



## **RECALL NOTIFICATION**

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

### **Texas Firm Recalls Cattle Heads That Contain Prohibited Materials**

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#### **Recall Release**

**FSIS-RC-028-2008**

**CLASS II RECALL**

**HEALTH RISK: LOW**

Congressional and Public Affairs  
(202) 720-9113  
Roger Sockman

**WASHINGTON, August 7, 2008** - Dallas City Packing, Inc., a Dallas, Texas, establishment, is recalling approximately 941,271 pounds of cattle heads with tonsils not completely removed, which is not compliant with regulations that require the removal of tonsils from cattle of all ages, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

Tonsils are considered a specified risk material (SRM) and must be removed from cattle of all ages in accordance with FSIS regulations. SRMs are tissues that are known to contain the infective agent in cattle infected with Bovine Spongiform Encephalopathy (BSE), as well as materials that are closely associated with these potentially infective tissues. Therefore, FSIS prohibits SRMs from use as human food to minimize potential human exposure to the BSE agent.

The following products subject to recall include:

- Various weight boxes of "2-BEEF HEAD." Each shipping package bears the establishment number "EST. 156" inside the USDA mark of inspection, as well as a packaging date between "2 05 7" and "8 05 8" stamped on the side of the box.
- Various weight boxes of "3-BEEF HEAD." Each shipping package bears the establishment number "EST. 156" inside the USDA mark of inspection, as well as a packaging date between "2 05 7" and "8 05 8" stamped on the side of the box.

The company is recalling all products packed between Feb. 5, 2007, and Aug. 5, 2008. These products were distributed primarily to retail establishments in Texas as well as distribution centers in California, Colorado, Louisiana, New Jersey, Oklahoma and Texas.

The problem was discovered by FSIS.

Media and consumers with questions about the recall should contact company President Alan Rubin or Vice President David Meyers at (214) 948-3901.

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

**Food Safety Questions? Ask Karen!**  
FSIS' automated response system can provide food safety information 24/7

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<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.