



Ohio Department of Agriculture  
and  
Ohio Department of Health



Governor Ted Strickland  
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To: Health Commissioners, Environmental Health Directors, Nursing Directors, ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2010-22a10

Date: March 10, 2010

**Texas Firm Recalls Ready-To-Eat Beef Taquito and Chicken Quesadilla Products due to Possible *Salmonella* Contamination**

WASHINGTON, March 9, 2010 - Windsor Foods, a firm with operations in Lampasas, Texas, and Oakland, Miss., is recalling approximately 1.7 million pounds of ready-to-eat (RTE) beef taquito and chicken quesadilla products that may be contaminated with *Salmonella*. The packages of beef taquito and chicken quesadilla products contain as an ingredient the specific Hydrolyzed Vegetable Protein (HVP), which was previously recalled, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The U.S. Food and Drug Administration (FDA) announced a recall of the HVP product on March 4, 2010. A recall of the ready-to-eat taquito and quesadilla products containing the HVP was warranted due to the determination that the HVP ingredient was added after *Salmonella* prevention steps were applied.

The products subject to recall include:

*Beef Taquito Products*

- 1.25-pound cartons of "JOSÉ OLÉ TAQUITOS SHREDDED STEAK ROLLED IN CORN TORTILLAS," bearing any of the following identifying package code numbers: "3359327," "3359334," "3359337," "3359338," "3359342," "3359343," "3359344," "3359345," "3359353," "3359354," "3359355," "3359356," "3359363," "3350002," "3350004," "3350007," "3350008," "3350012," "3350016," "3350017," "3350018," "3350023," "3350025," "3350026," "3350029," "3350031," "3350033," "3350036," "3350040," "3350042," "3350046," "3350047," "3350055," "3350057," "3350060," "3350062." These products were produced between the dates of Nov. 23, 2009 through March 3, 2010.
- 2.5-pound cartons of "JOSÉ OLÉ TAQUITOS SHREDDED STEAK ROLLED IN CORN TORTILLAS," bearing any of the following identifying package code numbers: "3359340," "3359357," "3350005," "3350014," "3350028," "3350037," "3350053," "3350020," "3350044." These products were produced between the dates of Dec. 6, 2009 through Feb. 22, 2010.
- 1.6-pound cartons of "EL PASADO BEEF TAQUITOS," bearing any of the following identifying package code numbers: "3350017," or "3350029." These products were produced on Jan. 17 and 29, 2010.
- 4-pound cartons of "EL PASADO SHREDDED BEEF MINI TAQUITOS," bearing any of the following identifying package code numbers: "3350002," "3350005," "3350023," "3350037." These products were produced between the dates of Jan. 2, 2010 through Feb. 6, 2010.

- 4-pound cartons of "CASA SOLANA SHREDDED BEEF MINI TAQUITOS," bearing any of the following package code numbers: "3359344" or "3350060." These products were produced on Dec. 10, 2009 and March 1, 2010.
- 12.5-pound cartons of "E-Z EATS! BEEF TAQUITOS," bearing the identifying package code number "3350042." These products were produced on Feb. 11, 2010.
- 1.25-pound cartons of "GIANT EAGLE STEAK TAQUITOS," bearing the identifying package code "3350025." These products were produced on Jan. 25, 2010.
- 20-pound cartons of "JOSÉ OLÉ BEEF TAQUITOS," bearing any of the following identifying package codes: "3359337," or "3350012." These products were produced on Dec. 3, 2009 and Jan. 12, 2010.
- 3.3-pound cartons of "POSADA TAQUITOS CORN SHREDDED BEEF," bearing any of the following identifying package codes: "3359357," "3350005," "3350020." These products were produced on Dec. 23, 2009, Jan. 5, 2010, and Jan. 20, 2010.
- 15-ounce cartons of "JOSÉ OLÉ TAQUITOS SHREDDED STEAK ROLLED IN CORN TORTILLAS," bearing any of the following identifying package codes: "3359342," "3359354," "3350018," "3350031," "3350047," "3350051." These products were produced between the dates of Dec. 8, 2009 through Feb. 20, 2010.

#### *Chicken Quesadilla Products*

- 15-pound boxes containing 3-pound 12-ounce cartons of "EL PASADO GRILLED CHICKEN QUESADILLAS GRILLED WHITE MEAT CHICKEN, CHEESE & SALSA FOLDED IN A FLOUR TORTILLA," bearing the identifying package code "3530028," or "3539352." These products were produced on Dec. 18, 2009 and Jan. 28, 2010.

Each of the beef taquito cartons subject to recall bear a label with establishment number "EST. 5590" inside the USDA mark of inspection. The chicken quesadilla boxes subject to recall bear the USDA mark of inspection, with the establishment number "P-34708" located separately on each box. These products were distributed to foodservice and retail establishments nationwide. When available, the retail distribution list(s) will be posted on FSIS' Web site at [http://www.fsis.usda.gov/FSIS\\_Recalls/Open\\_Federal\\_Cases/index.asp](http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp).

FSIS has received no reports of illnesses associated with the consumption of these products. Individuals concerned about an illness should contact a physician.

According to FDA's March 4, 2010 release, FDA conducted an investigation after a customer of an FDA regulated firm reported finding *Salmonella* in the HVP ingredient. This resulted in the subsequent recall of the contaminated HVP products.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers (including restaurants) of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Consumers with questions regarding the recall should contact the company at (877) 653-2181. Media with questions regarding the recall should contact the company's Vice President of Marketing, Sales, and Logistics, Lynn Hall at (512) 249-3416.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. Salmonella infections can be life-threatening, especially to those with weak immune systems, such as infants, the elderly, and persons with HIV infection or undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within eight to 72 hours. Additional symptoms may be chills, headache, nausea and vomiting that can last up to seven days.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at 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.

### **Recommendations for Preventing Salmonellosis:**

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Also wash cutting boards, dishes and utensils with hot soapy water. Clean up spills right away.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Cook raw meat and poultry to safe internal temperatures before eating. The safe internal temperature for meat such as beef and pork is 160° F, and 165° F for poultry, as determined with a food thermometer.

Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90° F). Refrigerate cooked meat and poultry within two hours after cooking.