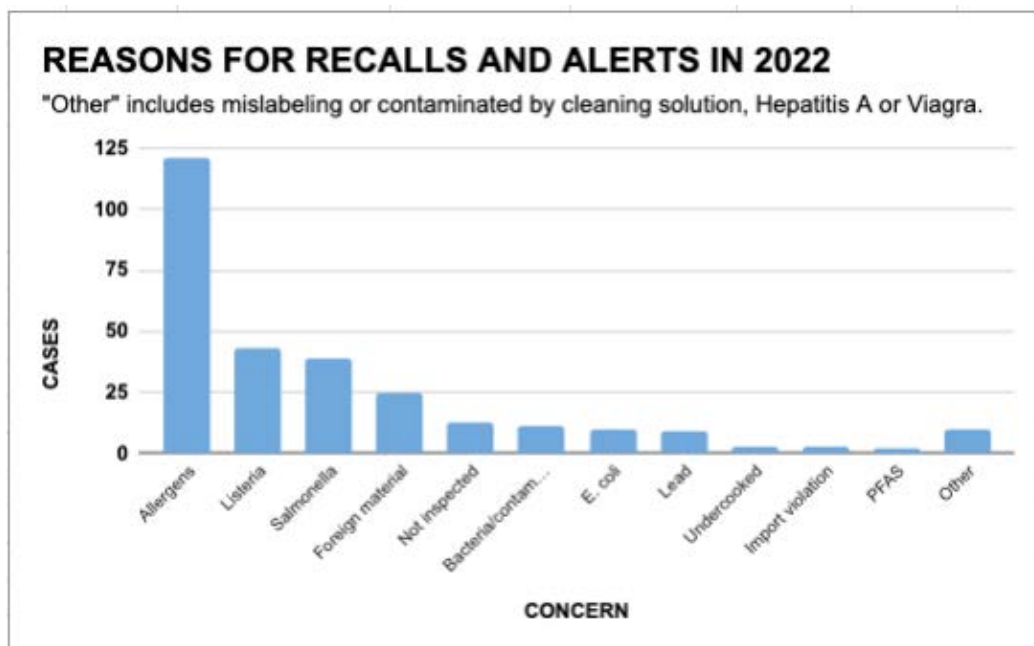
illness. That's why experts urge frequent hand-washing before eating or working in the kitchen or even before putting on makeup or otherwise touching your eyes, nose or mouth.

Illnesses caused by Salmonella occur more often in the summer because the bacteria love warm temperatures and unrefrigerated foods at outdoor gatherings.

2. Recalls and alerts related to foreign materials, such as plastic or metal in food dropped nearly in half compared with 2019. Recalls totaled 25 in 2022, compared with 48 in 2019.

3. Recalls and alerts related to E. coli were down significantly from 2019. There were 10 E.-coli-related recalls and alerts in 2022, down from 25 in 2019.

4. Recalls and alerts related to Listeria fell compared with 2019. There were 43 in 2022, compared with 61 in 2019.



Among the phenomena that affected recalls in 2020 that carried over into 2021 and therefore made it better to compare 2022 data to 2019:

- Meat production was halted in many processing plants in the early months of the pandemic.
- When most restaurants closed for indoor dining, at least temporarily in the spring and summer of 2020, some [food producers switched from](#) bulk quantities to smaller quantities for grocery stores. This affected food packaging and labeling.
- At the same time, [the FDA temporarily relaxed](#) some food labeling rules so food originally intended for restaurants could be sold directly to consumers without a formal nutrition label.
- The FDA also [stopped all routine inspections of facilities](#) that manufacture food and other products it regulates. The FDA oversees nearly 80% of the nation's food supply.
- Like many employers, the government and food manufacturers have had staffing challenges since the start of the pandemic, including in food inspections and food testing.
- Perhaps most important, consumers with a suspected gastrointestinal illness or mild allergic reactions were far less likely to go to the doctor or urgent care to get treatment and testing during much of 2020. Illnesses reported from medical providers is one of the key ways that regulators investigate food contamination and problems, and potentially issue recalls or alerts.

| 2022'S BIGGEST RECALLS

Here are some of the most significant food recalls from last year:

Similac, Alimentum and EleCare powder infant formula

Abbott Nutrition in February recalled certain lots of its powder formula following complaints about *Cronobacter sakazakii* or *Salmonella* Newport. In addition, the company found evidence of *Cronobacter sakazakii* in its Michigan plant, in non-product contact areas, during routine testing. In late February, the [CDC](#) said it had four reports of *Cronobacter sakazakii* infections and one of *Salmonella* Newport. All five infants were hospitalized and two died. “*Cronobacter* may have contributed to death in two patients,” the CDC said. This recall set off a [nationwide shortage and price gouging](#) involving powdered formula for months.

Jif peanut butter

J.M. Smucker in May 2022 recalled nearly 50 varieties of peanut butter because of potential *Salmonella* contamination. The peanut butter was distributed nationwide and in 10 foreign countries. In addition, a number of other food products were recalled in the days and weeks following because they contained Jif peanut butter.

A total of [21 illnesses in 17 states](#) were reported by the CDC, including four hospitalizations. No deaths were reported. *Salmonella* poses the risk of serious infections and sometimes death for children,

elderly people and those who are frail or have weakened immune systems.

Enoki mushrooms

In 2022, there were 11 recalls for enoki mushrooms. It's not clear whether they were all related. The CDC said that epidemiologic, laboratory, and traceback data lead officials to conclude that enoki mushrooms imported from China made people sick. While it said that as of April 7, 2023, the outbreak is over, the [CDC said](#) it and the FDA are continuing to investigate *Listeria* and enoki mushrooms and the FDA placed enoki mushrooms from China on a countrywide [import alert](#). In addition, officials say:

- Pregnant women and people who are 65 or older or have weakened immune systems should not eat raw enoki mushrooms, should keep raw enoki mushrooms separated from other foods that will not be cooked and should wash hands and surfaces that have come in contact with enoki mushrooms.
- Restaurants should cook enoki mushrooms thoroughly before serving and should store raw enoki mushrooms separate from foods that will not be cooked.

E. coli outbreak linked to Wendy's restaurants

Starting in July 2022, health officials received reports of people getting sick with gastrointestinal symptoms. When the

investigation was closed in October, the CDC had tallied 109 illnesses, including 52 hospitalizations, in six states: Michigan, Indiana, Ohio, Pennsylvania, Kentucky and New York.

“More than 80% of sick people who were interviewed by public health officials reported eating at Wendy’s restaurants in several states before getting sick,” the CDC said. “Many of them ate burgers and sandwiches with romaine lettuce, but the specific ingredient that caused the outbreak could not be confirmed.” Wendy’s [stopped putting romaine lettuce](#) on sandwiches in several states while the issue was being investigated.

As is the case with most food poisoning cases, “the true number of sick people in this outbreak is likely higher than the number reported ... because many people recover without medical care and are not tested,” the CDC said.

Foster farms chicken patties

Foster Farms of Louisiana in October 2022 recalled about 148,000 pounds of fully cooked frozen chicken breast patties because they could contain hard, clear pieces of plastic. They were produced in August and shipped to Costco distribution centers in Arizona, California, Colorado, Utah and Washington. They could also have been distributed to Costco stores.

Lakeside ground beef possibly contaminated with *E. coli*

Lakeside Refrigerated Services of New Jersey in April 2022 recalled about 120,872

pounds of ground beef products that may have been contaminated with *E. coli* O103. The issue was discovered during routine USDA testing. There were no confirmed reports of illness or adverse reactions connected to these products.

Norovirus in raw oysters

Starting early 2022 and into this year, the CDC investigated [two major outbreaks of norovirus](#) linked to raw oysters that were distributed to multiple states. More than 500 illnesses were reported in 19 states through April 2023.

In the first outbreak, cases were reported by Texas and Florida health officials and traced to raw oysters harvested from Galveston Bay, Texas. In this case, [a recall was issued](#). The investigation into the Texas case is ongoing. The CDC said raw oysters from this area in Galveston Bay, Texas, harvested between Nov. 17, 2022 and Dec. 7, 2022, should not be consumed. The [second outbreak](#) was linked to raw oysters from British Columbia. The FDA issued [an advisory](#). The investigation is closed.

Interestingly, [the CDC said](#), “norovirus is the leading cause of foodborne illness in the United States. However, state, local, and territorial health departments are not required to report individual cases of norovirus illness to a national surveillance system. That’s why we may not know about many cases, especially if people do not go to a doctor’s office or hospital. Each year, there are about 2,500 reported norovirus outbreaks in the United States.”

