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## News &amp; Events

## News Releases

## California Firm Recalls Chorizo Sausages Due to Misbranding and an Undeclared Allergen

Recall Release  
 FSIS-RC-098-2011

**CLASS II RECALL**  
**HEALTH RISK: LOW**

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

**Editor's Note:** This recall release has been updated on the FSIS website with a correction to its USDA recall classification, as a Class II Recall, with a low health risk. This is the only update to this recall release.

**WASHINGTON, Dec 10, 2011** - Silva Sausage Co., a Gilroy, Calif. establishment, is recalling approximately 2,290 pounds of a chorizo sausage product because of misbranding and an undeclared allergen, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The product contains wheat, a known allergen, which is not noted on the label.

The products subject to recall include:  
[\[View Label\]](#):

- 5-lb. vacuum packs of "NETO'S MEXICAN CHORIZO 4/1."

The product subject to recall bears the establishment number "6086" inside the USDA mark of inspection and can be further identified by the item number "18062" and lot codes "11279," "11293," "11304," "11321," "11333," or "11341." The product was produced between Oct. 1, 2011, and Dec. 9, 2011, and distributed for institutional use in Santa Clara, Calif.

FSIS discovered the problem during a label review at the establishment. The review revealed that cereal, which contained wheat, was used in the product and was inadvertently left off the product labels. 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 vice president, Rick Martins, at (408) 293-5437.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [www.AskKaren.gov](http://www.AskKaren.gov). The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in

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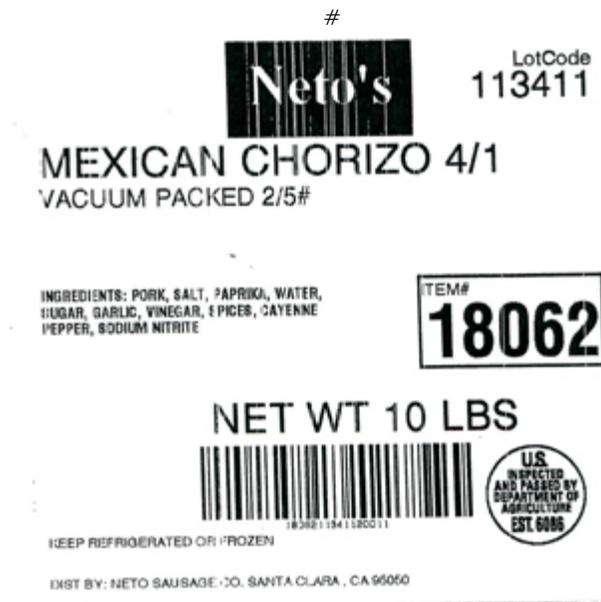
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English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.



[www.fsis.usda.gov](http://www.fsis.usda.gov)

**Food Safety Questions? Ask Karen!**

FSIS' automated response system can provide food safety information 24/7

Follow FSIS on Twitter at [twitter.com/usdafoodsafety](https://twitter.com/usdafoodsafety) or in Spanish at:

[twitter.com/usdafoodsafes\\_es](https://twitter.com/usdafoodsafes_es).

Last Modified: December 10, 2011

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