

Rastelli Bros., Inc. Recalls Meat Products due to Possible Foreign Matter Contamination

Class II Recall 109-2019

Health Risk: Low

Nov 7, 2019

Congressional and Public Affairs

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WASHINGTON, Nov. 7, 2019 – Rastelli Bros., Inc., doing business as Rastelli Foods Group, a Swedesboro, N.J. establishment, is recalling approximately 130,464 pounds of raw ground beef products that may be contaminated with extraneous materials, specifically plastic, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The raw ground beef items were produced from Oct. 3, 2019 through Oct. 15, 2019. The following products are subject to recall: [[View labels](#) (PDF only)]

- 16-oz vacuum sealed packages containing “NATURE’S RANCHER 100% GRASS FED ORGANIC GROUND BEEF 85% LEAN, 15% FAT” with case code 9276, 9283, 9287, or 9288 and use or freeze by dates of 10/24/19, 10/31/19, 11/04/19, 11/07/19, and 11/11/19.
- 16-oz vacuum sealed packages containing “NATURE’S RANCHER 100% GRASS FED ORGANIC GROUND BEEF 93% LEAN, 7% FAT” with case code 9276, 9283, 9287, or 9288 and use or freeze by dates of 10/24/19, 10/31/19, 11/04/19, 11/07/19, and 11/11/19.

The products subject to recall bear establishment number “EST. 7877-A” inside the USDA mark of inspection. These items were shipped to distribution centers and further sent to retail locations in Colorado, Connecticut, Georgia, Illinois, and Maryland.

The problem was discovered after FSIS received consumer complaints through the USDA Meat and Poultry Hotline. The firm also notified FSIS that they received a consumer complaint directly.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS is concerned that some product may be in consumers’ refrigerators or freezers. 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.

Consumers with questions about the recall can contact Mike Kelly, vice president of sales at Rastelli, at (856) 803-1100. Members of the media with questions about the recall can contact Raymond Rastelli, Jr., president and owner of Rastelli, at (856) 803-1100.

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) or live chat via [Ask USDA](#) from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Consumers can also browse food safety messages at [Ask USDA](#) or send a question via email to MPHotline@usda.gov. For consumers that need to report a problem with a meat, poultry, or egg product, the online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at <https://foodcomplaint.fsis.usda.gov/eCCF/>.

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.

Last Modified Nov 07, 2019