SUBJECT: ALFOODACT 2019-065 – The Tip Top Poultry, Inc. Recall Due to Possible *Listeria Contamination* Expanded to RTE Poultry Products from USDA Establishments Other than Est. P-17453

Date Issued: 18 November 2019

Updates highlighted in RED are in Association with ALFOODACT 2019-041, -047 to -050, and -053 to -054

### 1. REFERENCES:

- a. DHA-MSR 6025.01/AR 40-660/ DLAR 6025.01/NAVSUPINST 10110.8D/AFI 48-161\_IP/MCO 10110.38D, DOD Hazardous Food & Nonprescription Drug Recall System, 6 September 2018.
- 2. BACKGROUND: Tip Top Poultry, Inc., a Rockmart, GA establishment, recalled an undetermined amount of ready-to-eat (RTE) poultry products that may be adulterated with *Listeria monocytogenes*.

Ready-To-Eat (RTE) poultry products included in the Tip Top Poultry, Inc. recall had an original establishment number of "Est. P-17453" inside the USDA mark of inspection. FSIS wants to make sure consumers are aware that some of the recalled products could bear a different USDA Est. number on the label due to further distribution and processing by other establishments.

Procurement agencies, contractors/vendors, and/or consumers are urged to carefully review the information within the table or attached labels provided in this message. The RTE poultry products listed have been included in the Tip Top Poultry, Inc. recall and have been distributed and processed by other establishments which have not been previously captured in an ALFOODACT recall message.

Consumption of food contaminated with L. monocytogenes can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

#### 3. PRODUCT AFFECTED:

BRAND/DISTRIBUTED BY/	ITEM DESCRIPTION	UPC CODE
MANUFACTURED FOR		
Essenhaus Amish Country Kitchen	Chicken Base, 8 oz.	13951 77900
Distributed by Essenhaus Foods		
Est No. P-19339		
Essenhaus Amish Country Kitchen	Chicken Base, 16 oz.	13951 77700
Distributed by Essenhaus Foods		
Est No. P-19339		

BRAND/DISTRIBUTED BY/ MANUFACTURED FOR	ITEM DESCRIPTION	UPC CODE
Knorr Manufactured for Unilever Food Solutions Est No. P-19339	Ultimate Roasted Chicken Base (Base De Pollo Asado), 16 oz.	48001 50336
Knorr Manufactured for Unilever Food Solutions Est No. P-19339	Ultimate Roasted Chicken Base (Base De Pollo Asado), 454 grams	63350 50793
Knorr Manufactured for Unilever Food Solutions Est No. P-19339	Roasted Chicken Base (Base De Pollo Asado), 16 oz.	37500 75850
Knorr Manufactured for Unilever Food Solutions Est No. P-19339	Roasted Chicken Base (Base De Pollo Asado), 16 oz.	37500 88530
Knorr Manufactured for Unilever Food Solutions Est No. P-19339	Roasted Chicken Base (Base De Pollo Asado), 40 lbs.	37500 88570

Sysco Foodservice Products: \*\*Sysco initiated an internal recall, but customers are advised to verify potential inventory in stock or on hand using the information provided below"\*\*

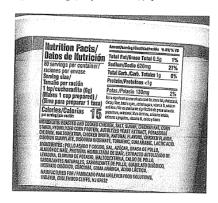
BRAND	PACK / SIZE	ITEM DESCRIPTION	UPC
SYSCO CLASSIC Est No. P-19339	16 oz.	Soup Base Chicken, Base de Pollo No Added Msq	74865 60553
SYSCO CLASSIC Est No. P-19339	8 lbs.	Soup Base Chicken CF, No Added Msg	74865 60554
SYSCO CLASSIC Est No. P-19339	25 lbs.	Soup Base Chicken, No Added Msg	74865 60555
SYSCO CLASSIC Est No. P-19339	16 oz.	Chicken Base CF, Base de Pollo CF	74865 46050
SYSCO CLASSIC Est No. P-19339	25 lbs.	Chicken Base CF	74865 46051
SYSCO IMPERIAL Est No. P-19339	8 oz.	Chicken Base CF, Base de Pollo No Msg/No HVP	74865 00352
SYSCO IMPERIAL Est No. P-19339	16 oz.	Chicken Base, No Msg/No HVP	74865 00353
SYSCO RELIANCE Est No. P-19339	25 lbs.	Chicken Base	74865 46072

