

UNCLAS

SUBJECT: ALFOODACT 2019-026 – In Association with ADM Milling Co, King Arthur Flour, Inc. Voluntarily Recalls Limited Quantity of Unbleached All-Purpose Flour (5 Lb.) Because of Possible Health Risk

Date Issued: 13 June 2019

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: In cooperation with ADM Milling Company, King Arthur Flour, Inc. of Norwich, VT is voluntarily recalling 14,218 cases of 5 lb. Unbleached All-Purpose Flour due to the potential presence of *Escherichia coli* bacteria (*E. coli*).

E. coli causes a diarrheal illness often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure called Hemolytic Uremic Syndrome (HUS). HUS is most likely to occur in young children and the elderly. The condition can lead to serious kidney damage and even death.

King Arthur has been informed by ADM Milling Co. that certain wheat used to make these lots of King Arthur flour has been linked to an ongoing outbreak of *E. coli* infections. No illnesses have been reported to date in connection with King Arthur flour.

The recalled Unbleached All-Purpose Flour (5 lb.) was distributed through retailers and distributors nationwide. No products sold through King Arthur’s website, Baker’s Catalogue, or the Baker’s Store in Norwich, VT are included in this voluntary recall.

Consumers who have any of these affected products should not consume them and should throw them away or return them to the place of purchase for credit or refund.

Consumers are reminded to wash their hands, work surfaces, and utensils thoroughly after contact with raw dough products or flour, and to never eat raw dough or batter. For more information about risks of consuming raw dough, refer to the following:

<https://www.cdc.gov/features/no-raw-dough/index.html>.

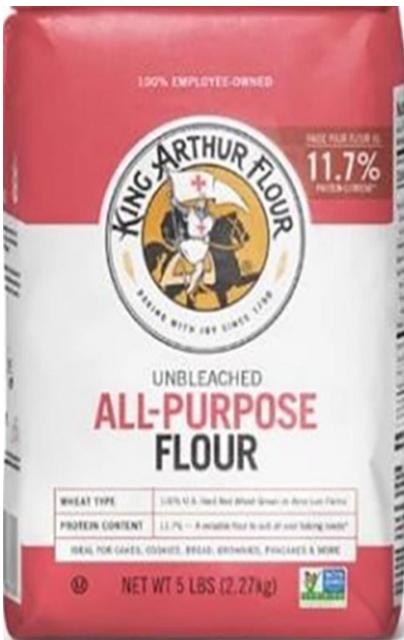
3. Product affected: Unbleached All-Purpose Flour (5 Lb.) from six specific lot codes and three Best Used by Dates listed below. **Case Code:** 1 00 71012 01050 6 & **Product UPC:** 071012010509

BEST USED BY	LOTS:
12/07/19	L18A07C
12/08/19	L18A08A, L18A08B
12/14/19	L18A14A, L18A14B, L18A14C

Lot codes and Best Used by Dates can be found on the bottom of the side panel, below the nutrition facts panel.

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

4. Product Labels/Pictures:



5. Contact Information: Customers can contact King Arthur Flour products on the King Arthur Flour Consumer Hotline 7 days a week/24 hours a day at 866-797-9178 with any questions regarding this voluntary recall.

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 MAJ Gray, Janas, 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 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//
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