



## RECALL NOTIFICATION

The recall information shown below has been supplied by  
The United States Department of Agriculture and the Food Safety and Inspection Service

### Ohio Firm Recalls Frozen Meat Pizzas Due to Possible *E. coli* O157:H7 Contamination

#### Recall Release

CLASS I RECALL

FSIS-RC-049-2007

HEALTH RISK: HIGH

Congressional and Public Affairs  
(202) 720-9113  
Amanda Eamich

**WASHINGTON, Nov. 1, 2007** - General Mills Operations, a Wellston, Ohio, establishment, is voluntarily recalling approximately 3.3 million pounds of frozen meat pizza products because they may be contaminated with *E. coli* O157:H7 and may be linked to an outbreak of *E. coli* O157:H7 illnesses, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following products are subject to recall: [[View Labels](#)]

- 10.2-ounce packages of "Totino's The Original Crisp Crust Party Pizza Pepperoni."
- 10.2-ounce packages of "Totino's The Original Crisp Crust Party Pizza, Classic Pepperoni."
- 10.2-ounce packages of "Totino's The Original Crisp Crust Party Pizza, Pepperoni Trio."
- 10.7-ounce packages of "Totino's The Original Crisp Crust Party Pizza, Combination Sausage & Pepperoni Pizza."
- 10.5-ounce packages of "Totino's The Original Crisp Crust Party Pizza, Three Meat Sausage, Canadian Style Bacon & Pepperoni Pizza."
- 10.9-ounce packages of "Totino's The Original Crisp Crust Party Pizza, Supreme Sausage & Pepperoni Pizza with Green Peppers & Onions."
- 6.8-ounce packages of "JENO'S CRISP `N TASTY PIZZA, PEPPERONI."
- 7.0-ounce packages of "JENO'S CRISP `N TASTY PIZZA, COMBINATION SAUSAGE AND PEPPERONI PIZZA."
- 7.2-ounce packages of "JENO'S CRISP `N TASTY PIZZA, SUPREME SAUSAGE AND PEPPERONI WITH GREEN PEPPERS AND ONION PIZZA."

Each package also bears the establishment number "EST. 7750" inside the USDA mark of inspection as well as a "best if used by" date on or before "02 APR 08 WS." The company applies the "best if used by date" on the package based on a 155-day shelf life, however consumers are urged to look in their freezers for similar frozen pizza products and discard them if found.

The frozen meat pizza products subject to recall were produced on or before Oct. 30 and were

distributed to retail establishments nationwide.

The problem was discovered following an investigation carried out by the Tennessee Department of Health in coordination with the Centers for Disease Control and Prevention into a multi-state cluster of *E. coli* O157:H7 illnesses that may be linked to this product. Illnesses occurred in Illinois (1), Kentucky (3), Missouri (2), New York (2), Ohio (1), Pennsylvania (1), South Dakota (1), Tennessee (8), Virginia (1), and Wisconsin (1). Illness onset dates ranged between July 20 and Oct. 10. All patients have recovered. The CDC, State public health departments and FSIS also continue investigation into the multi-state illness outbreak.

Consumers with questions about the recall should contact company Consumer Hotline at (800) 949-9055. Media with questions about the recall should contact company Director of Communications Tom Forsythe at (763) 764-6364.

*E. coli* O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea and dehydration. The very young, seniors and persons with compromised immune systems are the most susceptible to foodborne illness.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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.

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### Food Safety Questions? Ask Karen!

FSIS' automated response system can provide food safety information 24/7



[www.fsis.usda.gov](http://www.fsis.usda.gov)



Product Labels









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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.