

UNCLAS

SUBJECT: ALFOODACT 2018-069 – Duncan Hines Classic White, Classic Butter Golden, Signature Confetti and Classic Yellow Cake Mixes Recalled Due to Potential Presence of *Salmonella*

Date Issued: 5 November 2018

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: Conagra Brands is collaborating with health officials in connection with a positive finding of *Salmonella* in a retail sample of Duncan Hines Classic White cake mix that may be linked to a *Salmonella* outbreak that is currently being investigated by CDC and FDA. While it has not been definitively concluded that this product is linked to the outbreak and the investigation is still ongoing, Conagra has decided to voluntarily recall the specific Duncan Hines variety identified (Classic White) and three other varieties (Classic Butter Golden, Signature Confetti and Classic Yellow) made during the same time period out of an abundance of caution.

Five occurrences of illnesses due to *Salmonella* are being researched by CDC and FDA as part of this investigation. *Salmonella* is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

Several of the individuals reported consuming a cake mix at some point prior to becoming ill, and some may have also consumed these products raw and not baked. Consumers are reminded not to consume any raw batter. Cake mixes and batter can be made with ingredients such as eggs or flour which can carry risks of bacteria that are rendered harmless by baking, frying or boiling. Consumers are reminded to wash their hands, work surfaces, and utensils thoroughly after contact with raw batter products, to follow baking instructions, and to never eat raw batter.

The products covered by this recall were distributed for retail sale in the U.S. and limited international exports.

Consumers who have purchased these items are advised not to consume them and to return them to the store where originally purchased. Conagra Brands is cooperating with the FDA on this recall and is working with customers to ensure the packages are removed from store shelves and are no longer distributed.

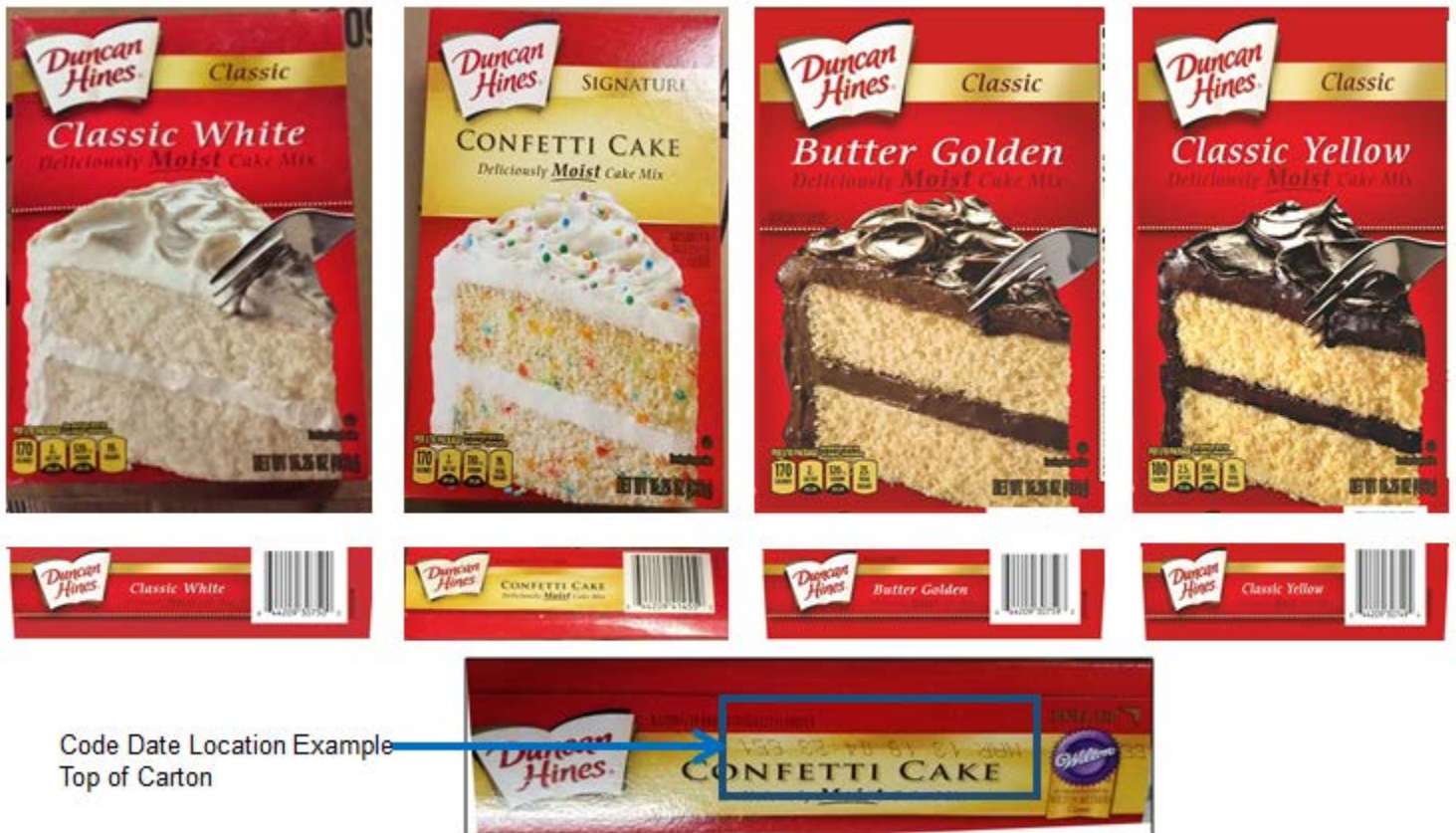
3. Product affected:

Product Description & Brand	Product UPC	Best If Used By Date (located on top of box)
Duncan Hines Classic White Cake 15.25oz	644209307500	MAR 7 2019, MAR 8 2019, MAR 9 2019 MAR 10 2019, MAR 12 2019, MAR 13 2019
Duncan Hines Classic Yellow Cake 15.25oz.	644209307494	MAR 9 2019, MAR 10 2019, MAR 12 2019 MAR 13 2019
Duncan Hines Classic Butter Golden Cake 15.25oz.	644209307593	MAR 7 2019, MAR 8 2019, MAR 9 2019
Duncan Hines Signature Confetti Cake 15.25oz.	644209414550	MAR 12 2019, MAR 13 2019

No other Duncan Hines products or Conagra Brands' products are impacted by this recall.

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

4. Product Labels/Pictures:



5. Contact Information: Consumers with questions should call the Consumer Care team at 1-888-299-7646, open 9 am through 5 pm EST, Monday through Friday or visit [www.duncanhines.com](http://www.duncanhines.com).

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@dla.mil](mailto: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//

MAJ Janas Gray

Food Safety Officer

DLA Troop Support - Subsistence

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