

News Release

Green Chile Food Company Recalls Meat and Poultry Burrito Products Due to Possible Listeria Contamination

Class I Recall 050-2017
Health Risk: High May 13, 2017

[En Español](#)

Congressional and Public Affairs
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WASHINGTON, May 13, 2017– Green Chile Food Company, a Las Cruces, N.M. establishment, is recalling approximately 252,854 pounds of ready-to-eat (RTE) meat and poultry frozen burrito products because they may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat meat and poultry frozen burrito items were produced and packaged on various dates between March 8, 2017 and May 10, 2017. The following products are subject to recall: [[View Labels](#) (PDF Only)]

- 8-oz paper wrap packages containing “am pm & Green Chile FOOD COMPANY, EGG & BACON BURRITO with Cheddar Cheese, Potato, Green Chile, Salsa & Jalapeños” with case code of 833425000900.
- 8-oz paper wrap packages containing “am pm & Green Chile FOOD COMPANY, POBLANO CHICKEN BURRITO with Monterrey Jack Cheese, Salsa, Rice, Onion, Green Chile and Green & Red Bell Peppers” with case code of 833425000931.
- 8-oz paper wrap packages containing “am pm & Green Chile FOOD COMPANY, BEEF & POTATO BURRITO with Cheddar Cheese, Green Chile & Salsa” with case code of 833425000887.
- 7-oz paper wrap packages containing “Green Chile FOOD COMPANY, Chipotle Chicken Burrito with Salsa & Monterey Jack” with case code of 833425001426.
- 7-oz paper wrap packages containing “Green Chile FOOD COMPANY, CARNITAS Burrito with Salsa, Monterey Jack & Cilantro Lime Rice” with case code of 833425001488.
- 7-oz paper wrap packages containing “Green Chile FOOD COMPANY, EGG & SAUSAGE Breakfast Burrito with HASHBROWNS, Salsa, & Cheddar” with case code of 833425000382.
- 7-oz paper wrap packages containing “Green Chile FOOD COMPANY, EGG & BACON Breakfast Burrito with HASHBROWNS, Salsa, Green Chile & Cheddar” with case code of 833425000368.
- 7-oz paper wrap packages containing “Green Chile FOOD COMPANY, BEEF Burrito with POTATO, GREEN CHILE, Salsa & Cheddar” with case code of 833425000320.
- 7-oz paper wrap packages containing “Green Chile FOOD COMPANY, CHICKEN FAJITA Burrito with Salsa & Cheddar” with case code of 833425000429.
- 7-oz paper wrap packages containing “Green Chile FOOD COMPANY, SHREDDED STEAK Burrito with Salsa, Monterey Jack, Green Chile, Onion, Rice & Jalapeño Peppers” with case code of 10833425008941.
- 7-oz paper wrap packages containing “Green Chile FOOD COMPANY, BEEF & BEAN Burrito with Green Chile, Salsa & Cheddar” with case code of 833425000344.
- 7-oz paper wrap packages containing “Green Chile FOOD COMPANY, FIESTA Breakfast Burrito with Beef, Egg, HASHBROWNS, GREEN CHILE, Cheddar & Sausage” with case code of 833425000405.

The products subject to recall bear establishment number “M-21740 or P-21740” inside the USDA mark of inspection. These items were shipped to institutions, retail stores and distribution centers in California, Illinois, Oregon, and South Dakota.

The problem was initially discovered by FSIS Inspection Program Personnel (IPP) during a routine *Listeria monocytogenes* product sample of beef and potato burrito.

There have been no confirmed reports of illness due to consumption of these products.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

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. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Consumers with questions regarding the recall can contact Green Chile Concepts, Premiere Response Contact Center, at (800) 695-0843. Members of the media with questions regarding the recall can contact Greg Flack, CEO, at (952) 666-2995.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.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 6 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>.

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.