WHAT TO KNOW ABOUT THE MOST COMMON REASONS FOR RECALLS

More than 40% of recalls and alerts in 2022 stemmed from undisclosed allergens. The allergens cited in 2022 included:

- Peanuts and tree nuts (most common)
- Milk
- Egg products
- Wheat
- Gluten
- Soy
- Fish
- Anchovies
- Sulfites (preservatives)
- Coconuts

A food allergy is different than a food intolerance. An intolerance can cause digestive issues or a headache, particularly if you eat too much of something. An [allergy](#) causes the body's immune system to react to a food and cause serious symptoms, such as shortness of breath, rash or hives, chest pain, a swollen airway or difficulty swallowing.

The other leading reasons for food recalls/alerts in 2022:

Listeria (15%), Salmonella (13%) and foreign objects in the food (9%).

[Listeria](#)

Consuming food contaminated by Listeria monocytogenes bacteria can cause Listeriosis, which can be a serious infection. The CDC estimates that about 1,600 people get Listeriosis every year. About 260 die.

LEADING CAUSES OF FOOD POISONING

Here are the [top five germs](#) that cause illnesses, hospitalizations and deaths after people eat food with this contamination.

ILLNESSES

1. [Norovirus](#)
2. [Salmonella](#)
3. [Clostridium perfringens](#)
4. [Camplobacter](#)
5. [Staphylococcus aureus](#)

HOSPITALIZATIONS

1. [Salmonella](#)
2. [Norovirus](#)
3. [Camplobacter](#)
4. [Toxoplasma gondii](#)
5. [E. coli 157](#)

DEATHS

1. [Salmonella](#)
2. [Toxoplasma gondii](#)
3. [Listeria monocytogenes](#)
4. [Norovirus](#)
5. [Campylobacter](#)

SOURCE: CDC

Symptoms of intestinal illness usually start within 24 hours. Symptoms of serious, invasive illness usually start within two weeks. About 15% of recalls last year occurred because of potential Listeria.

Those most at risk for serious Listeriosis infection are pregnant women, newborn babies, people age 65 and older and those with weakened immune systems. [The CDC says](#) people who are more vulnerable to serious illness should avoid foods including:

- Unheated deli meat, cold cuts, hot dogs and fermented or dry sausages.
- Premade deli salads, such as coleslaw, potato salad, chicken salad or tuna salad.
- Unpasteurized soft cheese, such as queso fresco and brie.
- Cheeses sliced at a deli and not heated.
- Melon that's been cut and left out unrefrigerated for more than two hours. (Or more than one hour if exposed to temperatures above 90 degrees.
- Melon that's been cut and refrigerated for more than one week
- Refrigerated pâté or meat spreads.

People who are exposed can suffer from gastrointestinal symptoms. Symptoms of more serious, invasive illness include muscle aches, headache, loss of balance and stiff neck.

[Salmonella](#)

Consuming or [touching food](#) contaminated with Salmonella bacteria can cause infection and illness. About 13% of food recalls last year occurred because of potential Salmonella. Salmonella bacteria emerge in the intestines of people and animals. Humans can get infected when they consume contaminated food or water, or

[come into contact with](#) infected animals, their feces or even something else that's contaminated.

The CDC says Salmonella causes about 1.35 million infections every year, leading to 26,500 hospitalizations and 420 deaths in the United States. People who are ill suffer gastrointestinal symptoms and fever. Symptoms usually start between six hours and six days after infection, and last from four to seven days without medication.

Antibiotics are [often advised](#) for those with severe illness or weakened immune systems, people 65 or older, babies younger than 1 year old and adults older than 50 who have underlying medical conditions.

The [CDC](#) says [salmonella can contaminate](#):

- Vegetables.
- Fruits.
- Eggs.
- Beef and pork.
- Poultry.
- Processed items such as peanut butter and stuffed chicken entrees.

Getting sick from Salmonella occurs more often in the summer because the bacteria thrive in warm temperatures and can multiply in foods at picnics and outdoor gatherings. Perishable foods should not be left unrefrigerated for more than two hours, or even more than one hour if outdoor temperatures are above 90 degrees.

[Foreign objects](#)

Food items are supposed to contain things you can safely consume. But about 9% of food recalls last year occurred because of

reports the items contained metal, plastic or other objects not meant to be ingested. In some cases, the foreign materials could cause damage to teeth or cuts in the mouth. In other cases, they could cause damage in the digestive tract if ingested.

Besides metal and plastic, other things found in food last year: bone fragments, cable fragments and soft film.

Not inspected

The USDA's [Food Safety and Inspection Service](#) inspects meat, poultry, siluriformes (fish) and egg products to make sure products sold commercially meet U.S. safety standards and are properly labeled. The inspections come under the Federal Meat Inspection Act, the Poultry Products Inspection Act and the Egg Products Inspection Act.

About 4.5% of recalls last year occurred because of inspection issues. Items can be recalled if, for example, they're produced in a facility that has not been USDA-inspected or is labeled that it was federally inspected but it wasn't.

E. coli

Escherichia coli, commonly known as E. coli, can also be a serious risk. Last year, about 3% of recalls stemmed from potential E. coli contamination.

E. coli bacteria are typically in the intestines of people and animals. Most types of E. coli aren't a threat. But some strains, such as [E. coli O157:H7](#), can cause serious gastrointestinal issues.

Bad E. coli bacteria can exist in foods including undercooked ground beef and raw vegetables. Healthy people can be ill for a week but recover. People who are more vulnerable, including young children and senior citizens, can suffer more serious, life-threatening issues.

The year also saw some other unusual and troubling recalls, with nine products flagged for potential lead contamination, three for being imported from a country not eligible to export a particular type of food (often fish or egg products,) two for [PFAS](#), one for Hepatitis A, one for possibly containing cleaning solution and one for being contaminated with Viagra.

The CDC says that, in many outbreaks, the true number of people who got sick is likely higher than reported "because many people recover without medical care and are not tested."

| WAYS TO HELP YOU AVOID A FOODBORNE ILLNESS THIS SUMMER (AND YEAR-ROUND)

Following simple [food safety steps](#) can help you avoid getting sick from many types of food contamination, the CDC says.

- Clean: This means washing your hands, your utensils and your preparation surfaces frequently. This is particularly important if you're handling uncooked meat, chicken and other poultry, seafood, flour, or eggs.

And if you touch the water faucet handles with dirty hands, wipe those down too after you wash your hands.

Wash all fruits and vegetables before slicing, peeling and eating.

- Separate: For food items that will not be cooked, keep them separate from raw meat, poultry and seafood.
- Cook: Use a food thermometer to make sure your food is cooked properly to reach a [temperature high enough to kill germs](#). To be safe, use two thermometers in case one is faulty.

Quite simply, undercooked meat and poultry can make you sick. Meat may contain Salmonella, [E. coli](#), [Yersinia](#) and other bacteria. Raw poultry frequently contains [Campylobacter](#) and can also contain Salmonella [Salmonella](#), [Clostridium perfringens](#) and other bacteria.

It's important to know that cooking to the proper temperature kills Listeria, Salmonella and E. coli. Rinsing contaminated items, such as lettuce or mushrooms, can remove pesticide residue and some germs, but it *won't* kill [bacteria](#) such as Salmonella, Listeria or E. coli.

- Chill: Refrigerate perishable food within two hours if it's out at room temperature. Refrigerate it within one hour if the food is out in temperatures above 90 degrees, at a picnic, for example. In addition, frozen foods should be thawed in the refrigerator, not at room temperature.
- Stay informed: Finally, keep up with the latest food recalls. Here's our [consumer guide](#) on ways to protect yourself and your family.

I RECOMMENDATIONS TO IMPROVE RECALL AWARENESS

When we have hundreds and sometimes thousands of people getting sick every year from a particular contaminated food item, we should consider what else can be done to prevent it. We need to stop contaminated food from being sold, identify it more quickly when something does slip through and warn consumers when contaminated food makes it to market.

The easiest part of this should be warning consumers. The CDC says many illnesses occur long after recalls have been announced – [sometimes weeks or months later](#) – because people have eaten previously recalled food. There's no single method of reaching everyone who may have purchased a particular product. Multiple methods of outreach would be better.

Here are some steps that would help:

- The FDA and USDA should develop a way for consumers and businesses to receive direct email, text or phone alerts of all Class I recalls and any allergens of concern.

Products with undeclared allergens such as peanuts or milk make up more than 40 percent of recalls, but only an estimated 6% of the population has some kind of food allergy and would care significantly about those recalls.

The FDA and USDA combined post an average of a half-dozen recalls a week. Many aren't a huge risk to most people.

Yes, you can sign up for email alerts – for every food recall. If someone were to get email or text alerts about every single recall – one almost every day on average – they'd suffer from what experts call “recall fatigue.” Many consumers would become numb and stop noticing or would get annoyed by all of the alerts and stop reading them.

Industry leaders in the past have recommended that the FDA and USDA revamp their alert processes so people could opt to be notified about specific categories of recalls and alerts, instead of all of them.

Maybe someone wants to be alerted only to foods recalled because of undisclosed nuts or wheat. Maybe someone wants to be notified only about issues with pet food.

- A separate idea that we probably will see at some point in the future: Food producers could leverage technology so consumers can easily learn whether an item in their home has been recalled.

