



Ohio Department of Agriculture  
and  
Ohio Department of Health



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To: Health Commissioners, Environmental Health Directors, Nursing Directors,  
ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2003-08a

Date: March 7, 2003

Editors Note: This recall was expanded on March 6, 2003 to include 104,000 additional pounds of canned Chili con Carne that contains undeclared ingredients and an undeclared allergen (oats).

**Texas Firm Expands Recall Of Chili Con Carne For Undeclared Ingredients And Allergen**

WASHINGTON, March 6, 2003 – Intermex Products USA Ltd., a Grand Prairie, Texas, establishment, is voluntarily recalling an additional 104,000 pounds of canned Chili con Carne that contain undeclared ingredients and an undeclared allergen (oats), the U.S. Department of Agriculture's Food Safety and Inspection Service announced today. On Feb. 4 the company recalled approximately 1,060 pounds of canned Chili con Carne.

The products subject to the expanded recall are:

- 15-ounce cans of "el Rio, SOUTHWESTERN STYLE, ALL NATURAL, CHILI CON CARNE, NO BEANS." The products were produced on various days between Dec. 7, 2000 and April 19, 2002.
- 15-ounce cans of "el Rio, SOUTHWESTERN STYLE, ALL NATURAL, CHILI CON CARNE, WITH BEANS." The products were produced on various days between Sept. 28, 2000 and Sept. 16, 2002.

Each product bears the establishment number "EST. 13172" inside the USDA seal of inspection.

The products were distributed to retail stores in Florida, Georgia, Illinois, Indiana, Massachusetts, New Jersey, New York, Ohio, Oklahoma, Tennessee and Texas.

"We urge consumers who are allergic to oats to check their canned goods for the recalled products," said Dr. Garry L. McKee, FSIS administrator. "If they find any of the products listed above, then they should not eat them but return it to the point of purchase."

**FOOD ALLERGIES**

**USDA Meat and Poultry Hotline**  
**1-800-535-4555 or**  
**visit**  
**[www.fsis.usda.gov](http://www.fsis.usda.gov)**

Consumers who have a food allergy or severe food sensitivity should always read ingredient labels. In restaurants they should ask whether an allergy-causing ingredient is in the food.

A food allergy occurs when the immune system reacts to a certain food, usually within minutes after the food has been consumed.

Symptoms may include throat swelling, breathing trouble or a rash.

Strictly avoiding the allergy-causing food is the only absolute way to avoid a reaction.

FSIS discovered the problem in response to a consumer complaint of an allergic reaction. An FSIS investigation revealed that the product contained ingredients that are not listed on the product label. The ingredients not included on the label are oats, soybean, modified food starch, corn meal, sugar and caramel color.

Anyone concerned about an illness or an allergic reaction should contact a physician.

Media with questions about the recall may contact David Hagli, company vice president, at (972) 660-2071. Consumers with questions about the recall may contact Susan Hurt, company director of technical services, at (972) 660-2071.

Consumers with other food safety questions can phone the toll free USDA Meat and Poultry Hotline at 1-800-535-4555. The hotline 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.

Several foods account for 90% of allergic reactions. They include peanuts, tree nuts (walnuts, pecans, etc.), fish, shellfish, eggs, milk, soy, and wheat.

Persons who have a severe, life-threatening food allergy should always carry, and know how to administer, prescription epinephrine.