

Class II Recall

A Class II Recall means use of, or exposure to, a food product may cause temporary or medically reversible adverse health consequences, or the possibility of serious adverse health consequences is remote (e.g., foods with undeclared ingredients capable of causing minor allergic reactions). For this type of incident, the depth of a Class II Recall is to the retail and wholesale level, including Department of Housing and Food Service dining commons and smaller units such as the Nittany Lion Inn and HUB eateries. This would be accomplished by telephone calls to the manager of Housing and Food Services as well as to all of the eateries on the University Park Campus.

Class III Recall

A Class III Recall means use of, or exposure to, the food product is not likely to cause adverse health consequences (e.g., filth such as insect parts in food, food contaminated with yeast or mold, and minor labeling violations). For this type of incident, the depth of a Class III Recall is to the wholesale level, including the Department of Housing and Food Service dining commons and smaller units such as the Nittany Lion Inn and HUB eateries. This would be accomplished by telephone calls to the manager of Housing and Food Services as well as all of the eateries on the University Park Campus.

We have one retail outlet and would pull the substandard product from our shelves regardless of the classification of recall.