Currently, consumers can use an app to [scan the barcodes](#) for many food items and find out their nutritional value. What if every food product contained a QR code, for example, so you could scan it with your phone and find out about any recalls in real time.

This would also help address the issue of recalled foods at food pantries and soup kitchens. They don't have the computer systems a grocery store has, so volunteers have to go through products by hand to find recalled items.

- Companies need to do more. Currently, government regulators require only two notifications when there's a food recall: a posting on the FDA's recall website, and a news release issued by the company that's conducting the recall.

Companies conducting a recall should be required to try to reach out to consumers directly. Many food manufacturers sure spend a lot of money to market their products to us. How about if they spend the same amount that was spent to sell us the product to inform us that it's been recalled?

In addition, retailers should offer shoppers a way to be contacted by phone, text or email in case of recalls involving items they bought, whether that's through a loyalty card or some

other system. Retailers are inconsistent here. In a survey we conducted last year, we found that only half of the 50 largest U.S. grocery and convenience chains we talked with offered a way for customers to be contacted directly about recalls.

Some retailers post recall notices in their stores. Perhaps in the section where the item was sold. Maybe at the customer service counter. For big recalls, some post a notice at the front entrance. But those don't help people who aren't regular shoppers, or don't visit that section of the store the next time they shop, or order their groceries online and pick them up curbside or get them delivered.

But grocers should ask themselves whether posting notices of Class I recalls would reach some people who otherwise wouldn't find out. A multi-layered approach to communication can help: traditional media, social media, websites, loyalty cards, automated phone calls, emails and/or in-store notifications.

- The FDA needs to implement the part of the [Food Safety Modernization Act](#) that requires retailers to post recall notices in a consistent manner.
- Consumers should do more to be informed, particularly if their home includes people with severe food allergies, or young children, senior

citizens, pregnant women or others who are medically more vulnerable to foodborne illness. Consumers should be proactive to

make sure they have multiple ways to find out about recalls through their grocers, free apps, government alerts and news alerts.

TO FIND OUT ABOUT RECALLS:

Sign up for email alerts through the [Food and Drug Administration](#) and the [U.S. Department of Agriculture](#).

If you have a Twitter account, follow the agencies' Twitter accounts: @FDArecalls and @USDAFoodSafety

HOW TO FILE A COMPLAINT ABOUT POSSIBLE FOOD POISONING

Meat, poultry, fish and egg products through the USDA:

<https://www.fsis.usda.gov/food-safety/recalls-public-health-alerts/report-problem-food>

The USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854)

All other food and beverage items, including pet food, through the FDA:

<https://www.fda.gov/safety/report-problem-fda/consumer-complaint-coordinators>

FDA Main Emergency Number at 1-866-300-4374

For issues with restaurant food, call the health department in your city, county or state.

You can find contact information for [your state here](#).

I METHODOLOGY

U.S. PIRG Education Fund accessed the public databases for food and beverage recalls and public health alerts for 2022 from the [U.S. Food & Drug Administration](#) and the [U.S. Department of Agriculture](#)'s Food Safety and Inspection Service in February. We also accessed the databases and annual compilations for 2017 through 2021.

We included all levels of recalls (Class I, II and III,) which are categorized according to their health threat, and all public health alerts provided by the regulators.

Recalls and alerts both are warnings that specific food shouldn't be consumed; alerts are issued instead of recalls when the product is no longer for sale but may be in people's freezers or cupboards, or in restaurants. The majority of food recalls are Class 1, the most serious and biggest health risk. The classes are [explained here](#).

For both FDA and USDA recalls, the regulators often cite more than one concern about the product. It could be that it wasn't inspected *and* testing showed possible harmful bacteria. Or it could be the food was mislabeled *and* may contain an undisclosed allergen. For purposes of citing the reason for a recall or health alert, we used the concern listed first by the regulator, so that the reasons would add up to 100%. The exception is with mislabeling. In all cases

with the USDA, when mislabeling was the first concern, the product also potentially contained an undisclosed allergen that wasn't properly cited on the label. In one case, a wheat allergen was disclosed, but the package was also labeled "gluten-free," which is contradictory. So we considered the potentially undisclosed allergen as the primary reason for the recall or alert in all of these cases.

Likewise, many foods were recalled over concerns about more than one allergen, i.e. milk and wheat. We counted those only once.

The FDA recalls included four pet foods for 2022; the FDA lists them just as it does human food and categorizes them as "Animal & Veterinary, Food & Beverages, Pet Food." We included these in our recall list because the FDA did and, more importantly, Salmonella was the concern in three of the cases. If someone [touches dog food](#) contaminated by Salmonella, and then eats an apple or potato chips or anything else without washing their hands, it's possible to contract Salmonella/Salmonellosis. With one food item for dogs and cats, it was recalled because of a [potential choking hazard](#). That likely wouldn't pose any threat to humans, but the FDA still classifies it as a food recall.

| MORE PIRG RESOURCES:

Food for Thought Part 1: Are your groceries safe?

We contacted 50 of the largest grocery and convenience store chains to learn how they get the word out to customers about food recalls. Some take several steps. Some do very little.

How to find out about food recalls

Yes, the notification system for food recalls needs to get better. Until improvements are made, and maybe even after that happens, consumers should consider what they can do to help protect themselves and their families.

"Best by" vs. "use by" vs. "sell by"

What you need to know about food package dating. Here's a hint: It's confusing because there are few standards.

How to keep food safe during a power outage

Here are some tips to keep your food safe when your electricity goes out.

APPENDIX - FDA RECALLS/ALERTS 2022

DATE	WHAT	DESCRIPTION	PRIMARY CONCERN	COMPANY
01/03/2022	Renaissance Food Group	Chicken Salad Croissants	Allergen - fish	GHGA, LLC
01/04/2022	Pure Being	Advent Calendars for Cats and Dogs	Pets - choking hazard	ALDI
01/06/2022	GAT Sport Jetfuel Diuretic	Diuretic	Allergen - milk	World Health Products, LLC
01/07/2022	Moor Herbs	Angel Formula Infant formula	Formula - nutrition	Moor Herbs
01/07/2022	Dole	Salads	Listeria	Dole Fresh Vegetables, Inc.
01/11/2022	Taste of Inspirations	Cream Puffs	Foreign material: metal	Poppies International, Inc.
01/14/2022	Lily's	Peppermint Flavor Baking Chips	Allergen - soy	Lily's Sweets
01/19/2022	Lidl	Frozen Chopped Spinach	Listeria	Frozen Food Development
01/19/2022	Amy's	Amy's Vegan Organic Rice Mac & Cheese	Allergen - milk	Amy's Kitchen
01/21/2022	Dr. Snack	Goji berry	Allergen - sulfites (preservative)	BCS International Corp.
01/27/2022	Siren	Birthday Cake Bites	Allergen - nuts	Siren Snacks
01/31/2022	Wish-Bone	Salad dressings	Allergen - egg	Conagra Brands, Inc.
02/03/2022	El Chavito®	Saladitos Dried Salted Plums and Saladitos Enchilados Salted Plums With Chili	Lead	EL CHAVITO, INC.
02/04/2022	Spice and Chili	Saladitos Dried Salted Plums With Chili	Lead	A&E Corrales LLC
02/04/2022	Golden Medal Mushroom Inc.	Enoki Mushrooms	Listeria	Golden Medal Mushroom Inc.
02/04/2022	La Fiesta Food Products Inc.	Saladitos Con Chile(Salted Plums with Chili)	Lead	La Fiesta Food Products Inc.
02/04/2022	Batch Ice cream	Vanilla, Ginger, and Mocha Chip Ice Cream	Listeria	The Royal Ice Cream Company, Inc.
02/06/2022	El Leoncito, El Super Leon brands	Saladitos Dry Salted Plums with and without Chili	Lead	El Super Leon Ponchin Snacks Inc.
02/07/2022	Lupag	Plain Dried Salted Plums	Lead	Rojas Inc.
02/09/2022	Jan Fruits Inc.	Enoki Mushrooms	Listeria	Jan Fruits Inc.
02/10/2022	Concord Farms	Enoki Mushrooms	Listeria	Concord Farms
02/10/2022	American Gourmet	Saladito (Dried Salted Plums)	Lead	American Gourmet
02/12/2022	Royal Ice Cream, Batch, Ronny Brook, and Others	Ice Cream Products	Listeria	The Royal Ice Cream Company, Inc.
02/14/2022	Tolteca	Saladitos (Dried Salted Plums) and Saladitos con Chile y Limon (Dried Plums with Chili & Lemon)	Lead	Candies Tolteca of Fresno
02/17/2022	Similac, Alimentum, and EleCare	Powder Infant Formula	Cronobacter sakazakii, Salmonella	Abbott
02/17/2022	Snack Worthy, Woody's Smokehouse, Texas Best Smokehouse	Yogurt Raisins	Allergen - nuts	Lehi Valley Trading Company
02/18/2022	Numerous brand names	Numerous human food, animal (pet) food, medical devices, and drug products	Salmonella (and rodents)	Family Dollar, Inc.
02/22/2022	Vadilal	frozen custard apple pulp	Salmonella	Vadilal Industries Inc.
02/24/2022	Snak Yard	Dried Plums/ saladitos	Lead	Alli and Rose LLC
02/25/2022	Golden Medal Mushroom Inc.	Enoki Mushrooms	Listeria	Golden Medal Mushroom Inc.
03/03/2022	Chicago Sweet Connection Bakery	Coffee cake and paczkis varieties	Allergen - egg, wheat, milk	Chicago Sweet Connection Baker
03/04/2022	Sprouts Farmers Market	Dark Chocolate Covered Cherries	Allergen - nuts	Torn & Glasser
03/07/2022	Similac, Alimentum, and EleCare	Powder Infant Formula	Cronobacter sakazakii, Salmonella Newport	Abbott
03/09/2022	Stutzman Farms	Products containing einkorn: berries, flour, pretzel, more.	Allergen - wheat	Stutzman Farms
03/09/2022	Bantam Classic	Stuffed Bagels with Cream Cheese	Allergen - egg	Damascus Bakery OPCO LLC
03/10/2022	Albanese	Dark Chocolate Espresso Beans	Allergen - nuts	Albanese Confectionary Group, Inc.
03/10/2022	Schwan's	Spinach and Artichoke Dip	Allergen - soy and wheat	Fairmont Foods, Inc.
03/17/2022	Cavendish Farms	Hash Brown Patties	Allergen - wheat	Cavendish Farms Corporation
03/18/2022	Kroger	Buttermilk Pancake & Waffle Mix	Foreign material: cable fragments	Continental Mills
03/18/2022	Taiwan Best Quality	Enoki Mushrooms	Listeria	Jan Fruits, Inc.
03/18/2022	The Salsa Texan	Coconut Flour Tortillas	Allergen - wheat	The Salsa Texan
03/19/2022	St. Benoit Creamery	French Vanilla Yogurt	Allergen - egg	St. Benoit Creamery
03/19/2022	Great Value	Buttermilk Pancake & Waffle Mix	Foreign material: cable fragments	Continental Mills
03/19/2022	Yes!	Enoki Mushrooms	Listeria	T Fresh Company

