

UNCLAS

SUBJECT: ALFOODACT 2019-041 – Tip Top Poultry, Inc. Recalls Fully Cooked Poultry Products due to Possible Listeria Contamination

Date Issued: 21 August 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: Tip Top Poultry, Inc., a Rockmart, GA establishment, is recalling fully cooked, frozen, diced, and mechanically separated ready to eat chicken produced 21 January 2019, due to possible Listeria contamination.

3. PRODUCT AFFECTED: Frozen, diced, mechanically separated ready-to-eat chicken produced 21 January 2019, labeled with “PACK DATE 01/21/19” and bearing the establishment number “P-17453.” See below table for all products subject to recall:

BRAND	PRODUCT	CASE WEIGHT	CASE CODE
Tip Top	COOKED CHICKEN MEAT 1 DICED NATURAL PROPORTION	30 lbs	15630
Tip Top	COOKED CHICKEN MEAT CHICKEN FINES	30 lbs	75130
Tip Top	COOKED MECHANICALLY SEPARATED CHICKEN	50 lbs	55150
Tip Top	COOKED MECHANICALLY SEPARATED CHICKEN IFQ PIECES	30 lbs	55997
PERDUE	NATURAL PROPORTION CHICKEN MEAT FULLY COOKED, IQF, 1/2" DICED	10 lbs	15313
Gordon	All Natural* Diced Chicken Meat Fully Cooked • Natural Proportion • 1" Diced 60% White/40% Dark	10 lbs	15602
Sysco	Classic FULLY COOKED 1/2" DICED CHICKEN MEAT NATURAL PROPORTION	10 lbs	15347
WEST CREEK	FULLY COOKED • ½" DICED CHICKEN 60% DARK • 40% WHITE MEAT ALL NATURAL*	10 lbs	16382

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

PRODUCT CODE **55150**
 DISTRIBUTED BY TIP TOP POULTRY MARIETTA GA 30065
 101530
 tiptop
 PRODUCT OF USA KEEP FROZEN
 INSPECTED BY U.S. DEPARTMENT OF AGRICULTURE P-17403
 COOKED MECHANICALLY SEPARATED CHICKEN
 22002150 SA1005 HZ# B126032 010394
 For Further Processing
 LOT# 1 PACK DATE 01/21/19 NET WT LBS 50

 (01)90763572551501(13)190121(3200)000050(21)029792312783

PRODUCT CODE **55997**
 DISTRIBUTED BY TIP TOP POULTRY MARIETTA GA 30065
 tiptop
 PRODUCT OF USA KEEP FROZEN
 INSPECTED BY U.S. DEPARTMENT OF AGRICULTURE P-17403
 COOKED MECHANICALLY SEPARATED CHICKEN
 IQF PIECES #90200002530 531177
 LOT# 3 PACK DATE 01/21/19 NET WT LBS 30

 (01)90763572559972(13)190121(3200)000030(21)029792312782

5. CONTACT INFORMATION: For further information, contact Terry Bruce, Senior V.P. Operational Quality, Tip Top Poultry, at (770) 973-8070.

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 CPT Adelaide Green, Food Safety Officer at DLA-FTW at Commercial (215) 737-7788, DSN: 312-444-7788, or email: dscpconsafofc@dla.mil.

8. Individuals or groups that would like to BEGIN receiving recall messages electronically can submit requests to 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 requests to 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//
CPT Adelaide Green
Food Safety Officer
DLA Troop Support - Subsistence
Defense Logistics Agency-Troop Support
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adelaide.green@dla.mil
Office: 215-737-7788
DSN: 444-7788; Country Prefix (312)