## 4. PRODUCT LABELS/PICTURES:



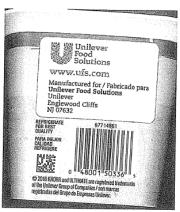


## 3410-06RA-1KNR

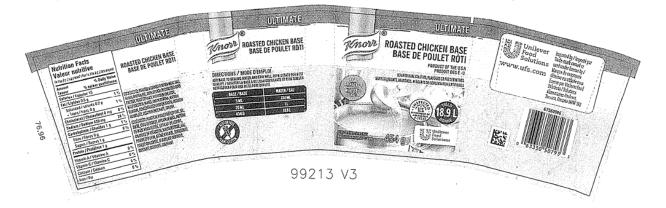








## 3410-06RA-1KNRC

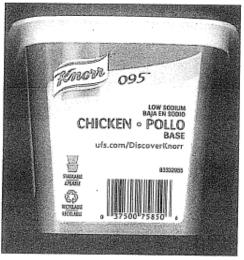


## 3470-121R-KNR



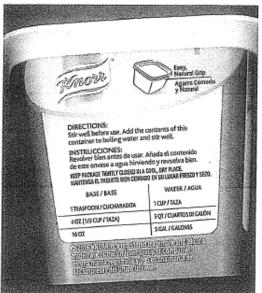




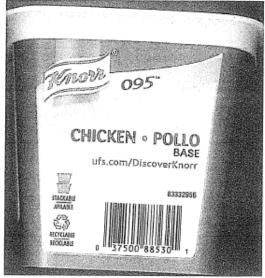


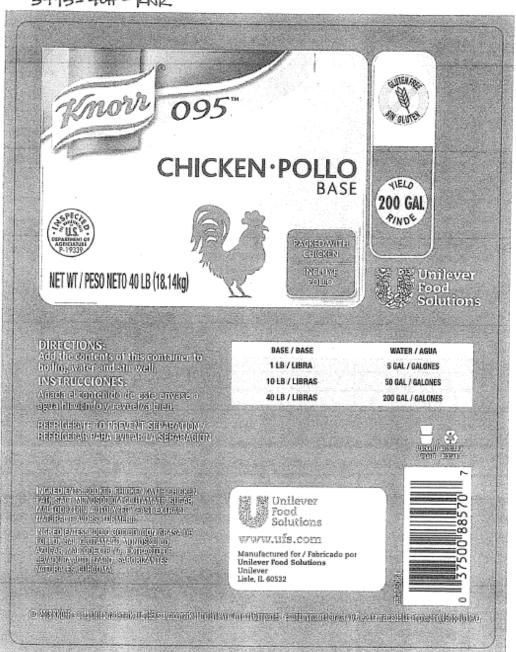
## 3495-121R-KNR















## **Chicken Base**

NET WT 25 LB (11.34 kg)

REFRIGERATE FOR OPTIMUM FLAVOR

**Nutrition Facts** about 2268 servings per container Serving size 3/4 tsp (5g)

10 **Calories** 

% Daily Value Total Fat Og 0% Saturated Fat Og 0% Trans Fat Og Sodium 660mg 29%

Total Carbohydrate 2g 1% Total Sugars 1g Includes 1g Added Sugars 2% Protein Og

Calcium 6mg 0% • Potassium 6mg 0% Not a significant source of cholesterol, dietary fiber, vitamin D and iron.

INGREDIENTS: Chicken Meat and Chicken Skins, Salt, Sugar, Corn Starch, Hydrolyzed Corn Protein, Chicken Fat, Yeast Extract, Onion Powder, Disodium Inosinate, Disodium Guanylate, Turmeric, Flavoring, Oleoresin Turmeric, Oleoresin Paprika. DISTRIBUTED BY SYSCO CORPORATION HOUSTON, TEXAS 77077

ww.sysco.com PREPARATION INSTRUCTIONS: Ready to Use. Add 3/4 tsp of base to 8 fl oz of boiling water or dissolve 1 lb in 5 gallons of boiling water.

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3025-28-CLA



\*Except that naturally occurring hydrolyzed corn protein and yeast extrac

NET WT 8 LB (3.63 ka)

REFRIGERATE FOR OPTIMUM FLAVOR **Nutrition Facts** 

about 726 servings per container Serving size 3/4 tsp (5g)

10 **Calories** 

% Daily Value Total Fat Og Saturated Fat Og Trans Fat Og Sodium 660mg

Total Carbohydrate 2g 1% Total Sugars 1g Includes 1g Added Sugars 2%

Calcium 6mg 0% • Potassium 6mg 0% Not a significant source of cholesterol, dietary fiber, vitamin D and iron.

