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DEFENSE LOGISTICS AGENCY
TROOP SUPPORT
700 ROBBINS AVENUE
PHILADELPHIA, PENNSYLVANIA 19111-5092

DSCP-FTW
ALFOODACT 2023-004

January 29, 2023

MEMORANDUM FOR RECORD

SUBJECT: Daniele International LLC Recalls Ready-to-Eat Sausage Products Due to Possible Listeria Contamination

1. **REFERENCE:** 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. **COMPANY ANNOUNCEMENT:** Daniele International LLC, a Mapleville, R.I., establishment, is recalling approximately 52,914 pounds of ready-to-eat (RTE) sausage products that may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The RTE sausage products were produced on various dates from May 23, 2022, through November 25, 2022, and shipped to retail locations nationwide on various dates from December 23, 2022, through January 17, 2023. The following products are subject to recall:

6-oz. plastic tray of "FREDERIK'S by meijer SPANISH STYLE charcuterie sampler tray" with sell-by date 4/15/23.

6-oz. plastic tray of "Boar's Head CHARCUTERIE TRIO" with sell-by dates 4/13/23, 4/14/23, and 4/15/23.

7-oz. plastic tray of "COLAMECO'S PRIMO NATURALE GENOA UNCURED SALAMI" with sell-by date 12/23/23.

7-oz. plastic tray of "COLAMECO'S PRIMO NATURALE BLACK PEPPER UNCURED SALAMI" with use-by dates 12/22/23, 12/30/23, and 1/17/24.

1-lb. plastic tray of "DEL DUCA SOPRESSATA, COPPA & GENOA SALAMI" with sell-by dates 4/13/23 and 4/14/23.

1-lb. plastic tray of "DEL DUCA CALABRESE, PROSCIUTTO & COPPA" with sell-by date 5/6/23.

1-lb. plastic tray of "DEL DUCA GENOA SALAMI, UNCURED PEPPERONI & HARD SALAMI" with use-by date 5/4/23.

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12-oz. plastic tray of “Gourmet Selection SOPRESSATA, CAPOCOLLO, HARD SALAME” with sell-by date 4/14/23.

The products subject to recall bear establishment number “EST. 54” inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

FSIS discovered the problem during routine inspection activities where *Listeria monocytogenes* was found on surfaces in which the product came into contact.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

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.

FSIS is concerned that some product may be in consumers’ refrigerators. 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.

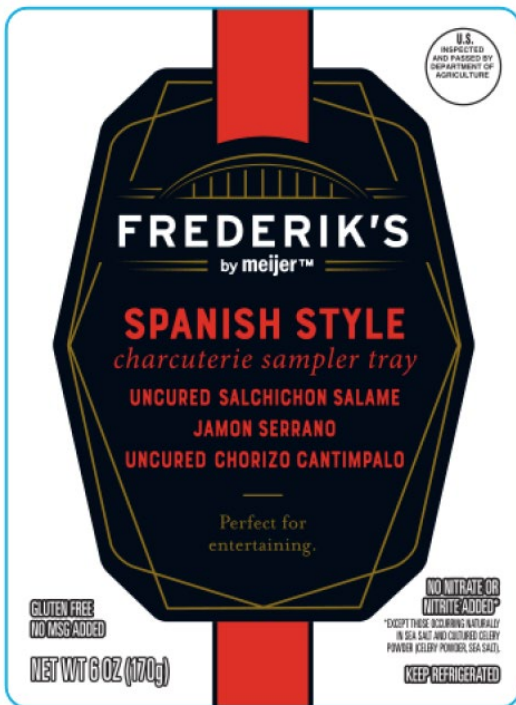
3. PRODUCTS AFFECTED: The RTE sausage products were produced on various dates from May 23, 2022, through November 25, 2022, and shipped to retail locations nationwide on various dates from December 23, 2022, through January 17, 2023. The products subject to recall bear establishment number “EST. 54” inside the USDA mark of inspection. The following products are subject to recall:

BRAND/PRODUCT DESCRIPTION	SIZE	UPC	DATE
FREDERIK’S by meijer SPANISH STYLE charcuterie sampler tray, USDA Est. 54	6-oz. plastic tray	08820 79306	Sell-by 4/15/23
Boar’s Head CHARCUTERIE TRIO, USDA Est. 54	6-oz. plastic tray	42421 16271	Sell-by 4/13/23, 4/14/23, 4/15/23
COLAMECO’S PRIMO NATURALE GENOA UNCURED SALAMI, USDA Est. 54	7-oz. plastic tray	16973 00708	Sell-by 12/23/23
COLAMECO’S PRIMO NATURALE BLACK PEPPER UNCURED SALAMI, USDA Est. 54	7-oz. plastic tray	16973 00707	Use-by 12/22/23, 12/30/23, and 1/17/24
DEL DUCA SOPRESSATA, COPPA & GENOA SALAMI, USDA Est. 54	1-lb. plastic tray	36436 54003	Sell-by 4/13/23 4/14/23

