

UNCLAS

SUBJECT: ALFOODACT 2017-036 - John Morrell and Co. Recalls Beef Frank Products Due to Possible Foreign Matter Contamination

Date Issued: 19 May 2017

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: Class II Recall

Health Risk: Low May 19, 2017

Congressional and Public Affairs

Autumn Canaday

(202) 720-9113

Press@fsis.usda.gov

WASHINGTON, May 19, 2017— John Morrell and Co., a Cincinnati, Ohio establishment, is recalling approximately 210,606 pounds of ready-to-eat hot dog products that may be contaminated with extraneous materials, specifically metal, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

3. Product Affected: The beef franks items were produced on January 26, 2017. The following products are subject to recall: [[View Labels](#) (PDF only)]

- 14 oz. sealed film packages containing “Nathan’s SKINLESS 8 BEEF FRANKS,” with a Use By date of Aug. 19, 2017.
- 16 oz. sealed film packages containing “Curtis BEEF MASTER Beef Franks,” with a Use By date of June 15, 2017.

The products subject to recall bear establishment number “EST. 296” on the side of the package. These items were shipped to retail locations nationwide.

The problem was discovered after the establishment received three complaints of metal objects in the beef frank product packages. The establishment notified FSIS on May 19, 2017.

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

Consumers with questions about the recall can call 1 (877) 933-4625. Media with questions about the recall can contact Kathleen Kirkham, director of corporate communications, at (757) 365-1965.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at 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 6 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>.

4. Product Photos:

KEEP REFRIGERATED

BEEF MASTER

Good source of protein for growing families.



Nutrition Facts

Serv. Size 1 Frank (56g)
Servings 8

Amount Per Serving			
Calories 180	Fat Cal. 140		
		%DV*	
Total Fat 16g		25%	
Sat. Fat 7g		35%	
Trans Fat 1g			
Cholest. 30mg		10%	
Sodium 580mg		24%	
Total Carb. 4g		1%	
Sugars 2g			
Protein 6g		12%	
Iron 4%			

Not a significant source of fiber, vitamin A, vitamin B and calcium.
*Percent Daily Values (DV) are based on a 2,000 calorie diet.



NET WT.
16 OZS.
(1LB.)

DISTRIBUTED BY **CURTIS**
GREENSBORO, NC 27406

Serving Suggestion

Beef Franks

INGREDIENTS: BEEF, WATER, DEXTROSE, CORN SYRUP, FLAVORINGS, CONTAINS 2% OR LESS OF SALT, POTASSIUM LACTATE, SODIUM PHOSPHATES, SODIUM DIACETATE, SODIUM ERYTHORBATE, SODIUM NITRITE, EXTRACT OF PAPRIKA.



GLUTEN FREE • NO ARTIFICIAL FLAVORS OR COLORS • NO BY-PRODUCTS



8 SKINLESS BEEF FRANKS



KEEP REFRIGERATED
FULLY COOKED

P0360741

Nutrition Facts	Amount/serving	%DV*	Amount/serving	%DV*
Serving Size 1 Frank (50g) Servings Per Container 8 Calories 160 Fat Cal. 130	Total Fat 15g	23%	Total Carb. 1g	0%
	Sat. Fat 6g	30%	Fiber 0g	0%
	Cholest. 30mg	10%	Sugars 0g	
	Sodium 550mg	23%	Protein 6g	

*Percent Daily Values (DV) are based on a 2,000 calorie diet.
Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 4%



DISTRIBUTED BY
JOHN MORRELL & CO.,
P.O. BOX 405020
CINCINNATI, OH 45240
www.nathansfamous.com
UNDER LICENSE FROM
NATHAN'S FAMOUS SYSTEMS, INC.,
JERICHO, NY 11753

NET WT. 14 OZ (396g)

INGREDIENTS: BEEF, WATER, CONTAINS 2% OR LESS OF SALT, SORBITOL, SODIUM LACTATE, NATURAL FLAVORINGS, SODIUM PHOSPHATES, HYDROLYZED CORN PROTEIN, PAPRIKA, SODIUM DIACETATE, SODIUM ERYTHORBATE, SODIUM NITRITE.

