



**Ohio Department of Agriculture
and
Ohio Department of Health**



Mike DeWine
Governor

Jon Husted
Lieutenant Governor

Dorothy Pelanda
ODA Director

Amy Acton, M.D.
ODH Director

DATE: March 13, 2019

TO: Health Commissioners, Directors of Environmental Health and Interested Parties

RE: Recall Announcement (ODA/ODH) 2019-046

Note: To date, this product recall has not been announced by the US Food & Drug Administration (FDA). The information contained in this recall notice is from a voluntary recall posted on the Hometown Food Company website. In the interest of public health, this recall is being posted and distributed by the Ohio Department of Health and Department of Agriculture to protect our residents and stakeholders. In the event that the FDA distributes a formal recall, this notice will be replaced with the official recall notice from the FDA.

Two Production LOT Codes of Pillsbury® Unbleached All-Purpose 5lb Flour Voluntarily Recalled Due to Possible Health Risk

March 8, 2019 – Hometown Food Company initiated a limited, voluntary **retail-level recall on two specific lot codes** of its **Pillsbury® Unbleached All-Purpose 5 lb Flour (UPC 51500-22241)** because it may be contaminated with Salmonella. **Only Best If Used By Dates APR 19 2020 and APR 20 2020 are impacted.**

Roughly 12,245 cases of impacted Pillsbury® Unbleached All Purpose Flour product were distributed through a limited number of retailers and distributors nationwide. The only product lots affected by the recall are as follows:

Item Name	Case Item Code	UPC Item Code	Lot Code	BIUB Date
Pillsbury® Unbleached All Purpose Flour 5Lb	0 5150022241 3	0 5150022241 6	8 292	APR 19 2020
Pillsbury® Unbleached All Purpose Flour 5Lb	0 5150022241 3	0 5150022241 6	8 293	APR 19 2020

Other Best If Used By Dates and Lot Codes are not affected by this recall.

There have been no reports of any illnesses associated with this recall. Product is being recalled out of an abundance of caution. This voluntary recall is being made with the full knowledge of the U.S. Food and Drug Administration.

Salmonella, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

Flour is made from wheat that is minimally processed. Flour should not be considered a ready-to-eat product. It is an ingredient for baked, fried, and cooked products, and these heating processes ensure the safety of flour with proper handling. All surfaces and 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. If you think you became sick from a food containing flour as an ingredient, please call your healthcare provider.

Please check to see if you have recalled products in your home. Recalled products should be thrown out or returned to the store where they were purchased. **Consumers should not consume the recalled product.**

We apologize for the inconvenience this caused and are offering replacement coupons for your product. Please call our 800 number (1-800-767-4466). We remain committed to producing the high-quality products you expect.