03/20/2022	Wegmans, Fresh Harvest, Lexington Co-op, Tops	Fresh cut fruit and vegetable products	Listeria	Fruit Fresh Up, Inc.
03/21/2022	Top Quality Produce, Inc	Enoki Mushroom	Listeria	Top Quality Produce, Inc
03/22/2022	TWA	Agriculture mixed mushrooms	Listeria	Farm Fresh Product LLC
03/23/2022	A&C Best Food Trading Inc.	Licorice Flavor Olive	Allergen - sulfites (preservative)	A&C Best Food Trading Inc.
03/23/2022	Global Fresh Marketing	Enoki Mushrooms	Listeria	WiseTrade Corporation
03/24/2022	A&C Best Food Trading Inc.	Dried Wife Plum	Allergen - sulfites (preservative)	A&C Best Food Trading Inc.
03/24/2022	Good & Gather	Dried Sweetened Strawberries	Allergen - sulfites (preservative)	SunTree Snack Foods
03/28/2022	Wilton	Ready to Build Chocolate Cookie Bunny Hutch Kit	Allergen - milk	Wilton Industries, Inc.
03/29/2022	Carol's Cuts	Fruit Trays Containing Cantaloupe	Salmonella	Liberty Fruit Company, Inc.
03/30/2022	Skippy	Reduced Fat Creamy and Chunky Peanut Butter	Foreign material: metal	Skippy Foods, LLC
04/01/2022	Happy Face Cookies	Cookies	Allergen - milk	Giant Eagle, Inc.
04/02/2022	Back to Nature	Cheese Flavored Crackers	Allergen - milk, egg	B&G Foods
04/07/2022	Whole Foods Market 365	Organic Creamy Caesar Dressing	Allergen - soy, wheat	Van Law Food Products, Inc.
04/07/2022	Carbquik	Double Chocolate Chunk Mug Cake	Allergen - milk	Tova Industries, LLC
04/12/2022	Kinder	Multiple Products	Salmonella	Ferrero USA, Inc.
04/12/2022	O Organics	Sea Salt Organic Popcorn	Allergen - milk	Snak King Corporation
04/15/2022	The Salsa Texan	Tortillas	Allergen - wheat, milk	The Salsa Texan
04/19/2022	Organic Marketside	Organic Zucchini	Salmonella	World Variety Produce, Inc.
04/21/2022	Whole Foods Market	Red Lentil Dal, which includes Pickled Curry Cauliflower	Listeria	Bakkavor USA
04/21/2022	Hippie Organics	French Beans	Listeria	Alpine Fresh, Inc.
04/21/2022	Turkey Hill	Chocolate Marshmallow Premium Ice Cream	Allergen - nuts	Turkey Hill Dairy
04/21/2022	Yes!	Enoki Mushrooms	Listeria	T Fresh Company
04/21/2022	Produce Packaging, Inc.	Red Curry Grain Bowl and Barcelona Vinaigrette Grain Bowl	Allergen - wheat	Produce Packaging, Inc.
04/28/2022	Gorton's	Fish Sandwich	Foreign material: bone fragments	Gorton's Seafood
04/28/2022	Elite	Confectionery Products	Salmonella	Strauss Israel
04/29/2022	H-E-B Bakery	Two-Bite Brownies	Foreign material: metal	H-E-B
05/01/2022	Pimlico Confectioners, Keats, London	Vegan Chocolate Products	Allergen - milk	The TJX Companies
05/03/2022	Bee	Chocolate Candy Products	Allergen - nuts	Queen Bee Gardens
05/05/2022	Matiz	Valencia Almonds	Allergen - nuts	New Seasons Market LLC
05/06/2022	NaturesPlus	Keto Living Sugar Control Capsules	Allergen - gluten	NATURAL ORGANICS, INC
05/10/2022	Van Leeuwen	Oat Milk Brown Sugar Chunk non-dairy frozen dessert	Allergen - nuts	Van Leeuwen Ice Cream
05/12/2022	Planet Oat	Planet Oat Chocolate Chip Cookie Dough and Plant Oat Chocolate Peanut Butter Swirl frozen dessert	Allergen - nuts	HP Hood LLC
05/13/2022	Mrs Millers Homemade Jams	Smokey BBQ Bacon Jam and Spicy Chili Bacon Jam	Allergen - soy	Mrs Millers Homemade Jams
05/13/2022	Skittles, Starburst, Life Savers	Gummies	Foreign material: metal	Mars Wrigley Confectionary US, LLC
05/14/2022	Wisco Pop!	Wisco Pop	Cans could burst	Wisco Pop!
05/18/2022	Dierbergs Markets	Fresh Garden Spiral Pasta Salad	Allergen - egg	Dierbergs Markets
05/19/2022	QueensMade Lemonade LLC	Lemon Juice Flavors and Ginger Turmeric Shots	Improper Processing	QueensMade Lemonade LLC
05/19/2022	White Cane Sockeye Salmon LLC	Wild Alaskan Cooked and Smoked Salmon	Allergen - wheat, soy	White Cane Sockeye Salmon LLC
05/20/2022	Jif®	Select Jif® Peanut Butter products	Salmonella	The J. M. Smucker Co.
05/21/2022	Wawa	Apple & Peanut Butter Dipper	Salmonella	Wawa
05/22/2022	Blue Moose	Spinach Artichoke Parmesan Dip	Allergen - nuts	Blue Moose of Boulder LLC
05/23/2022	Wilbur	Multiple Chocolate Products	Salmonella	Cargill
05/24/2022	Fresh Seasons	Power Packs	Salmonella	TAHER, INC
05/24/2022	Multiple brand names	Fresh Cut Fruit Snack Trays and Fruit Snack Cups (Albertsons)	Salmonella	Country Fresh
05/24/2022	Garden Cut	Apple Wedges and Celery Bites with Peanut Butter	Salmonella	Garden Cut, LLC
05/24/2022	Mary's Harvest	Celery and Apple Peanut Butter Cups	Salmonella	Mary's Harvest Fresh Foods Inc.
05/24/2022	Coblentz Chocolate Company	Various chocolate products containing peanut butter	Salmonella	Coblentz Chocolate Company

