



News Releases

Pennsylvania Firm Recalls Reduced Sodium Chicken Noodle Soup Due to Mislabeling and an Undeclared Allergen

Recall Release
FSIS-RC-031-2011

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
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WASHINGTON, April 30, 2011 - Bay Valley Foods, LLC, a Pittsburgh, Pa., establishment is recalling approximately 188,181 pounds of Reduced Sodium Chicken Noodle Soup because it may contain an undeclared allergen. The product label indicates that the can contains Chicken Noodle Soup; however, it may contain Cream of Chicken Soup. The product was prepared using an ingredient blend that contained milk, a known allergen, which was not declared on the label, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The product subject to recall is: [[View Labels](#)]

- 10.5-oz. cans of "GREAT VALUE REDUCED SODIUM CHICKEN NOODLE CONDENSED SOUP."

The products subject to recall bear the USDA mark of inspection on the label, and the establishment number "P-51," and best-by date of "09 29 12" ink-jetted on the bottom of each can. These products were produced on September 29, 2010, and were distributed to a retail establishment nationwide. When available, the retail distribution list(s) will be posted on FSIS' website at www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

The problem was discovered after Bay Valley Foods, Inc. received a customer complaint that the product was incorrectly labeled. FSIS and the company have received no reports of adverse reactions due to

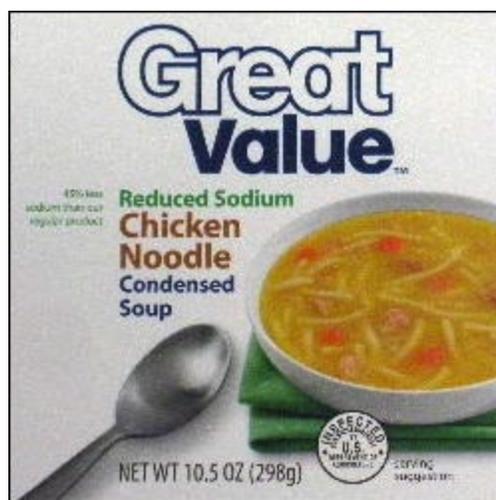
consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and to ensure that steps are taken to make certain that the product is no longer available to consumers.

Consumers with questions about the recall should contact the company's Consumer Response Department at (800) 983-0823. Media with questions about the recall should contact Ron Bottrell of Hill & Knowlton, Inc. at (312) 446-6595.

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.

Labels





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

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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.