



News Releases

Arkansas Firm Recalls Various Meat and Poultry Products Produced Without Inspection

Recall Release
FSIS-RC-012-2011

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
(202) 720-9113
Atiya Khan

WASHINGTON, Feb. 24, 2011 - Petit Jean Farm, a Morrilton, Ark., firm, is recalling an undetermined amount of various meat and poultry products that were produced without the benefit of federal inspection, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following products are subject to recall: [View Representative Labels (PDF Only; 3.2mb)]

"MEADOW LAMB" brand name (assorted weight packages) products:

- "LAMB CHOPS (ARM, RIB, AND LOIN)"
- "LAMB STEAKS (LEG AND SIRLOIN)"
- "LAMB ROASTS (LEG, WHOLE LOIN, AND RACKS)"
- "LAMB TIPS"
- "LAMB SHANKS"
- "GROUND LAMB"

"MEADOW BEEF" brand name (assorted weight packages) products:

- "BEEF STEAKS (PRIME RIB, SIRLOIN, T-BONE, and OTHER TYPES OF CUTS)"
- "BEEF ROASTS (ARM, CHUCK, RUMP, AND PIKE'S PEAK)"
- "BEEF TENDERLOIN FILLETS"
- "BEEF TIPS"
- "GROUND BEEF"

"PETIT JEAN FARM" brand name (assorted weight packages) products:

- "PORK CHOPS (BONELESS AND BONE-IN)"
- "STEAKS (HAM AND PORK)"
- "PORK ROASTS"
- "PORK RIBS"
- "FRESHSIDE BACON"
- "SMOKED BACON"
- "GROUND PORK"
- "PORK SAUSAGE (MILD AND HOT)"

- "WHOLE CHICKENS"

The firm is recalling all the products listed above which are currently in commerce. These products were sold through the Internet, as well as distributed to local markets and restaurants in Arkansas. The products subject to recall bear the establishment number "EST. 10650" inside the USDA mark of inspection, which does not belong to the recalling firm.

It should be noted that this recall does not impact products produced at Garner Abattoir & Meat Processing (Est. 10650) or Morrilton Packing Co. which does business as Petit Jean Meats (Est. 10646). FSIS encourages consumers to review the labels on the products subject to recall very carefully. When available, the retail distribution list(s) will be posted on FSIS' website at www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

FSIS and the firm are concerned that some product may still be frozen and in consumers' freezers. FSIS strongly encourages consumers to check their freezers and immediately discard any product that is the subject of this recall. The problem was discovered through a consumer complaint regarding a product purchased at a local market. FSIS has received no reports of illnesses due to consumption of these products. Anyone concerned about an illness should contact a physician.

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.

Consumer and media questions regarding the recall should be directed to the company owner, Edward Martsolf at (501) 208-2592.

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.

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

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Last Modified: February 24, 2011

USDA Recall Classifications	
Class I	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.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.