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ODA Director
James Zehringer

ODH Director
Theodore E. Wymyslo, M.D.

Date: May 9, 2011

TO: Health Commissioners, Directors of Environmental Health and Interested Parties

RE: Recall Announcement (ODA/ODH) 2011-059

Kentucky Firm Recalls Chicken Products Due To Mislabeling and Undeclared Allergen

WASHINGTON, May 6, 2011 - Stir the Pot, LLC, a Louisville, Ky. establishment, is recalling approximately 18,648 pounds of chicken products because they contain an undeclared allergen, fish in the form of an anchovy puree in Worcestershire sauce, which is not noted on the label.

The products subject to recall include:

- 45-lb. cases of "J. Gumbo's Drunken Chicken-Dark Chicken With stewed Tomatoes" with each case containing five, 9-lb. bags with case codes of 2370, 2371, 2372, 2373, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2374, 2376, 2375, 2377, 2378, 2379, 2386, 2387, 2385, 2388, 2389 and Batch number 2401.
- 45-lb. cases of "J. Gumbo's Chicken Zydeco-Dark Chicken Meat in a Sweet Chili Sauce" with each case containing five, 9-lb. bags with case codes of Z-018, Z017, Z-016 and Batch number Z020.
- 45-lb. cases of "J. Gumbo's Voodoo Chicken-Dark Meat Chicken With Tomato Sauce and Spices" with each case containing five, 9-lb. bags with case codes of 3227, 3224, 3228, 3231, 3232, 3233, 3235, 3230, 3229, 3234 and Batch number VD 3242.
- 45-lb. cases of "J. Gumbo's Red Hot Chicken-Dark Chicken in Hot Sauce" with each case containing five, 9-lb. bags with case codes of RHY036, RHY037, RHY039, RHY040 and Batch number RH-Y042.

Cases also bear the establishment number "P-38461" inside the USDA mark of inspection. The products were produced between March 28, 2011 and April 28, 2011 and were shipped to distributors for foodservice use in Georgia, Indiana, Kentucky, Ohio and Tennessee.

The problem was discovered May 5, 2011 by a Food and Drug Administration inspector during a label review at the dual-jurisdiction establishment as part of a routine facility audit. The inspector then notified FSIS. The discrepancy is the result of a change in ingredient suppliers at the establishment. FSIS and the company have received no reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

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

Consumers and media with questions about the recall should contact the company's director of administration, Andrea Jones, at (502) 217-0094.

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.