05/24/2022	Fresh Seasons	Store-prepared items containing peanut butter	Salmonella	Albertsons Companies
05/25/2022	Multiple brand names	Fresh cut fruit and vegetable products (Country Fresh)	Salmonella	Del Monte
05/25/2022	Walmart and Fudgeamentals	Fudge	Salmonella	Fudgeamentals
05/25/2022	No brand name	Yellow Flesh Peaches	Listeria	Brookshire Grocery Company
05/25/2022	Red Button Vintage Creamery	Canadian Vanilla Ice Cream	Allergen - nuts	Casper's Ice Cream
05/26/2022	Jack & Olive and Created Fresh!	Egg and Cheese Curds snack and power boxes	Salmonella	Bix Produce Company
05/26/2022	Euphoria Chocolate	Chocolate candy	Salmonella	Euphoria Chocolate Company
05/27/2022	Rich's	Peanut butter cups	Salmonella	Albanese Confectionery Group, Inc.
05/27/2022	Multiple brand names	Snack Packs and Sandwiches	Salmonella	A G Specialty Foods
05/28/2022	Trader Joe's	Lemony Arugula Basil Salad Kit	Allergen - wheat, egg	Taylor Farms Retail
05/28/2022	Giant Eagle	Baked items containing peanut butter	Salmonella	Giant Eagle
05/28/2022	Quick Chek	Apple and Peanut Butter Snack Trays	Salmonella	Safeway Fresh Foods
06/01/2022	Paris Brothers, Cottonwood River, D'amir, more	Cheese products	Listeria	Paris Brothers, Inc.
06/02/2022	Leonard Novelty Bakery	Carrot cake squares	Allergen - nuts	Leonard Novelty Bakery
06/03/2022	Irvington Seafood	Crabmeat: Jumbo, Lump, Finger, and Claw meat	Listeria	Irvington Seafood Inc.
06/06/2022	Wilton	Rainbow Chip Crunch Sprinkles and Rainbow Sprinkles Mix	Allergen - milk	Wilton Industries, Inc.
06/06/2022	Taharka Brothers	Peanut Butter Cup Ice Cream	Salmonella	Taharka Brothers Ice Cream
06/07/2022	Fresh Garden Highway	Protein Power Snack	Salmonella	F&S Fresh Foods
06/08/2022	Prairie City Bakery	Peanut Butter Chocolate Chip Ooey Gooey Butter Cake	Salmonella	Prairie City Bakery
06/09/2022	Gourmondo Co.	Asparagus & Feta Sandwiches	Allergen - egg	Gourmondo Co.
06/14/2022	Built	Protein Bar – Banana Cream Pie Puffs	E. coli	Built Brands, LLC
06/15/2022	Ho King, Gai Phat	Fish and Shrimp Balls and Cakes	Allergen - egg	888 Food Company
06/18/2022	Freshpet	Freshpet Select Fresh From the Kitchen Home Cooked Chicken Recipe	Salmonella	Freshpet Inc.
06/21/2022	Deskins Candies	Several Candies	Salmonella	Deskins Candies
06/23/2022	Daily Harvest	French Lentil + Leek Crumbles	Unknown contaminant	Daily Harvest
06/24/2022	Panera at Home	Southwest Corn Chowder	Allergen - wheat	Blount Fine Foods
06/30/2022	Little Bear	Whole Vidalia onions	Listeria	A&M Farms
07/01/2022	Panera at Home	Southwest Corn Chowder	Allergen - wheat	Blount Fine Foods
07/03/2022	Natreve	Vegan Protein Powder French Vanilla Wafer Sundae flavor	Allergen - milk	Natreve
07/05/2022	Favorite Day	Lavender Shortbread Cookies	Allergen - soy	J&M Foods
07/06/2022	Bumble Bee Foods, LLC	Smoked Clams	PFAS	Bumble Bee Foods, LLC
07/08/2022	Hy-Vee, Inc. and Mealttime	Potato Salad	microbial	Hy-Vee, Inc.
07/12/2022	Tovola	Gochujang-Glazed Salmon and Pork Bowls	Allergen - nuts	Tovola
07/12/2022	Enjoy Life	Baked snacks	Foreign material: plastic	Enjoy Life Natural Brands, LLC
07/13/2022	Big Olaf	Ice cream	Listeria	Big Olaf Creamery, LLC
07/13/2022	Belfonte	Chocolate to Die For Premium Ice Cream	Allergen - nuts	Belfonte Dairy
07/13/2022	Kingdom Honey	Royal Honey	Undeclared Viagra	Shopaax.com
07/14/2022	Natierra	Freeze Dried Blueberry	Lead	BrandStorm Inc.
07/15/2022	Crown Prince	Smoked Baby Clams in Olive Oil	PFAS	Crown Prince
07/18/2022	Sweet Loren's	Sugar cookie dough	Allergen - gluten	Sweet Loren's
07/19/2022	Ready Meals	Seafood Items	Allergen - fish, crustacean, egg, wheat, soy	Albertsons Companies
07/21/2022	Spring Green Flavor	Chopped Egg and Vegetables	Listeria	Eat Just, Inc.
07/22/2022	Enjoy Life & Trader Joe's	Soft Baked Cookies	Foreign material: plastic	Enjoy Life Natural Brands, LLC
07/22/2022	Natural Grocers	Organic Amaranth Grain	Salmonella	Vitamin Cottage Natural Food Markets, Inc.
07/23/2022	Aivia	Whey Protein & Power Herbs	Allergen - milk	Nature's Sunshine Products Inc.
07/26/2022	Marutomo	Dashi Soup Base	Allergen - wheat, soy	Wismettac Asian Foods, Inc.
07/28/2022	Milk chocolate covered blueberries	Milk chocolate covered blueberries	Allergen - nuts	Wilbur's of Maine Chocolate Confections

07/29/2022	Lyons, Pirq, Glucerna, various	Nutritional and beverage products	microbial contamination, including Cronobacter sakazakii	Lyons Magnus LLC
08/01/2022	H-E-B	Creamy Creations Light Mint Chocolate Chip Ice Cream	Allergen - wheat	H-E-B
08/05/2022	That's it	Dark Chocolate Truffles	Allergen - milk	That's it Nutrition, LLC
08/05/2022	Farmer's	2% Reduced Fat Chocolate Milk	Allergen - egg	Royal Crest Dairy
08/12/2022	EZ Noble Sushi	Sushi products	Allergen - egg, milk, wheat	EZ Noble Sushi
08/13/2022	King's Hawaiian	Pretzel Slider Buns, Pretzel Hamburger Buns and Pretzel Bites	microbial contamination, including Cronobacter sakazakii and Clostridium botulinum	King's Hawaiian
08/14/2022	Fifth Season	Crunchy sesame salad kit	Allergen - egg, milk	Fifth Season
08/16/2022	Lyons, Barista, Ready Care, various	Nutritional and beverage products	microbial contamination, including Cronobacter sakazakii and Clostridium botulinum	Lyons Magnus LLC
08/16/2022	Kraft Heinz	Capri Sun Wild Cherry Flavored Juice Drink Blend beverages	Cleaning solution	Kraft Heinz
08/16/2022	The GFB	Dark Chocolate coconut bites	Allergen - nuts	The Gluten Free Bar
08/19/2022	Wegmans	Lemon Dill Finishing Butter	Listeria	Epicurean Butter LLC
08/23/2022	Great Value	Walnut Chopped Pouches	Mislabeling	South Georgia Pecan Co.
08/23/2022	Mighty Sesame	Organic Tahini (Squeezable)	Salmonella	Rushdi Food Industries
08/25/2022	Market Pantry	White Fudge Animal Cookies	Foreign material: metal	D. F. Stauffer Biscuit Co.
08/25/2022	Piantedosi	Various Dinner rolls, sandwich rolls and bun products	Cronobacter sakazakii and/or Clostridium botulinum	Piantedosi Baking Company, Inc.
08/26/2022	Whole Foods Market 365	Organic Creamy Caesar Dressing	Allergen - soy, wheat	Van Law Food Products Inc.
08/29/2022	Keswick Creamery	Various cheeses	Listeria	Keswick Creamery
08/30/2022	Three Golden Coins	Dried whole or sliced mushrooms	Salmonella	Tai Phat Wholesalers, LLC
08/31/2022	ReadyMeals	Cooked Shrimp with Cocktail Sauce and Snow Crab Legs Imitation Surimi	Allergen - fish	Albertsons Companies
09/01/2022	GreenWise	GreenWise Animal Crackers	Allergen - coconut	Toufayan Bakeries
09/02/2022	St. James Smokehouse	Seafood/Fish	Listeria	St. James Smokehouse
09/09/2022	ANKUR	Golden Raisin	Allergen - sulfites	Muktanand Foods Inc.
09/20/2022	GHGA	Ready-To-Eat Vegetable Products	Listeria	GHGA
09/21/2022	Melissa's	Dutch Red Potatoes with Dijon Mustard Sauce	Allergen - egg	World Variety Produce Inc.
09/23/2022	Arcade Snacks	Candy Corn	Allergen - egg	Arcade Snacks
09/23/2022	Whole Foods Market 365	Organic Creamy Caesar Dressing	Allergen - soy, wheat	VanLaw Food Products Inc.
09/24/2022	Tuscan Garden	Restaurant Style Italian Dressing	Allergen - wheat, soy	TreeHouse Foods, Inc.
09/28/2022	PRODUCE, Holly Hill	Dark Chocolate Almonds, 9.5 oz container	Allergen - milk	Momyer Distribution Inc
09/29/2022	The Chai Box	CHAI CONCENTRATE MIX AND CHAI CONCENTRATE UNSWEETENED MIX	Clostridium botulinum contamination	The Chai Box
09/30/2022	Zerto Fontal	"Zerto Fontal", Cheese	Allergen - egg	Whole Foods
09/30/2022	Diana's	Milk Chocolate Banana Babies, 10.5 oz	Allergen - nuts	Diana's Bananas, LLC
09/30/2022	Multiple	Brie and Camembert Cheeses	Listeria	Old Europe Cheese, Inc.
10/04/2022	Saint Louis	Brie wedges and variable weights	Listeria	Swiss American
10/05/2022	Multiple	Brie and Camembert Cheeses	Listeria	Old Europe Cheese, Inc.
10/07/2022	H-E-B Meal Simple	Tomato Basil Soup	Allergen - milk	Bakkavor USA
10/07/2022	Earth Grown Vegan	Earth Grown Vegan Traditional Falafel and Garlic & Herb Falafel	shiga toxin-E. coli	Cuisine Innovations Unlimited LLC
10/07/2022	Caribou Coffee	Fruit and Cheese plate 6.2 oz	Listeria	Cut Fruit Express
10/07/2022	Tastykake, Mrs. Freshleys	Glazed Pies	Allergen - soy	Flowers Foods, Inc.
10/11/2022	JLM TUB	Sesame sticks mix and roasted and salted sunflower meat tub products	Allergen - nuts	Lipari Foods
10/12/2022	Craftology	Pasta Salad	Allergen - nuts	Craftology, LLC dba Dutch Treat Foods
10/14/2022	Multiple brand names	Ready-to-feed liquid products for infants and children	Formula - spoilage	Abbott
10/17/2022	NESTLÉ® TOLL HOUSE®	STUFFED Chocolate Chip Cookie Dough with Fudge Filling	Foreign material: plastic pieces	Nestle USA
10/17/2022	Hammond's	Salted Caramel Cookies	Allergen - nuts	Hammond's Candies

