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SUBJECT: ALFOODACT 2017-060 – Sukhi’s Gourmet Indian Food Recalls Chicken Tikka Masa Products due to Possible *Listeria* Contamination

Date Issued: 15 November 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.

2. Background: Sukhi’s Gourmet Indian Foods, a Hayward, Calif. establishment, is recalling approximately 264 pounds of chicken tikka masala products that may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced.

The problem was discovered on Nov. 13, 2017 when the Alameda district office received notification that the firm shipped adulterated product into commerce. Specifically, a sample of the product was collected by FSIS personnel on Nov. 7, 2017 and was confirmed to be positive with *Listeria monocytogenes* on Nov. 13, 2017. There have been no confirmed reports of adverse reactions due to consumption of these products.

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 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.

3. Product Affected: The cooked ready-to-eat (RTE) chicken tikka masala items were produced on Nov. 7, 2017. They are 11-oz. frozen microwavable sealed containers of “Sukhi’s CHICKEN TIKKA MASALA with NAAN BREAD & BASMATI RICE” UPC: 7-6722602505-6 with a “USE BY” date of 11/07/2018, and lot number 83790. The products subject to recall bear establishment number “P-44187” on the side of the individual product cartons. These items were shipped to a distributor in California, and distributed nationwide.



Sukhi's 33-314

Chicken Tikka Masala With Naan & Rice

Unit Size: 6 x 11oz

Net Wt: 4.1 lbs

Unit UPC: 7-67226-02606-6



20767226023148

83790



Allergens: Milk & Wheat
Keep Frozen

MFG DATE: 11/07/2017

Use By: 11/07/2018

Sukhi's Gourmet Indian Foods, 25823 Carwiler Road, Hayward, CA, 94545
www.sukhis.com - 1-888-4-SUKHIS

RICE
& NAAN
INCLUDED

CHICKEN USED IS RAISED WITH
NO ANTIBIOTICS EVER

IRRESISTIBLE INDIAN CUISINE
MADE IN THE U.S.A.

Sukhi's

CHICKEN TIKKA MASALA

WITH NAAN BREAD & BASMATI RICE

TENDER WHITE CHICKEN IN A CREAMY TOMATO CURRY

NO PRESERVATIVES
ADDED

CHICKEN USED HAS
NO ADDED HORMONES*



NET WT 11 OZ (312 g)

*FEDERAL REGULATIONS PROHIBIT THE USE OF HORMONES IN POULTRY.

SERVING SUGGESTION

FULLY COOKED - KEEP FROZEN



5. Contact Information: Media with questions regarding the recall can contact Storrie Johnson, Chief Supply Chain Officer, at (510) 316-9409. Consumers with questions regarding the recall can contact Donna Soares, Director of Customer Service, at (510) 336-8372.

6. 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, DLA, dining facilities, and all other agencies, report your findings in accordance with the procedures outlined by your agency.
7. 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.
8. Individuals or groups that would like to BEGIN receiving recall messages electronically can submit request [HERE](#).
9. To STOP receiving recall messages, submit your request [HERE](#).
10. Previous recalls are available at the following web site:
<http://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT.aspx>.

//Signed//
CW4 Jemme Neal
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Defense Logistics Agency-Troop Support
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