



## RECALL NOTIFICATION

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

### **New York Firm Recalls Fresh Pork Products Due To Possible Dioxin Contamination**

**Recall Release**

**CLASS II RECALL**

**FSIS-RC-049-2008**

**HEALTH RISK: LOW**

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

**WASHINGTON, Dec. 11, 2008** - Tommy Moloney's Inc., a Long Island City, NY., establishment, is recalling approximately 4,041 pounds of fresh pork products that may be contaminated with dioxins, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

FSIS was notified by the Food Safety Authority of Ireland (FSAI) that routine surveillance tests indicated the presence of dioxin in pork products that were sent to multiple importers of record in the United States. FSIS believes the probability of adverse health effects related to consumption of these pork products to be low, and concurs with the conclusions of a risk assessment conducted by FSAI.

The products subject to recall include: [[View Label Below](#)]

- 8-ounce packages of "Tommy Moloney's Traditional Irish Breakfast Bacon, Made from imported Irish Pork." The label bears the establishment number "EST. 33789" inside the U.S. mark of inspection as well as a "sell by" date between "Dec. 15, 2008" and "Jan. 31, 2009."

The pork products were produced in Ireland between Sept. 1 and Dec. 7, 2008, and were then exported to the United States. These products were sent to retail stores in California, Connecticut, Florida, Massachusetts, New Jersey, New York, Massachusetts and Virginia.

Consumers and media with questions about the recall should contact company President Bill Colbert at (718) 326-2100.

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.



www.fsis.usda.gov

### Food Safety Questions? Ask Karen!

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

Last Modified: December 11, 2008

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

**Nutrition Facts**  
Serving Size (45g) 2 Slices  
Servings Per Container: approx. 3

Amount Per Serving	
Calories 140	Calories from Fat 120
% Daily Value	
Total Fat 13 g	20%
Trans Fat 0g	
Saturated Fat 6 g	30%
Cholesterol 30 mg	10%
Sodium 460 mg	19%
Total Carbohydrate 1 g	0%
Sugars less than 1 g	0%
Protein 6 g	
Iron 2%	

Not a significant source of dietary fiber, sugars, vitamin A and C, calcium & iron  
\* Percent Daily Values are based on a 2,000 calorie diet.

KEEP REFRIGERATED

# Tommy Moloney's

## Traditional Irish Breakfast Bacon

Made from imported Irish Pork

Net Weight 8 oz (227g)

INGREDIENTS: Pork, Water, Salt, Sodium Phosphate, Dextrose, Sodium Erythorbate, Sodium Nitrite.

PRODUCED BY TOMMY MOLONEYS  
MASPETH, NY • (800) 631-6363 • www.tommymoloneys.com

**SAFE HANDLING INSTRUCTIONS**

This product was prepared from inspected and passed meat. Some 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 refrigerated or frozen. Thaw in refrigerator or microwave.
-  Keep raw meat separate from other foods.
-  Wash working surfaces (including cutting boards), utensils and hands after touching raw meat.
-  Cook thoroughly.
-  Keep hot foods hot, refrigerate leftovers immediately or discard.

SELL BY:

COOKING INSTRUCTIONS - Stovetop: Cook bacon in a skillet over medium heat until browned, turning to brown evenly (8 to 10 mins). **Grill:** Place on grill pan and cook under high heat for 4 minutes per side.