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SUBJECT: ALFOODACT 2019-047 – Tip Top Poultry, Inc. Expands Recall of Ready-To-Eat Poultry Products Due to Possible Listeria Contamination

Date Issued: 29 September 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, expanded the dates and the scope of their previous recall out of an abundance of caution. The firm is recalling an undetermined amount of ready-to-eat (RTE) poultry products that may be adulterated with *Listeria monocytogenes*.

Tip Top Poultry, Inc. decided to recall all frozen cooked, diced or shredded, ready-to-eat (RTE) chicken products produced from January 21, 2019 through September 24, 2019 with product codes ranging from 10000 to 19999 and 70000 to 79999.

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.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

3. PRODUCT AFFECTED: The frozen cooked, diced or shredded, RTE chicken products were produced between January 21, 2019 and September 24, 2019 and bearing the establishment number "P-17453." See below table for all products subject to recall:

BRAND/DISTRIBUTED BY	ITEM DESCRIPTION	PROD CODE	CASE/PKG WEIGHT
Butterball	Cooked Pulled Turkey	11909	10 lbs.
GFS	Turkey Meat, White, Pulled	11928	10 lbs.
Tip Top	2.5"X5.8"Ckd White Chicken Meat	13055	30 lbs.
Tip Top	IQF 3/8" Diced Cooked Chicken	13210	10 lbs.
Tip Top	IQF 3/8" Diced Cooked Chicken	13230	30 lbs.
GFS	1/2" Cooked Chicken	13302	10 lbs.
Clean EatZ Café	1/2" Diced Cooked Chicken White Meat	13306	10 lbs.
Tip Top	1/2" Cooked Chicken	13310	10 lbs.
Delizous Farms	1/2" Cooked Chicken	13312	10 lbs.
Perdue	1/2" Diced All White Meat	13313	10 lbs.
Tip Top	1/2" All White Cooked Chicken	13320	10 lbs.
Tip Top	1/2" White Cooked Chicken Meat	13330	30 lbs.
Sysco	1/2" Diced Chicken White Meat	13347	10 lbs.
lbs.West Creek	1/2" White - Co14200	13382	10 lbs.
Tip Top	IQF 3/4" Diced Cooked Chicken	13510	10 lbs.
Tip Top	IQF 3/4" Diced Cooked Chicken	13530	30 lbs.
Tip Top	IQF 1" Diced Cooked Chicken	13610	10 lbs.
GFS	Cooked Chicken White Shredded	13802	10 lbs.
Tip Top	All White Shredded	13862	10 lbs.
GFS	IQF Pulled Cooked Chicken	13902	10 lbs.
Tip Top	IQF Pulled Cooked Chicken	13910	10 lbs.
Sysco	Fully Cooked Chicken White Meat, Pulled	13947	10 lbs.
West Creek	IQF Pulled Cooked Chicken	13982	10 lbs.
Tip Top	1/4" Dcd Ckd Dark Chkn Meat	14147	30 lbs.
Tip Top	All Dark 1/4" Diced Chicken	14158	900 lbs.
Tip Top	Cooked Chicken Meat White Fines	73129	30 lbs.
Tip Top	IQF Cooked Chicken Fines	73130	30 lbs.
Tip Top	IQF Cooked Mixed Chicken Fines	75130	30 lbs.
Tip Top	N/P Salad Chips	75230	30 lbs.

4. PRODUCT LABELS/PICTURES: Enclosed as an attachment within this ALFOODACT document; or view labels via the weblink: <https://www.fsis.usda.gov/wps/wcm/connect/488afa44-c35c-4bcf-8f29-97cb4790725d/094-2019-Labels.pdf?MOD=AJPERES>

5. CONTACT INFORMATION: Consumers and media with questions regarding the recall can contact Garret Rutherford with Brand Apart, at (404) 220-9618.

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.

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

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 CW4 Marivic J. Brown, Consumer Safety Officer at DLA Troop Support, Food Safety Office at Commercial 215-737-2678, DSN: 312-444-2678, or email: dscpconssafofc@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//

CW4 Marivic J. Brown

Consumer Safety Officer

DLA Troop Support – Subsistence

Food Safety Office

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