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SUBJECT: ALFOODACT 2017-064 – Piller's Fine Foods Recalls Ready-To-Eat Salami and Speck Products due to Possible Salmonella Adulteration

Date Issued: 17 December 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: Piller's Fine Foods, a Waterloo, Canada establishment, is recalling approximately 1,076 pounds of ready-to-eat salami and speck products that may be adulterated with Salmonella, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced.

These items were produced in Canada and were shipped to distribution centers in California, Illinois, Michigan, New Jersey and New York.

The problem was discovered when an FSIS sample of the ready-to-eat salami product was confirmed positive for Salmonella. There have been no confirmed reports of adverse reactions due to consumption of these products.

Consumption of food contaminated with Salmonella can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized. Older adults, infants, and persons with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care provider.

FSIS and the company are concerned that some product may be frozen and in consumers' freezers.

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. Product Affected: The ready-to-eat speck prosciutto and salami items were produced on Sept. 22 and Oct. 12, 2017, respectively. The following products are subject to recall:

- Vacuum-sealed random weight plastic packages containing "Black Kassel Piller's Dry Aged D'Amour Salami" with Best Before date of May 12, 2018
- Vacuum-sealed random weight plastic packages containing "Black Kassel Piller's Dry Aged Speck Smoked Prosciutto" with Best Before date of May 12, 2018.

4. Product Labels: [[View Labels](#) (PDF only)]

<https://www.fsis.usda.gov/wps/wcm/connect/32561f49-a50e-4c1e-913e-483174fd65d5/129-2017-labels.pdf?MOD=AJPERES>

5. Contact Information: Media and consumers with questions regarding the recall can contact Trent Hilpert, President, Pillier's Fine Foods, at (519) 743-1412 ext. 240.

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/Prepa reSF364.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 CPT Janas Gray, Food Safety Officer at DLA-FTW. VOICE, DSN: 444-2934, Commercial (215) 737-2934 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//

CPT Janas Gray

Food Safety Officer

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