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SUBJECT: ALFOODACT 2019-011 Monogram Meat Snacks, LLC Recalls Pork Sausage Products Due to Possible Product Contamination

Date Issued: 15 March 2019

1. REFERENCES:

a. DHA-MSR 6025.01/AR 40-660/ DLAR 6025.01/NAVSUPINST 10110.8D/AFI48-161_IP/MCO 10110.38D, DOD Hazardous Food & Nonprescription Drug Recall System, 6 September 2018.

2. Background: Monogram Meat Snacks, LLC, a Martinsville, Va. establishment, is recalling approximately 191,928 pounds of ready-to-eat pork sausage products that may be adulterated due to possible product contamination, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced. This recall is being initiated due to product tampering, following the production process.

The ready-to-eat pork sausages are heat-treated and shelf-stable. The items were produced and packaged for Conagra Brand / Duke's Meats Corp. on various dates between Jan. 16 and March 7, 2019.

The products subject to recall bear establishment number "EST. 795" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

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.

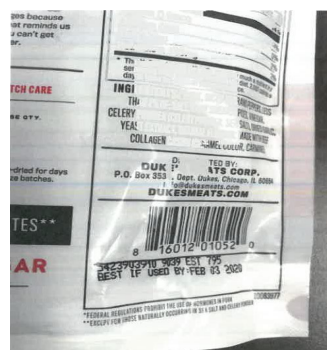
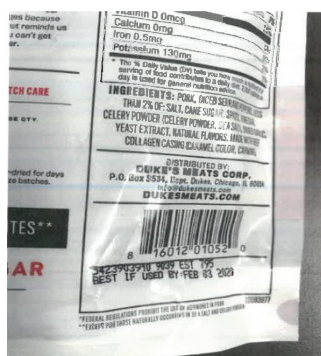
3. Product affected:

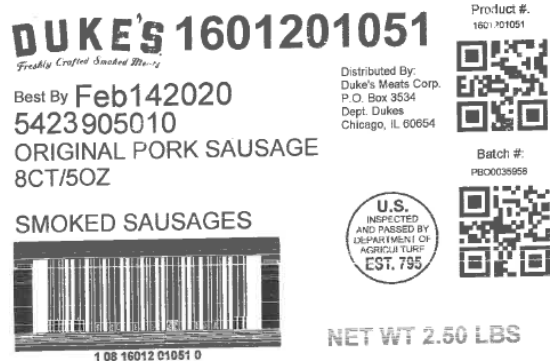
- 5-oz. plastic pouches of "DUKE'S HICKORY PEACH BBQ SMOKED SHORTY SAUSAGES, Made with A PEACH BBQ RELISH," that contain a package and case code of 1580002003, and various BEST IF USED BY dates from Jan. 16, 2019 through Jan. 27, 2020.
- 5-oz. plastic pouches of "DUKE'S HOT & SPICY SMOKED SHORTY SAUSAGES, Made with FRESH-DICED SERRANO PEPPERS," that contain a package and case code of 1601201052, and various BEST IF USED BY dates from Jan. 16, 2020 through Feb. 3, 2020.
- 16-oz. plastic pouches of "DUKE'S ORIGINAL RECIPE SMOKED SHORTY SAUSAGES, Made with A CLASSIC BLEND OF SPICES & FRESHLY-CHOPPED HERBS," that contain a package code of 1601201182, various BEST IF USED BY dates from Jan. 11, 2020 through Feb. 27, 2020, and a case code of 1580002130.
- 5-oz. plastic pouches of "DUKE'S CAJUN STYLE ANDOUILLE SMOKED SHORTY SAUSAGES, Made with ROASTED RED PEPPERS & CAJUN SPICES," that contain a package and case code of 1580002073, and various BEST IF USED BY dates from Jan. 10, 2020 through Feb. 13, 2020.

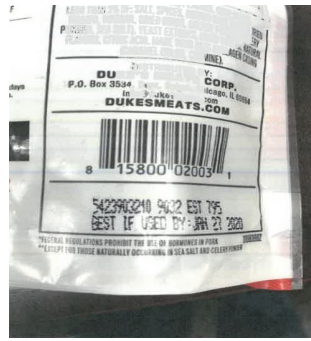
- 5-oz. plastic pouches of “DUKE’S ORIGINAL RECIPE SMOKED SHORTY SAUSAGES, Made with A CLASSIC BLEND OF SPICES & FRESHLY-CHOPPED HERBS,” that contain a product and case code of 1601201051, and various BEST IF USED BY dates from Feb. 14, 2020 through Feb. 29, 2020.
- 5-oz. plastic pouches of “DUKE’S HATCH GREEN CHILE SMOKED SHORTY SAUSAGES, Made with ROASTED & DICED HATCH CHILES,” that contain a package and case code of 1580002002, and various BEST IF USED BY dates from Jan. 13, 2020 through Feb. 3, 2020.
- 5-oz. plastic pouches of “DUKE’S ORIGINAL RECIPE SMOKED SHORTY SAUSAGES, Made with A CLASSIC BLEND OF SPICES & FRESHLY-CHOPPED HERBS,” that contain a package code of 1601201051, various BEST IF USED BY dates from Feb. 17, 2020 through March 1, 2020, and a case code 1601201272.
- 5-oz. plastic pouches of “DUKE’S HOT & SPICY SMOKED SHORTY SAUSAGES, Made with FRESH-DICED SERRANO PEPPERS,” that contain a package code of 1601201052, various BEST IF USED BY dates from Jan. 16, 2020 through Feb. 24, 2020, and a case code of 1601201274.

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

4. Product Labels/Pictures:







5. Contact Information: Consumers with questions about the recall may contact Gary Brooks, vice president of food safety quality assurance for Monogram Foods, at (855) 556-1351. Members of the media with questions about the recall can contact Alex DeWitt, communications coordinator for Monogram Foods, at (901) 681-9873.

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. Navy:

SHIPS AT SEA: Must report positive and negative findings to supporting Veterinary Service unit. Are authorized to destroy or dispose of recalled products utilizing the procedures and reporting requirements outlined in NAVSUP P-486 Paragraph 5302 and 6000(4), to include completion of a DD Form 200 and Standard Form 364. Procedures for completing the DD Form 200 are found in NAVSUP P-486 Paragraph 6001. Procedures for completing Standard Form 364 are found in NAVSUP P-486 Paragraph 5300(2)(c).

SHIPS IN PORT/HOMEPORTED/ASHORE GALLEYS: Supporting Veterinary Service unit will conduct inspection and report positive and negative findings in VSIMS Subsistence Recalls application. Contact the appropriate DLA Account Manager via Regional NAVSUP Fleet Logistics Center (NAVSUP FLC) to arrange pickup of recall items. Contact your supporting (NAVSUP FLC) for any issues regarding PV Pickup. Proceed with the same guidance as above.

c. Defense Logistics Agency (DLA) Contractors, report positive and negative findings to your Contracting Officer, Contracting Specialist, TVLS and dscpconssafofc@dla.mill 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:

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@dla.mil.

8. Individuals or groups that would like to BEGIN receiving recall messages electronically can submit request usarmy.jbsa.medcom.mbx.medcom-vsims@mail.mil. Copy and paste email address in to your email platform and ensure you title the subject accordingly.

9. To STOP receiving recall messages, submit your request usarmy.jbsa.medcom.mbx.medcom-vsims@mail.mil. Copy and paste email address in to your email platform and ensure you title the subject accordingly.

10. Previous recalls are available at the following web site: <https://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT/>.

//Signed//

CW3 Eugene Garcia Consumer Safety Officer
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