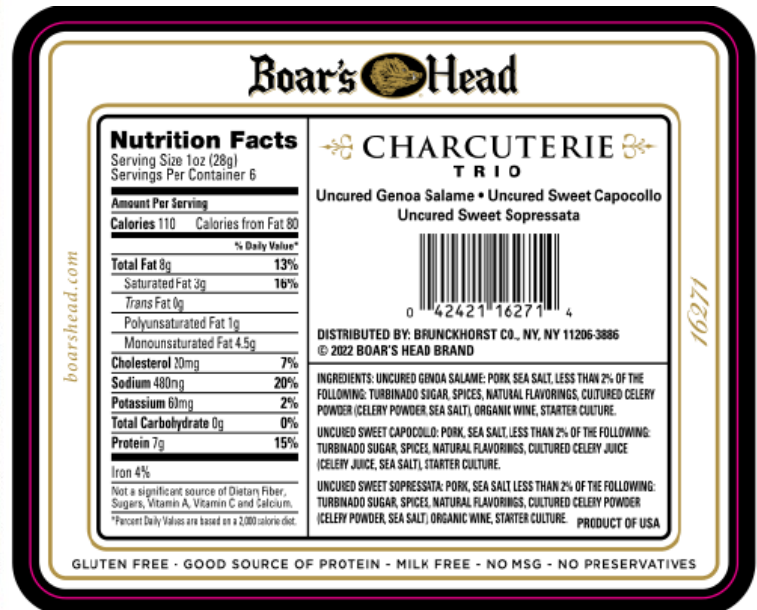
BRAND/PRODUCT DESCRIPTION	SIZE	UPC	DATE
DEL DUCA CALABRESE, PROSCIUTTO & COPPA, USDA Est. 54	1-lb. plastic tray	36436 85288	Sell-by 5/6/23
DEL DUCA GENOA SALAMI, UNCURED PEPPERONI & HARD SALAMI, USDA Est. 54	1-lb. plastic tray	36436 85580	Use-by 5/4/23
Gourmet Selection SOPRESSATA, CAPOCOLLO, HARD SALAME, USDA Est. 54	12-oz. plastic tray	36436 85586	Sell-by 4/14/23

****Immediately discontinue use/sale of products and place on medical hold. Contact your supplier for disposition instructions.**

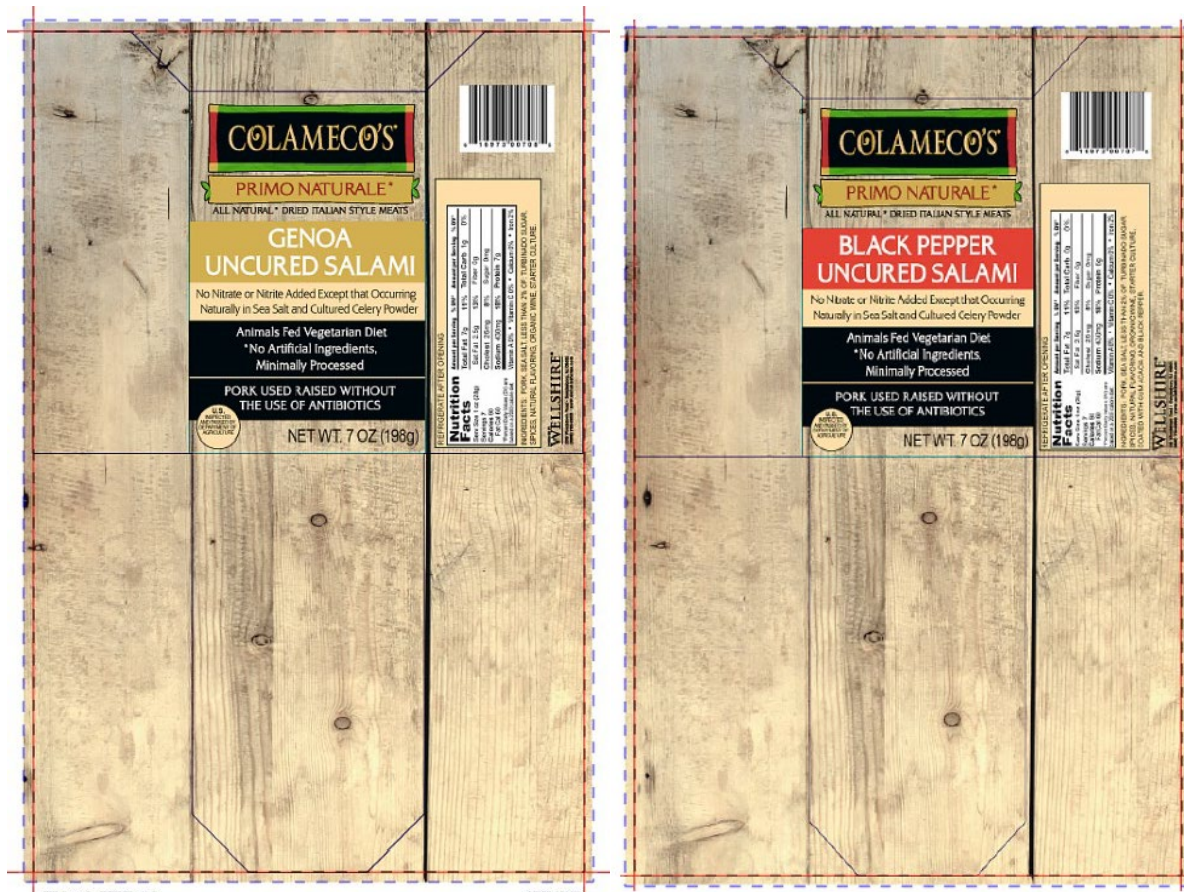
4. PRODUCT LABELS/PICTURES:



