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SUBJECT: ALFOODACT 2018-080 – EXPANSION ALFOODACT 2018-070 - Jennie-O Turkey Store Sales, LLC Recalls Raw Ground Turkey Products Due to Possible *Salmonella* Reading Contamination

Date Issued: 21 December 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: Jennie-O Turkey Store Sales, LLC, a Barron, Wis. establishment, is recalling approximately 164,210 pounds of raw ground turkey products that may be associated with an illness outbreak of *Salmonella Reading*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced. Updated items

FSIS, and its public health partners, including the Centers for Disease Control and Prevention (CDC) and the Michigan Department of Health and Human Services, and the Michigan Department of Agriculture and Rural Development, have been conducting trace back activities for a sample of Jennie-O brand ground turkey in an intact, unopened package from a case-patient's home. The patient tested positive for *Salmonella Reading* and the sample from the ground turkey matches the outbreak strain.

This investigation is part of a larger effort involving FSIS, the CDC, and state public health and agriculture partners, who have been working together on an illness cluster involving 216 case-patients in 38 states and the District of Columbia. Patients have reported eating different types and brands of turkey products purchased from many different stores, handling raw turkey pet food and/or raw turkey, or working with live turkeys or living with someone who handled live turkeys. FSIS continues to work with the CDC and state health departments on this investigation and will provide updated information as it becomes available. Based on the continuing investigation, additional product from other companies may also be recalled.

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 is 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 raw ground turkey product items were produced on **October 22, 2018 and October 23, 2018**. The following products are subject to recall:

- 3-lb. packages of “Jennie-O GROUND TURKEY 93% LEAN | 7% FAT” with “Use or freeze by” dates of **11/12/18 and 11/13/18**. UPC 4222213008
- 3-lb. packages of “Jennie-O Ground Turkey 85% LEAN | 15% FAT” with a “Use or freeze by” date of **11/13/18**. UPC 4222213027
- 2.5-lb. packages of “Jennie-O Ground Turkey 93% LEAN | 7% FAT” with a “Use or freeze by” date of **11/13/18**. UPC 4222213020
- 3-lb. packages of “STATER BROS. 85% LEAN | 15% FAT ALL NATURAL Ground Turkey” with a “Use or freeze by” date of **11/12/18**. UPC 7417503620
- 1-lb. packages of “Jennie-O GROUND TURKEY 93% LEAN | 7% FAT” with “Use or freeze by” dates of **11/12/18** UPC Code: 4222230200
- 1-lb. packages of “Jennie-O TACO SEASONED GROUND TURKEY” with a “Use or freeze by” dates of **11/12/18** UPC Code: 4222230202
- 1-lb. packages of “Jennie-O GROUND TURKEY 85% LEAN | 15% FAT” with a “Use by” date of **10/02/2018**. UPC Code: 4222231307
- 1-lb. packages of “Jennie-O ITALIAN SEASONED GROUND TURKEY” with a **Use or freeze by” dates of 11/12/18** UPC CODE: 4222230203

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

4. Product Labels/Pictures: **Product labels were added for the 2.5 and 3 pound product listed above.**



**PER SERVING**  
Serving Size 4 oz. (112g)  
Servings Per Container 12

Amount Per Serving	Calories 220	Calories from Fat 150
	% Daily Value*	
<b>Total Fat</b> 17g	26%	
<b>Saturated Fat</b> 4g	20%	
<b>Trans Fat</b> 0g		
<b>Cholesterol</b> 95mg	32%	
<b>Sodium</b> 95mg	4%	
<b>Total Carbohydrate</b> 0g	0%	
<b>Dietary Fiber</b> 0g	0%	
<b>Sugars</b> 0g		
<b>Protein</b> 19g		
<b>Vitamin A</b> 2%	<b>Vitamin C</b> 2%	
<b>Calcium</b> 6%	<b>Iron</b> 8%	

\*Percent Daily Values are based on a 2,000 calorie diet.

**INGREDIENTS:** TURKEY, ROSEMARY EXTRACT.  
Dist. by: Jennie-O Turkey Store Sales, LLC  
Willmar, MN 56201 U.S.A.  
© Jennie-O Turkey Store, LLC  
NO GLUTEN  
For questions or comments please call 1-800-621-3505.  
jennieo.com

**Quick And Easy Cooking Methods**  
Always Cook Well-Done! Spray skillet with nonstick cooking spray. Preheat skillet over medium-high heat. Add ground turkey to hot skillet. Stir to crumble, approximately 15-17 minutes. Always cook to well-done, 165°F as measured by a meat thermometer.

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:  
KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR.  
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY.  
COOK THOROUGHLY.  
KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

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**Nutrition Facts**  
Serving Size 4 oz. (112g)  
Servings Per Container 10

Amount Per Serving	Calories 170	Calories from Fat 70
	% Daily Value*	
<b>Total Fat</b> 8g	12%	
<b>Saturated Fat</b> 2.5g	13%	
<b>Trans Fat</b> 0g		
<b>Cholesterol</b> 80mg	27%	
<b>Sodium</b> 80mg	3%	
<b>Total Carbohydrate</b> 0g	0%	
<b>Dietary Fiber</b> 0g	0%	
<b>Sugars</b> 0g		
<b>Protein</b> 21g		
<b>Vitamin A</b> 2%	<b>Vitamin C</b> 0%	
<b>Calcium</b> 2%	<b>Iron</b> 6%	

\*Percent Daily Values are based on a 2,000 calorie diet.

**INGREDIENTS:** TURKEY, ROSEMARY EXTRACT.  
Dist. by: Jennie-O Turkey Store Sales, LLC  
Willmar, MN 56201 U.S.A.  
© Jennie-O Turkey Store, LLC  
For questions or comments please call 1-800-621-3505.  
jennieo.com  
GLUTEN FREE

**Quick And Easy Cooking Methods**  
Always Cook Well-Done! Spray skillet with nonstick cooking spray. Preheat skillet over medium-high heat. Add ground turkey to hot skillet. Stir to crumble, approximately 14-16 minutes. Always cook to well-done, 165°F as measured by a meat thermometer.

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:  
KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR.  
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY.  
COOK THOROUGHLY.  
KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

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5. Contact Information: Consumers with questions regarding the recall can contact Hormel Consumer Engagement, at (800) 621-3505.

#### 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 CW3 Garcia, Eugene, Consumer Safety Officer at DLA-FTW. VOICE, DSN: 444-4847, Commercial (215) 737- 4847 or email: [dscpconssafofc@dlamail](mailto:dscpconssafofc@dlamail).

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//  
CW3 Eugene Garcia  
Consumer Safety Officer  
DLA Troop Support - Subsistence  
Defense Logistics Agency-Troop Support  
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Philadelphia, PA. 19111  
[Eugene.garcia@dlamail](mailto:Eugene.garcia@dlamail)  
Office: 215-737-4847  
DSN: 444-4847; Country Prefix (312)