10/19/2022	Ready Meals and Safeway Inc.	Chicken Salad Quad & Chicken Salad Sandwich Club Tray	Allergen - nuts	Albertsons Companies
10/20/2022	Da Cheng	Vegan Drumsticks	Allergen - egg	Da Cheng Vegetarian Food Inc.
10/22/2022	Da Cheng	Vegan Drumsticks and Vegan Golden Nuggets	Allergen - egg	Da Cheng Vegetarian Food Inc.
10/24/2022	Seed Ranch Flavor Co.	Various sauces	Allergen - soy	Seed Ranch Flavor Co.
10/25/2022	Bombolo Biscotti	Assorted Italian Cookies	Allergen - nuts	Sotto i Trulli Inc. DBA Bombolo Biscotti
10/27/2022	Zingerman's	Harvest Pumpkin gelato and Paw Paw gelato	Allergen - egg	Zingerman's Creamery
10/27/2022	Whole Foods Market	Dipping caramel	Allergen - wheat	Whole Foods Market
10/28/2022	Daiso	Tiramisu Twist Cookies	Allergen - nuts	Daiso California LLC
11/01/2022	Cedar Creek Popcorn	Old-Fashioned Caramel Holiday Popcorn Box	Allergen - wheat	Cedar Creek Popcorn
11/03/2022	Kalera	Fresh Lettuce Products	Salmonella	Kalera Public Limited Company
11/03/2022	NESTLÉ® TOLL HOUSE®	Edible Chocolate Chip Cookie Dough	Foreign material: soft plastic film	Nestle USA
11/07/2022	Gamesa	Arcoiris Marshmallow Cookies	Salmonella	Comercializadora PepsiCo S. de R. L. de C.V.
11/08/2022	Giant	Smoked Salmon	Listeria	Seven Seas International USA, LLC
11/14/2022	Big Sky Bread Company	Chocolate Chunk Granola and Chocolate Chunk Peanut Butter Chip Granola	Allergen - wheat	Big Sky Bread Company
11/14/2022	Boston Baking	Mini Cinnamon Crumb Cake	Allergen - nuts	Boston Baking, Inc.
11/17/2022	Fudgeamentals	Chocolate fudge bites	Allergen - nuts	Fudgeamentals
11/17/2022	Green Day Produce	Enoki Mushrooms	Listeria	Green Day Produce
11/17/2022	Healthy Sense and People's Choice	Daily multi vitamin with Iron and Women's daily vitamin with iron	Low vitamin levels	Mason Vitamins Inc.
11/18/2022	Phil's Power Pancake	Pancakes in 5 varieties (mango, raspberry, cranberry, dates, chocolate chip hempseed)	Allergen - wheat	Phil's Power Pancake
11/23/2022	Weis Quality	Premium Sea Salt and Caramel Ripple Ice Cream	Allergen - soy, coconut	Weis Markets
11/29/2022	Red Button Vintage Creamery	French Silk Pie	Allergen - nuts	Rocky Mountain Pies, LLC
12/03/2022	James Farm	Frozen Raspberries	Hepatitis A	Exportadora Compramar
12/06/2022	Favorina	Advent Calendar (Premium Chocolate with a Creamy Filling)	Salmonella	Lidl US
12/06/2022	Cranberry Sweets	Mint Meltaways	Allergen - nuts	Cranberry Sweets & More
12/07/2022	Lukai	Sweetened Jujube	Allergen - sulfites	Northern Food I/E Inc.
12/11/2022	ByHeart	Whole Nutrition Infant Formula, Milk Based Powder with Iron for 0-12months	Cronobacter sakazakii	ByHeart
12/13/2022	Utopia Foods Inc	Enoki Mushrooms	Listeria	Utopia Foods Inc
12/15/2022	Power Life	High Impact Plant Protein	Allergen - milk	THGH Partners LLC
12/15/2022	World Market	Pepper Collection Gift Set	Mold	Something South African LLC
12/16/2022	HEB TEXAS PETS	HEB TEXAS PETS Indoor Complete Dry Cat Food	Salmonella	TFP Nutrition
12/20/2022	Alsultan	Baklava and Betefour	Allergen - milk, nuts	Falcon Import and Export LLC
12/21/2022	Alpha	Frozen Burritos	Allergen - milk	The Miso Brothers Inc
12/22/2022	True Goodness	Plain Yogurt Alternative	Allergen - nuts	Meijer
12/23/2022	Wegmans Organic	Microgreens, sweet pea leaves, cat grass	Salmonella	Wegmans Food Markets, Inc.
12/23/2022	Melissa's	Pasta Para Duros	Allergen - wheat	World Variety Produce, Inc.
12/29/2022	Sun Sprouts	Alfalfa Sprouts	Salmonella	SunSprout Enterprises
12/29/2022	Caesar's Pasta & Orefresco	Frozen manicotti	Listeria	Caesar's Pasta, LLC
12/29/2022	Sun Sprouts	Alfalfa Sprouts	Salmonella	SunSprout Enterprises
12/30/2022	Full Circle Market & Naturally Better	Oat & Honey Organic Granola	Allergen - nuts	Garden of Light dba Bakery on Main
12/30/2022	Tohato	Nagewa Snack	Allergen - milk	Daiso California LLC