Swanson
FAMOUS

SKINLESS
8 BEEF FRAN

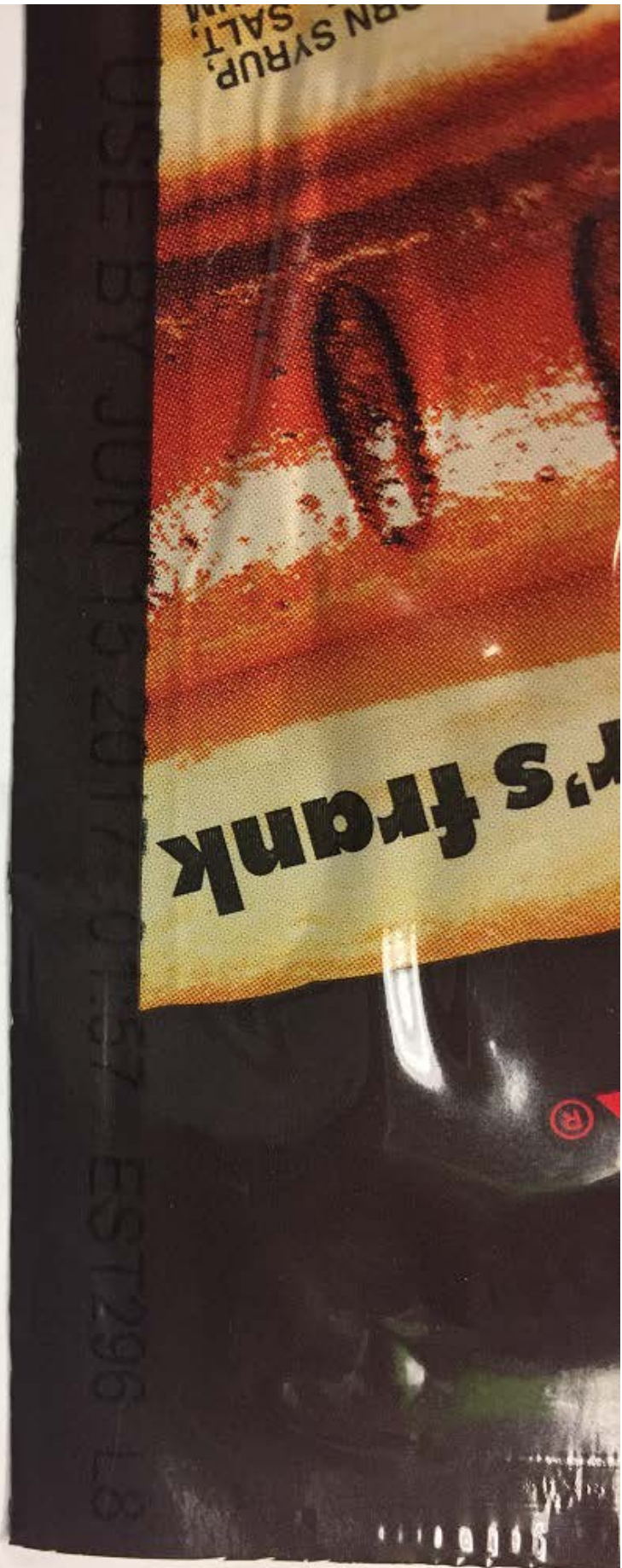
U.S.
INSPECTED BY
AND PASSED BY
DEPARTMENT OF
AGRICULTURE

P0360741

Amount/erving	%DV*	Amount/erving	%DV
Total Fat 15g	23%	Total Carb. 1g	2%
		Fiber 0g	0%
		Sugar 0g	0%

Nutrition

USE BY AUG 19 2017 0267 11:12 EST296 L8



5. POSITIVE AND NEGATIVE FINDINGS:

a. Air Force Public Health personnel involved in the installation pilot program, and Army Public Health personnel, report your negative and positive findings [HERE](#). If you are **not** in one of these two groups, please use the instructions below (paragraphs b-d).

NOTE: The Air Force is currently in a pilot program to utilize the VSIMS Subsistence Recalls application for ALFOODACT responses. Additional installations will be phased in over time. If you have been informed of this responsibility by your MAJCOM PHO or AFMSA, please use the link above. If not, please report your findings in accordance with your current policy.

b. Defense Logistics Agency (DLA) Contractors, report positive and negative findings to your Accountable Officer.

c. 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 with reimbursement to the PV. The PV will submit credit invoice to the account manager at DLA Troop Support.

d. AAFES, MWR, NEX, MCCS, DeCA, dining facilities, and all other agencies, report your findings in accordance with the procedures outlined by your agency.

6. The Point of Contact for this ALFOODACT message is CW4 Jemme Neal, Consumer Safety Officer at DLA-FTW. VOICE, DSN: 444-2922, Commercial (215) 737-2922 or email: dscpconssafofc@dla.mil.

7. Individuals or groups that would like to BEGIN receiving recall messages electronically can submit request [HERE](#).

8. To STOP receiving recall messages, submit your request [HERE](#).

9. Previous recalls are available at the following web site:

<http://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT.aspx>.

//Signed//

CW4 Jemme Neal

Consumer Safety Officer

DLA Troop Support - Subsistence

Defense Logistics Agency-Troop Support

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