

U.S. Cado Holdings, Inc. Recalls Imported Siluriformes Fish Products Distributed Without Meeting FSIS Requirements

Class I Recall 052-2016
Health Risk: High Jun 20, 2016
[Distribution List PDF](#)
[En Español](#)
Congressional and Public Affairs
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WASHINGTON, June 20, 2016 – U.S. Cado Holdings, Inc., a Santa Anna, Calif. establishment, is recalling approximately 25,760 pounds of imported, frozen Swai fillets products that were distributed into U.S. commerce without meeting federal requirements, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The skinless and boneless Sea Queen brand Swai Fillet items were produced and packed on March 30, 2016, in Vietnam by Golden Quality Seafood Corporation. The following products are subject to recall: [[View Labels](#)]

- 2-lb. (32-oz.) packages containing individually wrapped pieces of "Skinless and Boneless Swai Fillets."
The products subject to recall bear plant number FN1158, lot number SW1601-02-16090, and have a "best by" date of March 30, 2018. These items were shipped to Aldi distribution centers in Connecticut, Georgia, Maryland, Pennsylvania, and Tennessee.

The problem was discovered when the customer and import establishment notified FSIS personnel of Swai products entering U.S. commerce without meeting FSIS regulatory requirements for imported Siluriformes. The products were imported from Vietnam and failed to comply with FSIS requirements concerning residue sampling and testing prior to entry into United States commerce. There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction 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. Consumers and Media with questions about the recall can contact Paul Nguyen, U.S. Cado Holdings Inc., Manager, at (714) 973-2272.

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.

Under the Federal Meat Inspection Act and implementing regulations, the Food Safety and Inspection Service (FSIS) ensures that Siluriformes fish and fish products in foreign and domestic commerce are safe, wholesome, and not adulterated or misbranded. FSIS samples imported product for drug, pesticide, and other chemical residues. For more information, please visit: <http://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/siluriformes/operations-inspection> under [Hold-and-Test Sampling Protocol for Shipments of Siluriformes Fish/Fish Products from Foreign Establishments that Export Product that Contains a Violative Chemical Residue\(s\) as Identified by FSIS Border Sampling and Testing](#).

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 4 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>.