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## News &amp; Events

## News Releases

### Colorado Firm Recalls Frozen Chicken and Steak Fajita Products Due to Misbranding

 Recall Release  
 FSIS-RC-82-2011

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

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

**WASHINGTON, Oct 13, 2011** - Phil's Fresh Foods, Inc., a Boulder, Colo., establishment is recalling approximately 15,760 pounds of frozen chicken and steak fajita products due to misbranding, as the chicken fajita packages may contain steak, and the steak fajita packages may contain chicken, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

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

- 7-oz. cartons of "EVOL. BURRITOS FIRE GRILLED CHICKEN FAJITA."
- 7-oz. cartons of "EVOL. BURRITOS FIRE GRILLED STEAK FAJITA."

The products subject to recall bear the establishment number "EST. 21015" or "P-21015" inside the USDA mark of inspection on the carton, and an identifying lot number of "03311" on the inner plastic packaging. The products were produced between Feb. 2, 2011 and Feb. 3, 2011, and were distributed to retail establishments nationwide.

The problem was discovered by a consumer with a beef allergy who had an allergic reaction after consuming the product and reported it to the company. The problem occurred because the company inadvertently switched the two products during the packaging process. No additional reports of adverse reactions due to the consumption of these products have been received. 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 to ensure that steps are taken to make certain that the product is no longer available to consumers.

Consumers and news reporters with questions about the recall should contact the company's Public Relations Coordinator, Danielle Winslow, at (303) 815-1141.

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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**USDA Meat & Poultry Hotline**  
**1-888-MPHotline**

Ask Karen is available as an app for your iPad, iPhone, or Android mobile device, so you can take her with you to the grocery store, to the barbecue grill, or wherever you may have food safety questions. Go to [m.AskKaren.gov](http://m.AskKaren.gov) on your mobile device's browser, or download the app for free from the Android app store.

#

Label



[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)

Last Modified: October 13, 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.