Protein Og

INGREDIENTS: Chicken Meat and Chicken Skins, Salt, Sugar, Corn Starch, Hydrolyzed Corn Protein, Chicken Fat, Yeast Extract. Onion Powder, Disodium Inosinate, Disodium Guanylate, Turmeric, Flavoring, Oleoresin Turmeric, Oleoresin Paprika. DISTRIBUTED BY SYSCO CORPORATION HOUSTON, TEXAS 77077 004066

www.sysco.com

0%

29%

PREPARATION INSTRUCTIONS: Ready to Use. Add 3/4 tsp of base to 8 fl az of boiling water or dissolve 1 lb in 5 gallons of boiling water.



3025-124-CLA

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# Chicken Base

Base de Pollo No Added MSG\* Sin GMS Agregado\*



NET WIT/PESO NETO 16 OZ (1 LB) 454 g

## Nutrition Facts/Datos de Nutrición

about 91 servings per container/raciónes por envase aprox. Serving size/Tamaño por ración 3/4 tsp/cdita (5g)

Calories/Calorías

. Buily Value / % Valor Blaste Total Fat/Grasa Total Og 0% Saturated Fat / Grasa Saturada Oc Trans Fat /Grasa Trans On Sedium/Sedio 660mg 29% Total Carbohydrate/Carbohidrato Total 2o 1%

Total Sugars/Azúcares Totales 1g Includes 1g Added Sugars/Incluye 1g Azúcares Añadidos 2% Protein/Proteinas Og

INGREDIENTS: Chicken Meat and Chicken Skins, Salt, Sugar, Com REFRIGERATE FOR OPTIMUM FLAVOR Macdellands Macdellands (Macdellands) (Macde Oleoresin Turmeric, Oleoresin Paprika.

INGREDIENTES: Carne de Pollo y Pieles de Pollo, Sal, Azúcar, Almidán de Maiz, Proteina de Maiz Hidrolizada, Grasa de Pollo, Extracto de Levadura, Cebolla en Polvo, Inssinato Disórico, Guanifato Disórico, Cúrcuma, Saborizante, Oleorresina de Cúrcuma, Oleorresina de Paprika.

DISTRIBUTED BY/DISTRIBUÍDO POR SYSCO CORPORATION, HOUSTON, TEXAS 77077 004066

www.svsco.com

PREPARATION INSTRUCTIONS: Ready to use. Add 3/4 top of base to 8 flee of Boding state or dissalve contents in 5 gallons of to lling water. INSTRUCCIONES PARA LA PREPARACIÓN: Listo paso arosse. Agregor 3/4 de cália. de lo base a 236.58 ml. (8 axass finitas) de agua hinviendo o disolver el contenido en 18.92 L (5 polones) de aqua hirviendo

\*Except that naturally occurring in hydrolyzed corn gratein and yearst extract "Excepto el presente naturalmente en la proteína de maiz hidrolizado y en el extrastio de lessalura.



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3310-121-CLA

Chicken Base CF

Base de Pollo CF



NET WT/PESO NETO 16 07 (1 LB) 454 o

Calories/Calorías

10 % Daily Value / % Vator Diarie Total Fat/Grasa Total On Saturated Fat /Grasa Saturada Og 0% Trans Fat / Grasa Trans Og Cholesterol/Colesterol Omg 0% Sodium/Sodio 790mg 34% Total Carbohydrate/Carbohidrato Total 2 1% Total Sugars/Azúcares Totales 1g Includes 1g Added Sugars/Incluye 1g Azúcares Añadidos 2%

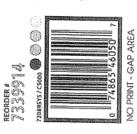
Protein/Proteinas 1g Calcium/Calcio 11mg 0% Potassium/Potasio 5mg 0%

Nutrition Facts/Datos de Nutrición about 76 servings per container/raciónes por ervase aprox. Serving star/Tamaño por ración 1 tsp/cdita (6g) (Dione Powder, Food Starch-Modified, Turmeric, Serving star/Tamaño por ración 1 tsp/cdita (6g) (Diones in Turmeric, Flavoring, Oleoresin Paprika. MRGREDIENTES: Carne de Pollo, Sal, Azúcar, Maltodextrina, Glutamato Monosódico, Grasa de Pollo, Cebolla en Polvo, Almidón de Grado Alimenticio Modificado, Cúrcuma, Oleorresina de Cúrcuma, Saborizante, Oleorresina de Paprika.

