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SUBJECT: ALFOODACT 2020-022 – Thomson International Inc. Conducts Voluntary Recall of Red, Yellow, White, and Sweet Yellow Onions Because of Possible Salmonella Risk

Date Issued: 02 August 2020

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.

BACKGROUND: Thomson International Inc. of Bakersfield, California is recalling Red, Yellow, White, and Sweet Yellow Onions shipped from May 1, 2020 through the present. The onions are being recalled because they have the potential to be contaminated with Salmonella, an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

Onions were distributed to wholesalers, restaurants, and retail stores in all 50 states, the District of Columbia and Canada.

The onions were distributed in 5 lbs. carton. 10 lbs. carton. 25 lbs. carton. 40 lbs. carton, 50 lbs. carton. bulk, 2 lb. mesh sacks, and 3 lb. mesh sacks, 5 lb. mesh sacks, 10 lb. mesh sacks 25 lbs. mesh sacks, 50 lbs. mesh sacks under the brand names Thomson Premium, TLC Thomson International, Tender Loving Care, El Competitor, Hartley's Best, Onions 52, Majestic, Imperial Fresh, Kroger, Utah Onions and Food Lion.

Consumers, restaurants, and retailers should not eat, sell, or serve red, white, yellow, or sweet onions from Thomson International, Inc. or products containing such onions. If you cannot tell if your onion is from Thomson International Inc., or your food product contains such onions, you should not eat, sell, or serve it, and should throw it out.

The U.S. Food and Drug Administration, along with the U.S. Centers for Disease Control and Prevention, is investigating a multistate outbreak of Salmonella Newport infections that may be linked to these onions, so Thomson International is recalling the onions out of an abundance of caution. As of now no specific source of contamination or contaminated shipment has been identified, and FDA is also investigating other potential sources of contamination and has not yet reached a final conclusion.

396 total illnesses have been reported to date including 59 hospitalizations. States with cases include: AK (6), AZ (14), CA (49), CO (10), FL (3), ID (5), IL (10), IN (2), IA (15), KS (1), KY (1), ME (4), MD (1), MI (23), MN (10), MO (6), MT (33), NE (5), NV (5), NY (4), NC (3), ND (5), OH (7), OR (71), PA (2), SC (1), SD (11), TN (5), TX (1), UT (61), VA (4), WA (2), WI (5), and WY (11).

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2. PRODUCTS AFFECTED: The onions were distributed in 5 lbs. carton. 10 lbs. carton. 25 lbs. carton. 40 lbs. carton, 50 lbs. carton. bulk, 2 lb. mesh sacks, and 3 lb. mesh sacks, 5 lb. mesh sacks, 10 lb. mesh sacks 25 lbs. mesh sacks, 50 lbs. mesh sacks under the brand names.

PRODUCT BRANDS	PHOTO
Majestic	
Imperial Fresh	

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PRODUCT BRANDS	PHOTO
Imperial Fresh	
Onions 52	

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PRODUCT BRANDS	PHOTO
Onions 52	
Utah Onions	

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PRODUCT BRANDS	PHOTO
Hartley's Best	

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Thomson Premium
TLC Thomson International
Tender Loving Care



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PRODUCT BRANDS	PHOTO
Thomson Premium TLC Thomson International	 A photograph of a black sign with a blue border. The sign features the Thomson International logo, which consists of the letters 'TLC' in a stylized font inside a blue oval, followed by the word 'Thomson' in a large, bold, sans-serif font, and 'INTERNATIONAL, INC.' in a smaller font below it. Underneath the logo, the words 'FRESH ONIONS' are printed in a blue, sans-serif font. The sign is mounted on a metal frame with several dark circular fasteners.
Thomson Premium TLC Thomson International El Competitor	 A photograph of a blue mesh bag of onions. The bag is printed with the words 'EL COMPETITOR' in large, bold, white letters with a blue outline. Below this, the words 'ONIONS' and 'OIGNONS' are printed in smaller white letters. At the bottom of the bag, the Thomson International logo is visible, including the 'TLC' initials and the text 'INTERNATIONAL, INC.' and 'BAKERSFIELD, CA 93307'. The bag is filled with white onions and is resting on a metal surface.

***Immediately discontinue use/sale of products and place on medical hold. Contact your supplier for disposition instructions.*

3. PRODUCT LABELS/PICTURES: Given above.

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4. CONTACT INFORMATION: Consumers who have any Red, Yellow, White, and Sweet Yellow Onions under the above brand names, or who cannot tell if their onions are from Thomson International, should immediately discard these products and disinfect any surfaces that came into contact with the onions. Consumers with questions may contact the company by calling Kim Earnshaw at 661-845-1111

5. POSITIVE AND NEGATIVE FINDINGS:

a. Army Veterinary Services 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 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:

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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.

6. Individuals or groups that would like to BEGIN/STOP receiving recall messages electronically can submit email 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.

7. Previous recalls are available at the following web site:

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

8. Point of Contact for this ALFOODACT message is the undersigned.

CW4 Marivic J. Brown
Consumer Safety Officer
DLA Troop Support – Subsistence
Food Safety Office
700 Robbins Street
Philadelphia, PA. 19111
marivic.brown@dla.mil
Office: 215-737-2678