

# DEFENSE LOGISTICS AGENCY TROOP SUPPORT 700 ROBBINS AVENUE PHILADELPHIA, PENNSYLVANIA 19111-5092

DSCP-FTW ALFOODACT 2021-025 July 9, 2021

#### MEMORANDUM FOR RECORD

SUBJECT: UPDATE to Tyson Foods Inc. Recalls Ready-To-Eat Chicken Products Due to Possible *Listeria* Contamination

- 1. **REFERENCE.** 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.** Details of this recall were updated to reflect additional date codes (see para. 3.) and an increase in product poundage from approximately 8,492,832 pounds to approximately 8,955,296 pounds. The recalled product names and product codes remain the same. While the product was distributed to schools, it resulted from a commercial sale and was not part of food provided by the USDA for the National School Lunch Program.

Tyson Foods Inc., a Dexter, Mo. establishment, is recalling approximately 8,492,832 pounds of ready-to-eat (RTE) chicken products that may be adulterated with *Listeria* monocytogenes, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The frozen, fully cooked chicken products were produced between December 26, 2020 and April 13, 2021. The products that are subject to recall are listed below in para. 3.

The products subject to recall bear establishment number "EST. P-7089" on the product bag or inside the USDA mark of inspection. These items were shipped nationwide to retailers and institutions, including hospitals, nursing facilities, restaurants, schools, and Department of Defense locations.

On June 9, 2021, FSIS was notified of two persons ill with listeriosis. Working in conjunction with the Centers for Disease Control and Prevention (CDC) and state public health partners, FSIS determined there is evidence linking the *Listeria monocytogenes* illnesses to precooked chicken produced at Tyson Foods Inc. The epidemiologic investigation identified three listeriosis illnesses, including one death, between April 6, 2021 and June 5, 2021. During routine sample collection, FSIS collected two precooked chicken samples from two establishments that are closely related genetically to *Listeria monocytogenes* from ill people. One of the samples was collected at Tyson Foods Inc. FSIS is continuing to work with federal and state public health partners to determine if there are additional illnesses linked to these products.

Additional information on the investigation may be found on the CDC website.

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.

FSIS is concerned that some product may be in consumer and institutional freezers. Consumers should not eat these products. Institutions should not serve these products. These products should be thrown away or returned to the place of purchase.

# 3. PRODUCTS AFFECTED:

PKG SIZE	PRODUCT NAME	PRODUCT CODE	DATE CODE
20-oz bag	Tyson® Pulled Chicken Breast – Fully Cooked, Boneless Skinless with Rib Meat, Seasoned, Smoke Flavor Added	10131316910	0211DXT10, 0371DXT10, 0371DXT18, 0521DXT10, 0631DXT10, 0721DXT10, 0721DXT18, 0791DXT10, 0921DXT10, 1001DXT10
12-lb bag	Tyson® Fully Cooked, Boneless, Skinless – Pulled Chicken Breasts with Rib Meat	10000037827	3650DXT10, 0111DXT10, 0251DXT10, 0321DXT10, 0391DXT10, 0531DXT10, 0601DXT10, 0671DXT10, 0741DXT10, 0811DXT10, 0951DXT10
10-lb bag	Jet's Pizza – Fully Cooked, Fajita Seasoned, Boneless, Skinless – Diced Chicken Breasts with Rib Meat	10157500361	0131DXT10, 0551DXT10, 0741DXT10
10-lb bag	Tyson® Fully Cooked Diced Grilled Chicken Breast with Rib Meat	10383060928	0121DXT10, 0131DXT10, 0491DXT10, 0751DXT10, 0821DXT10
39.93-lb bag	Tyson® Fully Cooked, Seasoned, Grilled – Boneless, Skinless Chicken Strips CN for Fajitas	10035220928	0051DXT10, 0191DXT10, 0581DXT10, 0751DXT10

10-lb bag	Tyson® Fully Cooked, All Natural, Low Sodium Boneless, Skinless – Pulled Dark and White Chicken	10460210928	0431DXT10, 0761DXT10
10-lb bag	Tyson® Fully Cooked, Low Sodium, Boneless, Skinless – Pulled White Chicken	10244750928	0021DXT10, 0401DXT10, 0431DXT10, 0681DXT10, 0681DXT18, 3640DXT10, 0761DXT10, 1031DXT10
10-lb bag	Tyson® Fully Cooked, Low Sodium, Boneless, Skinless – Pulled Chicken Natural Proportion	10239940928	0021DXT10, 0331DXT10, 0451DXT10,

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

#### 4. **PRODUCT LABELS/PICTURES:** See Attachments.

5. **CONTACT INFORMATION.** Members of the media who have questions regarding the recall can contact Derek Burleson, Communications Manager, Tyson Foods, at (479) 290-6466 or derek.burleson@tyson.com. Consumers who have questions can contact Tyson Foods customer relations, at (855) 382-3101.

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) or live chat via Ask USDA from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Consumers can also browse food safety messages at Ask USDA or send a question via email to MPHotline@usda.gov. For consumers that need to report a problem with a meat, poultry, or egg product, the online Electronic Consumer Complaint Monitoring System can be accessed 24-hours a day at <a href="https://foodcomplaint.fsis.usda.gov/eCCF/">https://foodcomplaint.fsis.usda.gov/eCCF/</a>.

# 6. POSITIVE AND NEGATIVE FINDINGS.

a. Army Veterinary Services and Air Force Public Health Personnel: Report 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:

- 1) 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).
- 2) 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 <a href="mailto:dscpconssafofc@dla.mil">dscpconssafofc@dla.mil</a> within 72 hours.

Positive Response Information required: (Vendor must provide all the following information):

- 1) ALFOODACT 2021-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. If you know of others who need to receive Subsistence Recall messages, click <u>here</u> to <u>Subscribe</u>. If you no longer need to receive Subsistence Recall messages, click <u>here</u> to <u>Unsubscribe</u>.
- 8. Previous recalls are available on the DLA-TS Food Safety Office website, click here.
- 9. Point of contact for ALFOODACT messages is the undersigned at commercial telephone 215-737-2678/DSN: 312-444-2678, or marivic.brown@dla.mil.

//ORIGINAL SIGNED//
MARIVIC J. BROWN
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Consumer Safety Officer