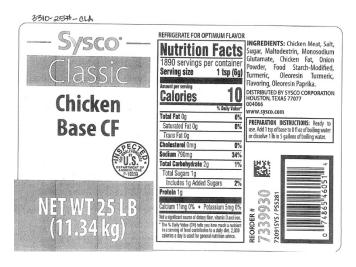
DISTRIBUTED BY/DISTRIBUTED POR SYSCO CORPORATION, HOUSTON, TEXAS 77077 004066 www.sysco.com

PREPARATION HISTRUCHONS: Ready to use. Add 1 tap of base to 8 die of boling water, or discoler contents in 5 galaxes of boling water. MISTRUCCHOICS DAMA IA PREPARACIÓN: Like pero unter. Appear 1 data. de ho base a 25-55 m (8) moust abades de capa trivincido o disclore el contentido en 18.91 (5) galaxes) de agua herinada.

REFRIGERATE FOR OPTIMUM FLAVOR Refrigerar para un Sabor Óptimo



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REFRIGERATE FOR OPTIMUM FLAVOR Refrigerar para un Sabor Óptimo

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16 07 (1 13) 454 g

Sysco<sup>°</sup>

Chicken

Base

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- 5. CONTACT INFORMATION: Recommend retailers/customers, or troop feed facilities contact their supplier or distributer for final disposition instructions.
- 6. POSITIVE AND NEGATIVE FINDINGS:
- a. Army and Air Force Public Health personnel, report your negative and positive findings in the Veterinary Service Information Management System (VSIMS) Subsistence Recalls application. If you are not in one of these two groups, please use the instructions below (paragraphs b-d).

### b. Navy:

SHIPS AT SEA: Must report positive and negative findings to supporting Veterinary Service unit. Are authorized to destroy or dispose of recalled products utilizing the procedures and reporting requirements outlined in NAVSUP P-486 Paragraph 5302 and 6000(4), to include completion of a DD Form 200 and Standard Form 364. Procedures for completing the DD Form 200 are found in NAVSUP P-486 Paragraph 6001. Procedures for completing Standard Form 364 are found in NAVSUP P-486 Paragraph 5300(2)(c).

SHIPS IN PORT/HOMEPORTED/ASHORE GALLEYS: Supporting Veterinary Service unit will conduct inspection and report positive and negative findings in VSIMS Subsistence Recalls application. Contact the appropriate DLA Account Manager via Regional NAVSUP Fleet Logistics Center (NAVSUP FLC) to arrange pickup of recall items. Contact your supporting (NAVSUP FLC) for any issues regarding PV Pickup.

c. Defense Logistics Agency (DLA) Contractors, report positive and negative findings to your Contracting Officer, Contracting Specialist, TVLS and dscpconssafofc@dla.mill within 72 hours:

Positive Response Information required: (Vendor must provide all the following information):

- 1) ALFOODACT 201X-XXX
- 2) DLA Contract Number:
- 3) Unit of Measure:
- 4) Quantity Currently in Stock:
- 5) List of customers that received product AND (a-h) for each customer
  - a. Customer name and location:
  - b. DLA Purchase Order Number:
  - c. Vendor Invoice Number:
  - d. Item Stock number (LSN, NSN):
  - e. Quantity Shipped:
  - f. Date Shipped:
  - g. Value of Affected Product:
  - h. Amount of credit due:
- d. AAFES, MWR, NEX, MCCS, DeCA, DLA, dining facilities, and <u>all other agencies</u>, report your findings in accordance with the procedures outlined by your agency.
- 7. The Point of Contact for this ALFOODACT message is the undersigned.

- 8. Individuals or groups that would like to BEGIN receiving recall messages electronically can submit requests to usarmy.jbsa.medcom.mbx.medcom-vsims@mail.mil. Copy and paste email address into your email platform and ensure you title the subject accordingly.
- 9. To STOP receiving recall messages, submit requests to usarmy.jbsa.medcom.mbx.medcom-vsims@mail.mil. Copy and paste email address into your email platform and ensure you title the subject accordingly.
- 10. Previous recalls are available at the following web site: https://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT/.

//Original Signed//
CW4 Marivic J. Brown Consumer
Safety Officer
DLA Troop Support – Subsistence
Food Safety Office
700 Robbins Street Philadelphia,
PA. 19111

marivic.brown@dla.mil Office: 215-737-2678 DSN: 312-444-2678