

JB PRITZKER, GOVERNOR · JOHN M. SULLIVAN, DIRECTOR

FOR IMMEDIATE RELEASE

April 23, 2019

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Public Health Advisory

Illinois State Inspected Establishment (M785IL) Schneider's Quality Meats Recalls Multiple Products due to Sodium Nitrite Levels in Excess of Regulatory Limit

Springfield, IL – Schneider's Quality Meats., a Waterloo IL., establishment, (Monroe County) is recalling an undetermined amount of various cooked meat products produced exclusively for retail use due to sodium nitrite levels in excess of the regulatory limit, the Illinois Department of Agriculture's Bureau of Meat and Poultry Inspection (BMPI) announced today.

The various items were produced from May 1, 2018 through April 19, 2019. The following products are subject to recall:

Polish sausage; large and regular Bologna; Wieners; Franks; Krackow and Kielbasa

The problem was discovered on April 22, 2019 by a BMPI Consumer Safety Officer while performing routine formulation verification activities. BMPI discovered that the establishment's formulation for the use of sodium nitrite, a restricted ingredient, exceeded the regulatory limit.

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.

BMPI 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.

Consumers and members of the media with questions about the recall can contact Harrold 'JR' Wallace, quality manager of Schneider's Quality Meats at (618) 939-5252.

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