



Clifton Health Department Food Recall Notification



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Food/Drug/Pet Recall: Hometown Food Company

Hometown Food Company, in cooperation with ADM Milling Co., initiated a voluntary recall of two specific lot codes of its Pillsbury® Best 5 lb. Bread Flour due to a potential presence of pathogenic E. coli. The product was manufactured by ADM Milling Co., at the company's mill in Buffalo, NY.

The severity of E. coli infections vary among people and often include several symptoms, including severe stomach cramps, diarrhea (often bloody) and vomiting. People usually develop symptoms and get sick 3-4 days after ingesting the germ, and most recover within a week. In some cases, individuals may develop a serious illness called hemolytic uremic syndrome (HUS, which can result in kidney failure, stroke, and even death). Young children, elderly individuals, pregnant women and those who are immunocompromised are more susceptible to foodborne illness. If you feel ill or are at all concerned about an illness, please contact your physician.

Approximately 4,620 cases of impacted Pillsbury® Best 5 lb. Bread Flour were distributed to a limited number of retailers and distributors across the following 10 states: Connecticut, Delaware, Maryland, Maine, New Hampshire, New Jersey, New York, Ohio, Pennsylvania and Virginia.

The affected product has the following UPC codes, lot codes and Best-If-Used-By dates:

Item Name UPC Item Code Lot
Code Use-By Date QTY (Eight-Count Case)

Pillsbury BestT Bread
Flour 0 5150020031 5 8 342 JUN 08 2020 4,080
Pillsbury BestT Bread
Flour 0 5150020031 5 8 343 JUN 09 2020 540

All products with other Best-If-Used-By Dates and Lot Codes are not affected by this recall. Best-If-Used By Dates can be found on the side of the package below the Nutrition Facts Panel.

If you have the affected product in your home or business, do not consume it. Please discard it immediately or return it to the retail location it was purchased from for a refund. This voluntary recall is being made with the full knowledge of the U.S. Food and Drug Administration.

To date, no illnesses associated with Pillsbury® Best Bread Flour have been reported.

Flour is made from wheat, which is a raw product that is minimally processed. Flour is not a ready-to-eat product. It is an ingredient for baked, fried and cooked recipes, and these heating processes, along with proper handling, ensure the safety of consuming flour. All surfaces and



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utensils should be properly cleaned after contact with flour or uncooked dough or batter.
Consumers should wash their hands after handling flour or uncooked dough or batter.
Consumers should not eat uncooked dough or batter made with raw flour.

Consumers can call the firm's toll-free 800 number (1-866-219-9333), which will be staffed daily from 9:00 a.m. to 9:00 p.m. CST.

No action is required of local health departments at this time for either of these recalls. If any requests for assistance are received from either USDA or FDA, the Public Health and Food Protection Program will contact you. For additional information regarding warnings and recalls, please click on the weblink below.

For all recalls - <http://www.recalls.gov/recent.html>