

# News Release

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## Tyson Foods, Inc. Recalls Chicken Strip Products due to Possible Foreign Matter Contamination

Class I Recall

034-2019

Health Risk: High

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Congressional and Public Affairs

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**WASHINGTON, March 21, 2019** – Tyson Foods, Inc., a Rogers, Ark. establishment, is recalling approximately 69,093 pounds of frozen, ready-to-eat chicken strip products that may be contaminated with extraneous materials, specifically pieces of metal, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The frozen, ready-to-eat chicken strip items were produced on November 30, 2018. The following products are subject to recall: [[View Labels](#) (PDF only)]

- 25-oz. plastic bag packages of frozen “Tyson FULLY COOKED BUFFALO STYLE CHICKEN STRIPS CHICKEN BREAST STRIP FRITTERS WITH RIB MEAT AND BUFFALO STYLE SAUCE” with “BEST IF USED BY NOV 30 2019,” case codes 3348CNQ0317 and 3348CNQ0318, and individual bag time stamps from 17:00 through 18:59 hours (inclusive).

- 25-oz. plastic bag packages of frozen “Tyson FULLY COOKED CRISPY CHICKEN STRIPS CHICKEN BREAST STRIP FRITTERS WITH RIB MEAT” with “BEST IF USED BY NOV 30 2019,” case codes 3348CNQ0419, 3348CNQ0420, 3348CNQ0421, and 3348CNQ0422, and individual bag time stamps from 19:00 through 22:59 hours (inclusive).
- 20-lb. cases of frozen “SPARE TIME FULLY COOKED, BUFFALO STYLE CHICKEN STRIPS CHICKEN BREAST STRIP FRITTERS WITH RIB MEAT AND BUFFALO STYLE SAUCE” with “BEST IF USED BY NOV 30 2019,” and case code 3348CNQ03.

The products subject to recall bear establishment number “P-7221” on the back of the product package. For product clarification, the last two digits of the product case codes correspond to the hour produced and will match the first two numbers of the time stamp (as depicted on the label). These items were shipped to retail locations nationwide and for institutional use in locations in Michigan and Washington.

The problem was discovered when FSIS received two consumer complaints of extraneous material in the chicken strip products.

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

Consumers with questions about the recall can contact Tyson Foods Consumer Relations at 1-866-886-8456. Members of the media with questions about the recall can contact Gary Mickelson, Senior Director of Public Relations, Tyson Foods, Inc., at (479) 290-6111.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://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>.

| <b>USDA Recall Classifications</b> |   |
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| <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.  |

*Last Modified Mar 21, 2019*