

Governor
John R. Kasich**Lieutenant Governor**
Mary Taylor**ODA Director**
David T. Daniels**ODH Director**
Theodore E. Wymyslo, M.D.**DATE:** February 19, 2014**TO:** Health Commissioners, Directors of Environment Health and Interested Parties**RE:** Recall Announcement (ODA/ODH) 2014-018**California Firm Recalls Unwholesome Meat Products Produced Without the Benefit of Full Inspection**

Rancho Feeding Corporation, a Petaluma, Calif. establishment, is recalling approximately 8,742,700 pounds, because it processed diseased and unsound animals and carried out these activities without the benefit or full benefit of federal inspection. Thus, the products are adulterated, because they are unsound, unwholesome or otherwise are unfit for human food and must be removed from commerce, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following Rancho Feeding Corporation products are subject to recall:

- "Beef Carcasses" (wholesale and custom sales only)
- 2 per box "Beef (Market) Heads" (retail only)
- 4-gallons per box "Beef Blood" (wholesale only)
- 20-lb. boxes of "Beef Oxtail"
- 30-lb. boxes of "Beef Cheeks"
- 30-lb. boxes of "Beef Lips"
- 30-lb. boxes of "Beef Omasum"
- 30-lb. boxes of "Beef Tripas"
- 30-lb. boxes of "Mountain Oysters"
- 30-lb. boxes of "Sweet Breads"
- 30- and 60-lb. boxes of "Beef Liver"
- 30- and 60-lb. boxes of "Beef Tripe"
- 30- and 60-lb. boxes of "Beef Tongue"

- 30- and 60-lb. boxes of "Veal Cuts"
- 40-lb. boxes of "Veal Bones"
- 50-lb. boxes of "Beef Feet"
- 50-lb. boxes of "Beef Hearts"
- 60-lb. boxes of "Veal Trim"

Beef carcasses and boxes bear the establishment number "EST. 527" inside the USDA mark of inspection. Each box bears the case code number ending in "3" or "4." The products were produced Jan. 1, 2013 through Jan. 7, 2014 and shipped to distribution centers and retail establishments nationwide.

FSIS has received no reports of illness due to consumption of these products. Anyone concerned about an illness should contact a health care provider.

FSIS routinely conducts recall effectiveness checks to verify that recalling firms notify their customers of the recall and that steps are taken to make certain that recalled product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at: www.fsis.usda.gov/recalls.

Consumers and members of the media who have questions about the recall can contact the plant's Quality Control manager, Scott Parks, at (707) 762-6651.

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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.