

UNCLAS

SUBJECT: ALFOODACT 2018-064 – Update to ALFOODACT 2018-063 - Do Not Consume UGR-A Meal Kit Breakfast 3 Perishable Module or UGR-A Meal Kit Lunch Dinner 7 Perishable Module

Date Issued: 19 October 2018

**Note: Information added to this message is in red font.**

1. REFERENCES:

a. 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. Background: Wornick Foods has initiated a voluntary recall of approximately 178,170 pounds total of onions and peppers 72,918 pounds OCONUS and 105,252 CONUS – a component of UGRA meal kits Breakfast 3 Perishable and Lunch Dinner 7 Perishable Modules shipped to both CONUS and OCONUS destinations.

Wornick received notification from their supplier of a voluntary recall of the onion and peppers component for potential contamination of *Salmonella* and/or *Listeria*. Out of an abundance of caution, Wornick has issued a voluntary recall of this component for all cases and lots shipped between 3/31/2017 and 9/28/2018. This component was removed from the program under the new Table 1 and Wornick transitioned this menu effective 9/30/2018.

*Salmonella* and *Listeria monocytogenes* are organism that can cause serious and sometimes fatal infections especially in young children, the elderly, and in individuals with weakened immune systems. *Salmonella* infections in healthy people can cause fever, diarrhea (sometimes bloody), nausea, vomiting and abdominal pain. In rare circumstances with *Salmonella* infections, the organism can potentially get into the bloodstream and cause a more severe illnesses such as inflammation in the arteries, heart and joints. *Listeria* infections in healthy people may possibly result in only short-term symptoms such as a high fever, a severe headache, stiffness, nausea, abdominal pain and diarrhea. The *listeria* organism can cause miscarriages and stillbirths among pregnant women.

Neither the supplier nor Wornick have received any reports of adverse reactions or illness due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

3. Product affected/Production Dates/Identifying Codes:

**This ALFOODACT message only applies to product from our Wornick vendor (Wornick Dates of Pack on the boxes 3/22/2017 – 9/28/2018 ALL lots). Onion and Peppers are the potentially contaminated components in both meal kits listed in this message. The other components in the Breakfast 3 and Lunch Dinner 7 meal kits are not affected.**

Contact your supplier for further instructions regarding disposition of the potentially contaminated onion and pepper components.

All cases/lots for menus listed below shipped between 3/31/2017 and 9/28/2018  
UGR-A meal kit Breakfast 3 Perishable Module NSN 8970-01-525-6733  
UGR-A meal kit Lunch Dinner 7 Perishable Module NSN 8970-01-525-6823  
Onions and Peppers - LSN 8915-01-E10-0907/1230 (CONUS/OCONUS)

**PLACE PRODUCT ON MEDICAL HOLD AND CONTACT YOUR SUPPLIER FOR DISPOSITION INSTRUCTIONS**

4. Product Labels/Pictures: The lot number in this photo is for display purposes only. ALL lots are potentially contaminated with Wornick Dates of Pack on the boxes 3/22/2017 – 9/28/2018 shipped between 3/31/2017 and 9/28/2018.



5. Contact Information: If you have any questions or concerns related specifically to the UGR-As, please contact Keri NiBlack at Email: [Keri.NiBlack@wornick.com](mailto:Keri.NiBlack@wornick.com); Phone: 513-552-7738 or Randy Newbold at Email: [Randy.Newbold@wornick.com](mailto:Randy.Newbold@wornick.com); Phone: 513-552-7482.

If you have any questions or concerns related specifically to the recalled onion and pepper components, please contact your McCain Customer Service Representative or contact McCain’s Customer Service directed to Catherine Baldwin at 815-545-1303 or after hours Quality calls can be directed to Bob Glende 630-857-4533.

6. POSITIVE AND NEGATIVE FINDINGS:

a. Army and Air Force Public Health personnel, report your 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. Defense Logistics Agency (DLA) Contractors, report positive and negative findings to your Contracting Officer, Contracting Specialist, TVLS and [dscpconssafofc@dla.mil](mailto:dscpconssafofc@dla.mil) within 72 hours:

Positive Response Information required: (Vendor must provide all of the following information):

- 1) ALFOODACT 201X-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:

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 MAJ Gray, Janas, Food Safety Officer at DLA-FTW. VOICE, DSN: 444-2934, Commercial (215) 737-2934 or email: [dscpconssafofc@dlamail.mil](mailto:dscpconssafofc@dlamail.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//

MAJ Janas Gray

Food Safety Officer

DLA Troop Support - Subsistence

Defense Logistics Agency-Troop Support

700 Robbins Street

Philadelphia, PA. 19111

[Janas.gray@dla.mil](mailto:Janas.gray@dla.mil)

Office: 215-737-2934

DSN: 444-2934; Country Prefix (312)