Source: https://www.fsis.usda.gov/sites/default/files/food_label_pdf/2023-01/recall_labels_%20001-2023.pdf



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Source: https://www.fsis.usda.gov/sites/default/files/food_label_pdf/2023-01/recall_labels_%20001-2023.pdf



BEST SERVED IN GOOD COMPANY

ESTD 1945

UNCURED SOPRESSATA
INGREDIENTS: PORK, SEA SALT, LESS THAN 2% OF: LACTIC ACID, SPICES, CURED CELERY POWDER (CELERY POWDER, SEA SALT), NATURAL FLAVORING, ORGANIC WINE, STARTER CULTURE.

UNCURED CAPOCCOLLO
INGREDIENTS: PORK, SEA SALT, LESS THAN 2% OF: LACTIC ACID, SPICES, CURED CELERY POWDER (CELERY POWDER, SEA SALT), NATURAL FLAVORING, STARTER CULTURE.

UNCURED GENOA SALAMI
INGREDIENTS: PORK, SEA SALT, LESS THAN 2% OF: LACTIC ACID, SPICES, CURED CELERY POWDER (CELERY POWDER, SEA SALT), NATURAL FLAVORING, ORGANIC WINE, STARTER CULTURE.

Nutrition Facts
 Serving Size 1 oz (28g)
 Servings Per Container about 6

Amount per Serving	Calories 90	Fat Cal 60
Total Fat 7g	11%	
Saturated Fat 2.5g	13%	
Trans Fat 0g		
Cholesterol 25mg	8%	
Sodium 430mg	18%	
Total Carb 1g	0%	
Dietary Fiber 0g	0%	
Sugars 0g		
Protein 7g		
Vitamin A 0%	Vitamin C 0%	
Calcium 0%	Iron 2%	

*Percent Daily Values are based on a diet of other people's secrets.

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 www.delducafood.com

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ESTD 1945

UNCURED CALABRESE SALAMI
INGREDIENTS: PORK, SEA SALT, LESS THAN 2% OF: LACTIC ACID, SPICES, CURED CELERY POWDER (CELERY POWDER, SEA SALT), NATURAL FLAVORING, ORGANIC WINE, STARTER CULTURE.

PROSCIUTTO
INGREDIENTS: PORK, SEA SALT.

UNCURED CAPOCCOLLO
INGREDIENTS: PORK, SEA SALT, LESS THAN 2% OF: LACTIC ACID, SPICES, CURED CELERY POWDER (CELERY POWDER, SEA SALT), NATURAL FLAVORING, STARTER CULTURE.

Nutrition Facts
 Serving Size 1 oz (28g)
 Servings Per Container 2

Amount per Serving	Calories 90	Fat Cal 60
Total Fat 7g	11%	
Saturated Fat 2.5g	13%	
Trans Fat 0g		
Cholesterol 25mg	8%	
Sodium 430mg	18%	
Total Carb 1g	0%	
Dietary Fiber 0g	0%	
Sugars 0g		
Protein 7g		
Vitamin A 0%	Vitamin C 0%	
Calcium 0%	Iron 2%	

*Percent Daily Values are based on a diet of other people's secrets.