APPENDIX - USDA RECALLS/ALERTS 2022

DATE	WHAT	WHY	PRIMARY CONCERN	HOW MUCH	WHERE
1/6/2022	Kettle River Products of Minnesota Recalls Chicken Alfredo Pizza	Misbranding and undeclared allergen -- wheat.	Allergen - wheat	1,464 pounds of chicken alfredo pizza	Shipped to retail and restaurant locations, as well as fundraiser programs in Minnesota and Wisconsin.
1/6/2022	Interstate Meat Dist. Inc. of Oregon Recalls Ground Beef	Possible E. coli O157: H7 contamination.	E. coli	28,356 pounds of ground beef products	Shipped to retail locations in Arizona, California, Nevada, Oregon, Utah, Washington and Wyoming.
1/8/2022	Abbyland Foods, Inc. of Wisconsin Recalls Beef Stick	Misbranding and undeclared allergens -- milk.	Allergen - milk	14,976 pounds of beef sticks	Shipped to retail locations nationwide.
1/28/2022	FSIS Issues Public Health Alert for Ready-To-Eat Chicken Salad (produced by Simply Fresh Market in Georgia.)	Possible Listeria contamination.	Listeria	N/A	Shipped to three local markets in Atlanta, Ga.
2/11/2022	Great American Cobbler Company, LLC. of Georgia Recalls Creole Style Chicken Pot Pie	Misbranding and an undeclared allergen -- soy.	Allergen - soy	4,272 pounds of chicken pot pie products	Shipped to retail locations in Georgia, Wisconsin, and Virginia.
2/16/2022	Morgan Foods of Indiana Recalls Skyline Chili	Misbranding and undeclared allergens -- milk, wheat and soy.	Allergen - milk, wheat, soy	2,205 pounds of Skyline chili	Shipped to retail locations nationwide.
2/18/2022	Corfu Foods, Inc. of Illinois Recalls Swai (Siluriformes) fish products	Imported without benefit of import reinspection.	Not inspected	6,570 pounds of swai (Siluriformes) fish products	Shipped to institutions, restaurants, and retail locations in Illinois, Indiana, Michigan, and Wisconsin.
2/22/2022	Frickenschmidt Foods LLC of Missouri Recalls Ready-to-Eat Beef Stick	Misbranding.	Allergen - wheat	5,795 pounds of ready-to-eat beef stick products	Shipped to retail locations nationwide and sold through online sales.
3/1/2022	FSIS Issues Public Health Alert for Ready-to-Eat Meat Products Containing FDA-Regulated Seasoning Mix That Has Been Recalled	Misbranding and an undeclared allergen -- undeclared wheat.	Allergen - wheat	N/A	Some of the products were distributed nationwide.
3/4/2022	Boyd Specialties, LLC of California Recalls Jerky	Possible Listeria contamination.	Listeria	1,634 pounds of ready-to-eat jerky products	Shipped to retail locations in Alabama, California, Connecticut, Michigan, New Jersey, North Carolina, Pennsylvania, and Texas.
3/10/2022	FSIS Issues Public Health Alert for Chicken Salad Products Containing FDA-Regulated Dressing that has been Recalled	Foreign material contamination -- hard plastic.	Foreign material: plastic	N/A	Shipped to retail locations in Arizona, California, Nevada, New Mexico, and Utah.
3/23/2022	FSIS Issues Public Health Alert for Ready-To-Eat Salad Containing Meat and Poultry	Misbranding and undeclared allergens -- egg, milk, peanut or wheat..	Allergen - egg, milk, peanut or wheat	N/A	Shipped to retail and food service locations in Alaska
3/25/2022	FSIS Issues Public Health Alert for Ready-to-Eat Chicken Meal Kits (through Taylor Farms New England)	Misbranding and undeclared allergens -- wheat and soy.	Allergen - wheat, soy	N/A	Shipped to retail locations in Connecticut, Maine, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont.
4/16/2022	Firehouse Jams, LLC of Pennsylvania Recalls Uncured Bacon Marmalade	Produced without benefit of inspection.	Not inspected	Recall expanded to 3,819 pounds of uncured bacon marmalade	Sold online and shipped to retail locations nationwide.

DATE	WHAT	WHY	PRIMARY CONCERN	HOW MUCH	WHERE
4/22/2022	Tennessee Brown Bag, LLC of Tennessee Recalls Beef Jerky	Produced without benefit of inspection.	Not inspected	4,590 pounds of beef jerky	Sold directly to consumers nationwide through websites and through retail locations in Alabama, Georgia, South Carolina, Tennessee, and Virginia.
4/25/2022	Lakeside Refrigerated Services of New Jersey Recalls Ground Beef	Possible E. coli O103 contamination.	E. coli	120,872 pounds of ground beef	Shipped to retail locations nationwide.
4/27/2022	FSIS Issues Public Health Alert for Ground Beef (All Natural Laura's, Kroger, Private Selection)	Possible E. coli O26 contamination.	E. coli	N/A	Distributed to warehouses in Oregon and Washington and sold at retail locations.
4/28/2022	FSIS Issues Public Health Alert for Ready-to-Eat Frozen Chicken (through Trader Joe's)	Imported without the benefit of import reinspection.	Not inspected	N/A	Shipped to Trader Joe's locations in Idaho, Oregon, and Washington.
4/29/2022	Wayne Farms, LLC of Alabama Recalls Ready-to-Eat Chicken Breast Fillet	May be undercooked.	Undercooked	30,285 pounds of chicken breast fillets	Shipped to a distributor in Illinois and further distributed to restaurants.
5/3/2022	Safeway Fresh Food, LLC of New Jersey Recalls Ready-To-Eat Salad Containing Chicken	Misbranding and undeclared allergens -- anchovies, egg and wheat.	Allergen - anchovies, egg, wheat	717 pounds of salad	Shipped to distributors in Maryland and Virginia and then further distributed to retailers in Delaware, Maryland, New Jersey, New York, Pennsylvania and Virginia.
5/6/2022	Pop's Que and Stew of Alabama Recalls Frozen Stew	Produced without the benefit of inspection.	Not inspected	12,472 pounds of stew	Shipped to retail locations in Alabama, Georgia, Mississippi, and Tennessee.
5/6/2022	Olympia Meats of Oregon Recalls Ready-To-Eat Pork Deli Meat	Misbranding and undeclared allergens -- pistachios (tree nuts).	Allergen - nuts	862 pounds of RTE pork deli meat	Distributed to locations in Maine, Oregon, and Washington for retail and foodservice distribution.
5/11/2022	FSIS Issues Public Health Alert for Raw Ground Beef (sold by Whole Foods Market)	Foreign material: hard plastic.	Foreign material: plastic	N/A	Shipped to Whole Foods Market locations nationwide.
5/13/2022	FSIS Issues Public Health Alert for Weis Markets' in Pennsylvania for Ready-To-Eat General Tso Chicken Meals	Misbranding and undeclared allergens -- milk.	Allergen - milk	N/A	Sold at Weis Markets' retail delis in Delaware, Maryland, New Jersey, New York, Pennsylvania, Virginia, and West Virginia
5/18/2022	America New York Ri Wang Food Group Co., Ltd of New York Recalls Ready to Eat Pork Sausage	Possible foreign matter contamination - metal.	Foreign material: metal	14,635 pounds	Shipped to retail locations nationwide.
5/18/2022	FSIS Issues Public Health Alert for Ready-To-Eat Ham through Plumrose USA DBA Swift Prepared Foods of Iowa	Possible processing deviation.	Undercooked	N/A	Shipped to Walmart stores in Illinois, Indiana and Ohio.
5/26/2022	Smithfield Packaged Meats Corp. of Iowa Recalls A Ready-To-Eat Bacon Topping	Possible foreign matter contamination -- metal.	Foreign material: metal	185,610 pounds of RTE bacon topping	Shipped to distributors and retail locations nationwide.
5/27/2022	FSIS Issues Public Health Alert for Ready-to-Eat Salad (A G Specialty Foods)	Contains peanut butter that may be contaminated with salmonella.	Salmonella	N/A	Distributed to an Amazon Go retail location in Washington.
6/9/2022	Northern Tier Bakery, LLC of Minnesota Recalls Ready-To-Eat Salad	Possible Listeria contamination.	Listeria	905 pounds of ready-to-eat salad products	Shipped to retail locations in Minnesota and Wisconsin.

