

UNCLAS

SUBJECT: ALFOODACT 2019-066 – Missa Bay, LLC Recalls Salad Products due to Possible *E. coli* O157:H7 Contamination

Date Issued: 21 November 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: Missa Bay, LLC aka Ready Pac Foods, a Swedesboro, N.J. establishment, is recalling approximately 97,272 pounds of salad products that contain meat or poultry because the lettuce ingredient may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The salad products items were produced from October 14, 2019 through October 16, 2019. FSIS will post product labels on its website once they become available.

The products subject to recall bear establishment number “EST. 18502B” inside the USDA mark of inspection. These items were shipped to distribution locations in Alabama, Connecticut, Florida, Georgia, Illinois, Indiana, Louisiana, Maine, Maryland, Massachusetts, Michigan, Minnesota, Mississippi, Missouri, New Jersey, New York, North Carolina, Ohio, Pennsylvania, South Carolina, Virginia and Wisconsin.

As part of a foodborne illness outbreak investigation, the Maryland Department of Health collected an unopened package of Ready Pac Bistro Chicken Raised Without Antibiotics Caesar Salad with FSIS EST number 18502B on the label. The state collected and tested individual ingredients in the salad and the lettuce tested positive for *E. coli* O157:H7. All products from the same lot of lettuce are included in the recall.

Most people infected with STEC O157:H7 develop diarrhea (often bloody) and vomiting. Some illnesses last longer and can be more severe. Infection is usually diagnosed by testing of a stool sample. Vigorous rehydration and other supportive care is the usual treatment; antibiotic treatment is generally not recommended. Most people recover within a week, but, rarely, some develop a more severe infection. Hemolytic uremic syndrome (HUS), a type of kidney failure, is uncommon with STEC O157:H7 infection. HUS can occur in people of any age but is most common in children under 5 years old, older adults and persons with weakened immune systems. It is marked by easy bruising, pallor and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

3. PRODUCT AFFECTED:

Please see table below. Please note, while UPCs are not currently available, these products are highly likely to be off the shelf or use discontinued due to the ‘use by’ dates of the products.

Size	Package Type	Brand Name	Product Name	Use By
6.25oz	Bowl	Ahold Bowl Chicken Caesar	Salad Singles Chicken Caesar	10/29/19, 10/30/2019
7.9oz	Bowl	Bistro Chicken Guacamole Bowl	Ready Pac Bistro Chicken and Guacamole Salad	10/31/2019
6.25oz	Bowl	Bistro Santa Fe	Ready Pac Bistro Santa Fe Style	10/31/2019
6.15oz	Bowl	Bonduelle Caesar	Bonduelle Fresh Picked Fraichement Cueilli Caesar Salad with Chicken and Bacon	10/29/2019
7.75oz	Bowl	Bonduelle Chef Salad	Bonduelle Fresh Picked Fraichement Cueilli Chef Inspired Salad with Turkey & Ham	10/31/2019
7.25oz	Bowl	Bonduelle Cobb Salad	Bonduelle Fresh Picked Fraichement Cueilli Cobb Salad with Turkey & Bacon	10/31/2019
6.25oz	Bowl	Bonduelle Santa Fe Salad	Bonduelle Fresh Picked Fraichement Cueilli Santa Fe Style Salad with Chicken	10/31/2019
2/6.25oz	Bowl	Bowl Bistro Caesar	Ready Pac Bistro Chicken Caesar	10/31/2019
9.95oz	Bowl	Bowl GB Chicken Caesar Bowl	Ready Pac Bistro Gourmet Chicken Caesar Salad	10/31/2019
11.5oz	Bowl	Bowl GB Southwest	Ready Pac Bistro Gourmet Southwestern Style Salad	10/31/2019
6.25oz	Bowl	GE Bowl Chicken Caesar	Giant Eagle Chicken Caesar Salad	10/31/2019
15.25oz	Bowl	Kit Grill Santa Fe Style	Ready Pac Bistro Salad Kit with Grilled Chicken Santa Fe Style	10/31/2019
7.25oz	Bowl	Marketside Bistro Chef	Marketside Chef Salad	10/31/2019
6.25oz	Bowl	Marketside Bistro Chicken Caesar	Marketside Caesar Salad with Chicken	10/30/2019
11.75oz	Bowl	Marketside Bistro DS Southwest	Marketside Southwest Style Salad with Chicken	10/30/2019
6.35oz	Bowl	Marketside Bistro Santa Fe	Marketside Santa Fe Style Salad with Chicken	10/30/2019
12oz	Bowl	Marketside Bowl DS Chicken Caesar	Marketside Caesar Salad with Chicken	10/30/2019, 10/31/2019
7.45oz	Bowl	Marketside Premium Avocado Ranch	Marketside Avocado Ranch Salad with Chicken	11/1/2019
6.81oz	Bowl	Marketside Premium BLT	Marketside BLT Salad with Avocado Dressing	11/1/2019
6.25oz	Bowl	Salad Bowl Chicken Caesar	Ready Pac Bistro Chicken Caesar	10/30/2019, 10/31/2019
6.75oz	Bowl	Signature Café Bowl Chicken Caesar	Signature Café Bowl Chicken Caesar	10/29/2019
8.5oz	Bowl	Signature Café Deli Chicken BLT	Signature Café Deli Chicken BLT	10/31/2019
7.75oz	Bowl	Signature Café Deli Chicken Caesar	Signature Café Deli Chicken Caesar	10/31/2019
9.25oz	Bowl	Signature Café Deli Southwest	Signature Café Deli Southwest	10/31/2019
6.50oz	Bowl	Signature Café Southwestern	Signature Café Southwestern Style Salad	10/29/2019
6.25oz	Bowl	Signature Farms Bistro Chicken Chicken Caesar	Signature Farms Chicken Caesar Salad	10/29/2019
6.25oz	Bowl	Signature Farms Bistro Santa Fe	Signature Farms Bistro Santa Fe Style Salad	10/30/2019
12oz	Bowl	Signature Farms Bowl Chicken Caesar	Signature Farms Bowl Chicken Caesar Salad	10/30/2019
11.75oz	Bowl	Signature Farms Bowl Southwest	Signature Farms Bowl Southwestern Style Salad	10/30/2019
11.25oz	Bowl	BistroGarden Multisrv4/11.25oz	Ready Pac Bistro Garden Salad	10/30/2019
11.75oz	Bowl	Bowl Caesar Multiserve 4/11.75	Ready Pac Bistro Caesar Salad	10/31/2019

IF STILL ON HAND, PLEASE PLACE THE PRODUCT ON MEDICAL HOLD AND CONTACT YOUR SUPPLIER FOR DISPOSITION INSTRUCTIONS

4. PRODUCT LABELS/PICTURES:



5. CONTACT INFORMATION: Consumers with questions regarding the recall can contact Mary Toscano, Consumer Affairs Manager for Bonduelle at 1-800-800-7822.

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.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:

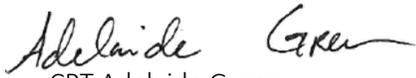
d. **AAFES, MWR, NEX, MCCS, DeCA, DLA, dining facilities**, and **all other agencies**, report your findings in accordance with the procedures outlined by your agency.

7. The Point of Contact for this ALFOODACT message is CPT Adelaide Green, Food Safety Officer at DLA TS at Commercial (215) 737-7788, DSN: 312-444-7788 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 into your email platform and ensure you title the subject accordingly.

9. To STOP receiving recall messages, submit your request to usarmy.jbsa.medcom.mbx.medcom-vsims@mail.mil. Copy and paste email address into 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/>.



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