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Source: https://www.fsis.usda.gov/sites/default/files/food_label_pdf/2023-01/recall_labels_%20001-2023.pdf



ANTIPASTO PLATTER

Serves 8-10
Mix and match your favorite garnishes to create the ultimate antipasto platter. Here are some of our favorites:

INGREDIENTS:

- 1 12oz package Daniele® Sopressata, Capocollo & Hard Salame
- 1 10oz box of crescent, larilli or breadsticks
- 1 12oz jar pickled vegetables
- 1 cup whole olives
- 1 sliced pear
- 1 cup cashews
- 1/2 cup cubed Provolone cheese
- 1/2 cup extra virgin olive oil
- 1/2 cup Dijon mustard
- Sea salt, ground pepper and rosemary, to taste

DIRECTIONS:

Arrange first 7 ingredients on a large platter or place in individual plates. Pour olive oil into a small bowl, and add sea salt, ground pepper, and rosemary. Place mustard in a separate small bowl. Set out small plates for guests to help themselves!

SOPRESSATA

Nutrition Facts

Serving Size 1 oz (28g)
Servings per Container 4

Amount per Serving		
Calories 110	Calories from Fat: 70	
		% Daily Value*
Total Fat 8g		12%
Saturated Fat 2.5g		13%
Trans Fat 0g		
Cholesterol 10mg		3%
Sodium 590mg		25%
Total Carbohydrates 1g		0%
Protein 7g		
	Iron 2%	

Not a significant source of dietary fiber, sugars, Vitamin A, Vitamin C, and Calcium.

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: PORK, SEA SALT, LESS THAN 2% OF: TURBINADO SUGAR, SPICES, NATURAL FLAVORING, ORGANIC WINE, STARTER CULTURE.

CAPOCOLLO

Nutrition Facts

Serving Size 1 oz (28g)
Servings per Container 4

Amount per Serving		
Calories 80	Calories from Fat: 50	
		% Daily Value*
Total Fat 6g		11%
Saturated Fat 2g		10%
Trans Fat 0g		
Cholesterol 20mg		7%
Sodium 500mg		21%
Total Carbohydrates 0g		0%
Protein 8g		
	Iron 6%	

Not a significant source of dietary fiber, sugars, Vitamin A, Vitamin C, and Calcium.

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: PORK, SEA SALT, LESS THAN 2% OF THE FOLLOWING: TURBINADO SUGAR, SPICES, NATURAL FLAVORING, STARTER CULTURE.

HARD SALAME

Nutrition Facts

Serving Size 1 oz (28g)
Servings per Container 4

Amount per Serving		
Calories 120	Calories from Fat: 80	
		% Daily Value*
Total Fat 10g		15%
Saturated Fat 3g		15%
Trans Fat 0g		
Cholesterol 20mg		7%
Sodium 470mg		20%
Total Carbohydrates 1g		0%
Protein 9g		
	Iron 2%	

Not a significant source of dietary fiber, sugars, Vitamin A, Vitamin C, and Calcium.

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: PORK, SEA SALT, LESS THAN 2% OF: TURBINADO SUGAR, SPICES, NATURAL FLAVORING, ORGANIC WINE, STARTER CULTURE, NATURAL SMOKE FLAVORING.

DANIELE, INC.
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Source: https://www.fsis.usda.gov/sites/default/files/food_label_pdf/2023-01/recall_labels_%200001-2023.pdf

5. **CONTACT INFORMATION.** Media with questions regarding the recall can contact Chris Bowler, CEO, Daniele International LLC, at 202-288-3372 or Chris.Bowler@charcuterie.com. Consumers with questions regarding the recall can contact Dee Traynor, receptionist, Daniele International LLC, at 401-568-6228 or receptionist@charcuterie.com.

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) or live chat via [Ask USDA](#) from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Consumers can also browse food safety messages at [Ask USDA](#) 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/>.

6. POSITIVE AND NEGATIVE FINDINGS.

a. **Army Veterinary Services and Air Force Public Health Personnel:** Report 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:

1) **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

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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).

2) 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. Proceed with the same guidance in the paragraph above.

c. **Defense Logistics Agency (DLA) Contractors:** Report positive and negative findings to your Contracting Officer, Contracting Specialist, TVLS, and dscpconssafofc@dla.mil within 72-hours. Positive Response Information required: (Vendor must provide all the following information):

- 1) ALFOODACT 2021-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 all other agencies,** report your findings in accordance with the procedures outlined by your agency.

7. If you know of others who need to receive Subsistence Recall messages, click [Subscribe](#). If you no longer need to receive Subsistence Recall messages, click [Unsubscribe](#).

8. Previous recalls are available on the DLA-TS Food Safety Office website:
<https://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT/>.

9. Point of contact for ALFOODACT messages is the undersigned at commercial telephone 215-737-2678/DSN: 312-444-2678, or dscpconssafofc@dla.mil.

MARIVIC J. BROWN
Chief Warrant Officer Four, U.S. Army
Consumer Safety Officer