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SUBJECT: ALFOODACT 2019-042 – Heatherfield Foods Inc. Recalls Pork Sausage Products Due to Misbranding

Date Issued: 30 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: Heatherfield Foods, Inc., an Ontario, Calif. establishment, is recalling approximately 4,380 pounds of pork sausage products due to misbranding, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today. The product has a gluten free claim represented on the front of the label; however, the product contains gluten in the form of wheat. Wheat, which is an allergen, is also listed in the product’s list of ingredients.

3. PRODUCT AFFECTED: The following product is subject to recall:

1-lb. thermoform tray packages containing “HAWAIIAN SAUSAGE COMPANY Sweet Filipino Longanisa, NO PRESERVATIVES GLUTEN FREE NO MSG” with lot codes 09067, 09081, 09088, 09113, 09130, 09148, 09156, 09163, 09170, 09179, 09193 and 09212 on the label.

The products subject to recall bear establishment number “EST. 4846” inside the USDA mark of inspection. These items were shipped to retail locations in Hawaii.

The problem was discovered after FSIS received a consumer complaint. 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.

FSIS is concerned that some product may be in consumers’ refrigerators or 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.

FSIS routinely conducts recall effectiveness checks to verify that recalling firms are notifying their customers of the recall and that actions are being taken to make certain that the product is no longer available to consumers.

4. Product Labels/Pictures:



Sweet Longanisa 16oz.



Nutrition Facts

5 servings per container
Serving size 1 grilled link (91g)

Amount per serving	% Daily Value*
Calories	250
Total Fat 22g	28%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 60 mg	20%
Sodium 640mg	28%
Total Carbohydrate 7g	3%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 1g Added Sugars	10%
Protein 12g	
Vitamin D 1mcg	6%
Calcium 17mg	2%
Iron 1mg	6%
Potassium 170mg	4%

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 1,000 calories a day is used for general nutrition advice.

INGREDIENTS: PORK, SUGAR, SALT, SOYSAUCE (WATER, WHEAT, SOYBEANS, SALT, SODIUM BENZOATE (LESS THAN 1/10 OF 1% AS A PRESERVATIVE), GARLIC, VINEGAR, WINE, BLACK PEPPER, PAPRIKA, BEET ROOT POWDER. CONTAINS WHEAT, SOY & SULFITES

Pan-broil/Brown (recommended): Place links in a covered skillet with 1/4" water. Cooked for 5 min. Uncover skillet and allow remaining water to boil off (approx 10 min.). Finish by browning (turning frequently). Product must be cooked to a minimum internal temperature of 170°F. **OVEN:** Preheat oven to 375°F. Place links into oven. Heat for approx. 20 min. Product must be cooked to a minimum internal temperature of 170°F.

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 OR MICROWAVE.
-  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.

DISTRIBUTED BY
GOUVEA'S SAND PIRRY FOODS INC.
HONOLULU, HI 96819



5. CONTACT INFORMATION: Consumers and members of the media with questions about the recall can contact John Brown, Vice President, Heatherfield Foods Inc., at (909) 460-4150.

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, MCCA, 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 CW4 Marivic J. Brown, Consumer Safety Officer at DLA-FTW at Commercial (215) 737-7788, DSN: 312-444-2678, or email:

dscpconssafofc@dla.mil.

8. Individuals or groups that would like to BEGIN/STOP 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. Previous recalls are available at the following web site:

<https://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT/>.

//Signed//

CW4 Marivic J. Brown

Consumer Safety Officer

DLA Troop Support - Subsistence

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