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SUBJECT: ALFOODACT 2016-070: EXPANDED from ALFOODACT 2016-069: National Steak and Poultry Recalls Food Service Ready-To-Eat Chicken That May Be Undercooked

This release is being reissued as an expansion of the November 23, 2016, release to include additional products and production dates. The initial recall included 17,439 pounds of product. This expansion includes an additional 1,976,089 pounds of product, for a total of 1,993,528 pounds of product. Details of this release were also updated to reflect a change in distribution.

Date Issued: December 5, 2016

1. REFERENCES:

a. DLAR 4155.26/AR 40-660/NAVSUPINST 10110.8c/AFI 48-116/MCO 10110.38c, DOD Hazardous Food & Nonprescription Drug Recall System.

b. Allied Communications Publication 121, US SUPP-1 (f).

2. BACKGROUND:

**WASHINGTON, Dec. 4, 2016** – National Steak and Poultry, an Owasso, Okla., establishment, is recalling approximately 1,976,089 pounds of ready-to-eat chicken products due to adulteration because of possible undercooking, resulting in the potential survival of bacterial pathogens in the products, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The scope of this recall expansion now includes a variety of ready-to-eat chicken products that were produced on various dates from August 20, 2016 through November 30, 2016. A list of the additional products subject to recall is listed at <http://www.fsis.usda.gov/wps/wcm/connect/88177a59-9e61-41ca-a978-4d6f30e0a97a/115-2016-exp-product-details.pdf?MOD=AJPERES>.

The cases containing the products subject to recall bear establishment number “P-6010T” inside the USDA mark of inspection. These items were shipped to food service locations nationwide and were sold directly to retail consumers at the establishments’ monthly dock sale.

The basis for recalling additional product was discovered on Nov. 28, 2016, when a food service customer complained to the establishment that product appeared to be undercooked.

Below are the details of the originally recalled product:

- On November 23, 2016 – National Steak and Poultry recalled approximately 17,439 pounds of ready-to-eat chicken products produced Oct. 4, 2016. The products were packaged on Oct. 4 and Oct. 5, 2016. The following products are subject to recall:
- 5 lb. bags packed 2 bags per case; product labeled “Distributed by National Steak and Poultry, Owasso, OK Fully Cooked, Diced, Grilled Boneless Chicken Breast Meat with Rib Meat” with Lot code 100416, and Case Code: 70020.
- 5 lb. bags packed 2 bags per case; product labeled “Hormel Natural Choice 100% Natural No Preservatives Fully Cooked Roasted Chicken Breast Strips with Rib Meat Natural Smoke Flavor Added” with Lot code 100416, and Case code 702113.
- The cases containing the products subject to recall bear establishment number “P-6010T” inside the USDA mark of inspection. These items were shipped to food service locations nationwide and should not be in consumers’ possession. No other Hormel product is impacted. The original problem was discovered on Nov. 14, 2016, when a food service customer complained to the establishment that product appeared to be undercooked.

There have been no confirmed reports of adverse health effects or illnesses due to consumption of any of the recalled products. Anyone concerned about a health effect 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.

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](http://www.fsis.usda.gov/recalls).

Consumers or media with questions about the recall can contact Lyle Orwig at (262) 352-2426.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://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>.

### 3. INSTRUCTIONS AND ADDITIONAL INFORMATION FOR MESSAGE RECIPIENTS:

a. Immediately inventory stocks to identify the above items and secure in a "Medical Hold" status to provide assurance of no further issue/sale/use.

POSITIVE FINDINGS should be reported to Accountable Officers/Vendor Representatives of that facility. Accountable Officer/Agency representatives/Buyers/Contracting Officers should seek/refund/credit/replacement through the normal distribution channel with which the product was received (i.e. Distribution Centers, Prime Vendors, or Manufacturers).

b. Ships at sea are authorized to destroy or dispose of recalled products at their discretion. Documentation for the number of pounds and cases, and any additional pertinent information must be signed by the Accountable Officer and is required for the purpose of recouping to the government the cost of the product involved. In order to get credit please use a SF 364 (For instructions on how to "Properly Prepare a Standard Form" (SF) 364 please use this link:

[<http://www.dla.mil/LandandMaritime/Offers/Services/TechnicalSupport/Logistics/Packaging/PrepareSF364.aspx>]) and forward to your supporting NAVSUP Fleet Logistics Center (NAVSUP FLC) and copy furnished to NAVSUP 51. Your supporting NAVSUP FLC should forward to the account manager at DLA Troop Support. The form should include the number of the recall authorizing the survey action. Home-ported ships/galleys will utilize DD form 1149 to transfer w/ reimbursement to the PV. The PV will submit credit invoice to the account manager at DLA Troop Support.

c. DLA Troop Support Subsistence Prime Vendors must report POSITIVE and NEGATIVE RESPONSES directly to their DLA Troop Support Contracting Officer with a courtesy copy to the Consumer Safety Officer ([dscpconssafofc@dlamail](mailto:dscpconssafofc@dlamail)).

d. DeCA, AAFES, MWR, VA, MCCS, or other non-DLA Troop Support agencies SHOULD NOT respond to the DLA Troop Support Consumer Safety Officer. These agencies should report POSITIVE and NEGATIVE responses in accordance with their agency recall policies.

e. When corresponding with DLA Troop Support concerning this message please include this message's subject in your subject line.

4 The Point of Contact for this ALFOODACT message is CW3 Jemme Neal, Consumer Safety Officer at DLA-FTW. VOICE, DSN: 444-2922, Commercial (215) 737-2922 or by FAX, DSN: 444-7526, or Commercial, (215) 737-7526, or email: [dscpconssafofc@dlamail](mailto:dscpconssafofc@dlamail).

5. Individuals or groups that would like to receive recall messages electronically can forward their email address to [dscpconssafofc@dlamail](mailto:dscpconssafofc@dlamail), with "add to list" in the subject line. To be removed from the list place "remove from list" in the subject line.

6. Previous recalls and frequently asked questions are available at the following web site:  
<http://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT.aspx>

Regards,

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