



News Releases

Georgia Firm Recalls Frozen Chicken Nugget Products That May Contain Foreign Materials

Recall Release
FSIS-RC-046-2010

CLASS II RECALL
HEALTH RISK: LOW

Congressional and Public Affairs
(202) 720-9113
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WASHINGTON, July 19, 2010 - Perdue Farms, Inc., a Perry, Ga. establishment, is recalling approximately 91,872 pounds of frozen chicken nugget products that may contain foreign materials, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include: [[View Labels](#) (PDF Only)]

- 1-pound, 13-ounce bag of "GREAT VALUE Fully Cooked Chicken Nuggets." Each bag bears the establishment number "P-33944" as well as a case code of "89008 A0160" on the backside of the packaging. There is also a "BEST IF USED BY" date of June 9, 2011.

Each case contains 8 bags and the frozen chicken nugget products were produced on June 9, 2010, and were shipped to a single retail store chain nationwide.

The company discovered small pieces of blue plastic after receiving consumer complaints. FSIS has not received any reports of injury at this time. Anyone concerned about an injury from consumption of this product should contact a physician.

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.

Media with questions about the recall should contact Luis Luna, Vice President of Corporate Communications, at (410) 341-2533. Consumers with questions about the recall should contact Perdue Consumer Relations at (877) 727-3447.

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

<http://www.askkaren.gov/>. "Ask Karen" live chat services are available Monday through Friday from 10:00 a.m. to 4:00 p.m. ET. 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. ET 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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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.