
Subject: Common Sense Soap Recalls Beef Tallow Products Produced Without Benefit of Inspection

FSIS Announcement

WASHINGTON, Feb. 12, 2025 – Common Sense Soap, a North Walpole, N.H. establishment, is recalling approximately 33,899 pounds of beef tallow that was processed, packaged, and labeled on behalf of Lady May Tallow without the benefit of federal inspection, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The beef tallow items were produced between Oct. 16, 2024 and Feb. 6, 2025. The following products are subject to recall [\[view labels\]](#):

- 24-fl-oz. glass jar containing “PREMIUM QUALITY GOODS Grass-fed beef TALLOW Lady May ALL NATURAL”
- 2-lb. plastic tub containing “PREMIUM QUALITY GOODS Grass-fed beef TALLOW Lady May ALL NATURAL.”
- 7.8-8-lb. (1 gal) plastic tub containing “PREMIUM QUALITY GOODS Grass-fed beef Original TALLOW Lady May ALL NATURAL.”
- 16-lb. plastic tub containing “PREMIUM QUALITY GOODS Grass-fed beef TALLOW Lady May ALL NATURAL.”

The products subject to this recall do not bear an USDA mark of inspection. Common Sense Soap does not possess a federal grant of inspection to produce food products. The beef tallow products were shipped by Lady May to wholesalers and retail locations nationwide.

FSIS discovered the problem following notification about the beef tallow products by a local health department. It was determined that Lady May Tallow contracted Common Sense Soap to process, package, and label the products. The beef tallow products contain a nutrition facts label, leading people to believe that the product is safe for human consumption. Common Sense Soap does not possess a federal grant of inspection and is not authorized to produce products intended for human consumption.

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.

FSIS is concerned that some product may be in consumers’ pantries. 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 and members of the media with questions about the recall can contact Chris McDonald, Owner, Lady May Tallow at 601-270-7410 or email at may@ladymaytallow.com.

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 888-MPHotline (888-674-6854) or send a question via email to MPHotline@usda.gov. For consumers that need to report a problem with a meat, poultry, or egg product, the online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at <https://foodcomplaint.fsis.usda.gov/eCCF/>.

Product Images

PHA-label-02122025-02.pdf

Company Information

ESTABLISHMENT ID

PROCESSING CATEGORY

Heat Treated - Shelf Stable

Company Contact Information

COMPANY CONTACT

Owner, Lady May Tallow

Chris McDonald

601-270-7410

may@ladymaytallow.com

* We believe that none of the product being recalled were processed or offered through the national office

* We strongly encourage you to notify your agencies within one business day from receipt of this notice.

* ALL cased and uncased inventories, both at the member level and agency level, need to be checked. This product may have entered member and agency warehouses through salvage, local donations, TEFAP, local purchases, retail pickups, food drives, or other avenues.

* For additional local details, please contact the Health Department(s) for the area(s) your food bank serves.

About Feeding America Recall Notices

The Feeding America national office issues notifications of all national Class I and II recalls--those involving a health hazard situation in which there is reasonable probability that eating the food will cause health problems or death--and other recalls that may affect the safety of food supplied to network members.

The national office strongly encourages all member product solicitors, operations managers, and others involved in food and grocery distribution to regularly consult resources provided by the United States Food and Drug Administration (FDA) at <http://www.fda.gov/opacom/7alerts.html>, and the United States Department of Agriculture (USDA) at http://www.fsis.usda.gov/Fsis_Recalls/index.asp. Additionally, members can often receive information on national, state, and local recalls by contacting their local health departments.

Feeding America National Office
Feeding America
161 N Clark, Suite 700
Chicago, IL 60601