

News Release

Marathon Enterprises Inc. Recalls Hot Dog Products Due to Possible Extranous Material Contamination

Class I Recall

082-2017

Health Risk: High

Jul 15, 2017

[En Español](#)

Congressional and Public Affairs

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WASHINGTON, July 15, 2017– Marathon Enterprises Inc., a Bronx, N.Y. establishment, is recalling approximately 7,196,084 pounds of hot dog products that may be contaminated with extraneous materials, specifically bone fragments, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The beef and pork hot dog and sausage items were produced on various dates between March 17, 2017 and July 4, 2017. A number of products are subject to recall. [\[View Labels \(PDF only\)\]](#)

- For a full list of products please click [here](#).

The products subject to recall bear establishment number "EST. 8854" inside the USDA mark of inspection. These items were shipped to retail and institutional locations nationwide.

The problem was discovered through FSIS' Consumer Compliant Monitoring System (CCMS) on July 10, 2017. Complaints stated that extraneous material, specifically pieces of bone, were found within the product.

There has been one reported minor oral injury associated with consumption of this product. FSIS has received no additional reports of injury or illness from consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

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.

Consumers with questions about the recall can contact John Terminello, Consumer Relations, at 1-800-SABRETT Monday thru Friday 8:30am to 5:15pm. Media with questions about the recall can contact Boyd Adelman, President, at 1-800-SABRETT Monday thru Friday 8:30am to 5:15pm.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at 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: <https://www.fsis.usda.gov/reportproblem>.

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.

Last Modified Jul 15, 2017