DATE	WHAT	WHY	PRIMARY CONCERN	HOW MUCH	WHERE
6/13/2022	Yumei Foods USA, Inc. of California Recalls Ineligible Siluriformes (fish) Imported from China	Imported from the People's Republic of China, a country ineligible to export processed Siluriformes (fish) to the U.S.	Ineligible exporter	9,370 pounds of imported Siluriformes	Shipped to retail and wholesale locations nationwide.
6/24/2022	FSIS Issues Public Health Alert for Ineligible Siluriformes (fish) Imported from Korea by Grand BK Corp. of New Jersey	Ineligible siluriformes (fish) products imported from Korea.	Ineligible exporter	N/A	Shipped to retail locations in Georgia, Maryland, Massachusetts, Michigan, New Jersey, New York, Pennsylvania, and Virginia, and sold through internet sales nationwide.
6/28/2022	Creminelli Fine Meats of Utah Recalls Mini Parmesan Salami Stick	Misbranding and an undeclared allergen -- egg lysozyme.	Allergen - egg	4,207 pounds of ready-to-eat parmesan salami sticks	Shipped to retail locations in Arizona, California, Colorado, Florida, Georgia, Illinois, Massachusetts, and Utah, and sold through internet sales nationwide.
7/7/2022	FSIS Issues Public Health Alert for Rendered Pork Fat	Produced without the benefit of federal inspection.	Not inspected	N/A	Shipped to a warehouse distributor in Bronx, New York.
7/12/2022	FSIS Issues Public Health Alert for Ready-to-Eat Caesar Salad with Chicken (through Trader Joe's)	Misbranding and undeclared allergens -- egg.	Allergen - egg	N/A	Shipped to Trader Joe's locations in Idaho, Oregon, and Washington.
7/29/2022	Ready Dough Pizza Inc. of Florida Recalls Pepperoni Pizza	Produced without benefit of inspection and also misbranding and undeclared allergens -- milk, wheat and soybeans.	Not inspected	updated from 6,595 pounds to 8,018 pounds	Shipped to retail locations in Delaware, Florida, and Pennsylvania.
7/20/2022	MSI Express Inc. of Texas Recalls Unilever Food Solutions U.S. Knorr Curry Chicken and Rice Soup Mix	Misbranding and undeclared allergen -- milk.	Allergen - milk	16,498 pounds of chicken and rice soup mix	Distributed in the United States and Canada to professional food service trades, such as restaurants, cafeterias, fast food chains, and sports stadiums, as well as through online sales.
7/28/2022	Danny's Sub and Pizza of Florida Recalls Meat Pizza	Produced without benefit of inspection.	Not inspected	19,275 pounds of frozen meat pizza	Shipped to retail locations in Florida and Texas.
7/30/2022	Conagra Brands, Inc., of Arkansas Recalls Frozen Beef	Misbranding and undeclared allergens -- egg.	Allergen - egg	119,581 pounds of frozen beef	Shipped to retail locations nationwide and impacts only the P.F. Chang's Home Menu Beef & Broccoli product listed. It does not include any product sold at P.F. Chang's restaurants.
7/30/2022	Rachael's Food Corp. of Massachusetts Recalls Ready-To-Eat Meat and Poultry Wrap	Possible Listeria contamination.	Listeria	2,246 pounds of ready-to-eat meat and poultry wraps	Shipped to retail locations in Connecticut, Massachusetts, Rhode Island, and New York.
8/14/2022	Home Run Inn Frozen Foods of Illinois Recalls Frozen Meat Pizza	Possible foreign matter contamination -- metal.	Foreign material : metal	13,099 pounds of frozen meat pizza	Shipped to a distributor in Illinois and then further distributed to retailers.
8/18/2022	FSIS Issues Public Health Alert for Ground Beef (Hawaii Big Island Beef)	Possible E. coli O157: H7 contamination.	E. coli	N/A	Shipped to retail and restaurant locations in Hawaii.
8/23/2022	FSIS Issues Public Health Alert for Perdue Frozen Ready-To-Eat Chicken Tender	Foreign material contamination -- clear plastic.	Foreign material: plastic	N/A	Shipped to BJ's Wholesale Club retail locations nationwide.
8/24/2022	FSIS Issues Public Health Alert for Poultry and Meat	Misbranding and undeclared allergens -- milk. Contains FDA-regulated corn starch that has been recalled.	Allergen - milk	N/A	ouse, distributor and retail location

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9/1/2022	Pizza John's of Maryland Recalls Pepperoni Pizza	Produced without benefit of inspection.	Not inspected	156,498 pounds of pepperoni pizza	Shipped to retail locations in Maryland.
8/30/2022	Connoisseur's Kitchen of British Columbia Recalls Imported Frozen Chicken	Possible Listeria contamination.	Listeria	880 pounds of frozen ready-to-eat chicken entree products	Shipped to retail locations in Alaska and Washington.
8/31/2022	Valrhona Inc. of New York Recalls Ineligible Egg Products Produced in Italy	Italy is ineligible to export egg products to the U.S.	Ineligible exporter	66 pounds of dried albumin egg products	Shipped to locations in California, Florida, Nevada, and New York.
9/6/2022	Magnolia Provision Co., Inc. of Tennessee Recalls Beef Jerky	Possible Listeria contamination.	Listeria	497 pounds of beef jerky	Shipped to retail locations nationwide.
9/7/2022	Sunset Farm Foods Inc., of Georgia Recalls Sausage	Possible foreign matter contamination -- thin blue plastic.	Foreign material: plastic	4,480 pounds of chicken and pork smoked sausage	Shipped to retail locations in Alabama, Florida, Georgia and North Carolina.
9/10/2022	FSIS Issues Public Health Alert For Specific Ground Beef In HelloFresh Meal Kits	Due to Possible E. coli O157:H7 contamination.	E. coli	N/A	Nationwide
9/16/2022	FSIS Issues Public Health Alert For Chicken Entree (through Publix)	Misbranding and an undeclared allergen -- egg.	Allergen - egg	N/A	Shipped to Publix locations in Alabama, Florida, Georgia, North Carolina, South Carolina, Tennessee and Virginia.
9/20/2022	Valley International Cold Storage Acquisition, LLC, of Florida Recalls Frozen Beef	Misbranding and undeclared allergens -- milk.	Allergen - milk	22,061 pounds of frozen beef	Shipped to retail locations nationwide.
9/23/2022	Empanadas Valrico Inc. of Florida Recalls Beef and Chicken Empanada	Produced without benefit of inspection.	Not inspected	6,247 pounds of beef and chicken empanada	Shipped to retail locations in Florida.
9/24/2022	Behrmann Meat and Processing Inc. of Illinois Recalls Various Ready-to-Eat Meat	Possible Listeria contamination.	Listeria	87,382 pounds of various ready-to-eat meat products	Shipped to retail locations and wholesale distributors in Illinois, Kentucky and Missouri.
10/1/2022	FSIS Issues Public Health Alert for Ready-To-Eat Chili Cheese Wieners (through Family Fare of Wisconsin)	Possible Listeria contamination.	Listeria	N/A	Shipped to a Family Fare retail location in Minnesota.
10/13/2022	FSIS Issues Public Health Alert for Ground Beef	Possible E. coli O103 contamination.	E. coli	N/A	The establishment's retail store location in Wyoming sold the affected product directly to consumers.
10/16/2022	AdvancePierre Foods Inc. of Oklahoma Recalls Pork Fritter	Possible foreign matter contamination -- hard pieces of plastic.	Foreign material: plastic	4,137 pounds of pork loin steak fritter	Shipped to distributors in Arkansas, Colorado, Illinois, Indiana, Iowa, Michigan, Missouri, Nebraska and Virginia and further distributed to restaurants and other food service operations.
10/21/2022	Bob Evans Farms Foods, Inc., of Ohio Recalls Italian Pork Sausage	Possible foreign matter contamination -- thin blue rubber.	Foreign material: rubber	7,560 pounds of italian pork sausage	Shipped to retail locations nationwide.
10/26/2022	New Universal Nourishment LLC of Florida Recalls Beef Burger Patty	Produced without benefit of inspection.	Not inspected	368 pounds of beef burger patty products	Shipped to retail locations in Florida.
10/27/2022	Lone Star Bakery, Inc. of Texas Recalls Beef Shepherd's Pie	Possible foreign matter contamination -- copper wire pieces.	Foreign material: metal	5,740 pounds of beef shepherd's pie products	Shipped to distributor and retail locations in California, Florida, Georgia and Texas.
10/28/2022	JYC Enterprise, Inc. of Texas Recalls Chicken and Pork Potsticker	Produced without benefit of inspection.	Not inspected	zen chicken and po	Shipped to restaurants in Wisconsin.

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10/29/2022	Foster Farms of Louisiana Recalls Fully Cooked Frozen Chicken Patty	Possible foreign matter contamination -- hard clear pieces of plastic.	Foreign material: plastic	148,000 pounds of fully cooked frozen chicken breast patty products	Shipped to Costco distribution centers in Arizona, California, Colorado, Utah and Washington and may have been further distributed to Costco retail locations.
11/9/2022	Menu19 LLC of California Recalls Frozen Beef Dumpling	Produced without benefit of inspection.	Not inspected	5,001 pounds of frozen beef dumplings	Shipped to restaurants and retail locations in California.
11/16/2022	Tyson Fresh Meats, Inc. of Texas Recalls Raw Ground Beef	Possible foreign matter contamination -- reflective, mirror-like material.	Foreign material: mirror	93,697 pounds of raw ground beef products	Shipped to retail locations in Texas.
11/30/2022	FSIS Issues Public Health Alert for Fully Cooked Summer Sausage	Possible foreign matter contamination -- plastic.	Foreign material: plastic	N/A	Shipped to retail locations in Kansas and Missouri and additional locations through online sales.
12/5/2022	Kraft Heinz Foods Co. of Missouri Recalls Ready-To-Eat Ham and Cheese Loaf	Possible cross-contamination with under-processed products.	Undercooked	2,400 pounds of ready-to-eat ham and cheese loaf products	Shipped to distribution centers in Ohio and Virginia and further distributed for retail sales.
12/5/2022	FSIS Issues Public Health Alert for Ground Beef Products	Tested positive for E. coli O157:H7.	E. coli	N/A	Sold in one La Michoacana Meat Market retail store in Texas.
12/15/2022	Mountain View Packaging, LLC. of Idaho Recalls Frozen Ready-To-Eat Crispy Chicken with Almonds Entrée	Misbranding and an undeclared allergen -- shellfish	Allergen - fish	6,013 pounds of frozen ready-to-eat crispy chicken	Shipped to retail locations nationwide.
12/22/2022	Morasch Meats Inc. of Oregon Recalls Raw Frozen Diced Beef	Possible E. coli O157: H7 contamination.	E. coli	3,930 pound of raw frozen diced beef	Shipped to distributor locations in Oregon for further distribution to restaurants and other institutional users.