

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

DSCP-FTW ALFOODACT 2021-049 November 15, 2021

MEMORANDUM FOR RECORD

SUBJECT: Alsum Farms & Produce Voluntarily Recalls Select Yellow, White, and Red Onions Because of Possible Health Risk

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. **COMPANY ANNOUNCEMENT.** Alsum Farms & Produce, Inc. of Friesland, Wisconsin is voluntarily recalling Alsum Farms & Produce fresh whole yellow onions in 3 lb. bags, 5 lb. bags, and 50 lb. cartons; fresh whole white onions in 2 lb. bags; and fresh whole red onions in 2 lb. bags delivered to select retailers in Wisconsin, Illinois, Michigan, and Pennsylvania between July 13, 2021 and August 18, 2021. The recalled onions were imported from Chihuahua, Mexico. This only affects onions labeled "Produce of Mexico". The recall does not impact any other Alsum Farms & Produce products.

Consumers are advised to check their home pantries for any recalled product remaining to minimize even the slightest risk to public health.

The affected onions were sourced from Keeler Family Farms and are being recalled because they have the potential to be contaminated with *Salmonella*, an organism which 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. Thoroughly cooking fresh onions to 165°F/ 74°C will kill the *Salmonella* bacteria.

To date, no illnesses have been reported in connection with onions marketed through Keeler Family Farms. This recall is being made with the knowledge of the US Food & Drug Administration. While there is no conclusive evidence that the products were contaminated, and the recalled onions are beyond the typical shelf life of fresh summer onions, this voluntary recall is being initiated out of an abundance of caution.

Anyone who has the recalled fresh onions in their possession or has used them as an ingredient in a dish should not consume them and should either dispose of the product properly or return it to the place of purchase for a refund.

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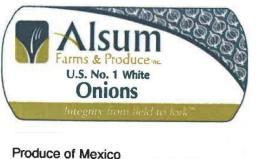
About Alsum Farms & Produce: Alsum Farms & Produce, Inc., is a grower and shipper of potatoes, re-packer of onions and a wholesale distributor of a full line of fresh fruits and vegetables. Headquartered in Friesland, Wisconsin, Alsum Farms is also a member of the eco-friendly Wisconsin Healthy Grown® Program.

3. PRODUCTS AFFECTED: For additional information please refer to the description, lot codes,
and labels.

Brand	Packaging	Description	Lot Codes
Alsum	3 Lb. Bag	Whole Yellow Onions Produce of Mexico	049008, 099008, 109008, 119008, 149007
Alsum	5 Lb. Bag	Whole Yellow Onions Produce of Mexico	099008, 109008, 119008
Alsum	2 Lb. Bag	Whole White Onions Produce of Mexico	169008
Alsum	2 Lb. Bag	Whole Red Onions Produce of Mexico	039008, 099008, 109008, 139007, 139008,
Alsum	50 lb. Carton	Whole Yellow Onions Produce of Mexico	Labeled Produce of Mexico

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

4. PRODUCT LABELS/PICTURES:

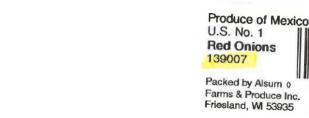


U.S. No. 1 White Onions 169008

Packed by Alsum 0









oduce U.S. No. 1 Red Onions

Farms & Produce Inc. Friesland, WI 53935

Net Wt 2LBS (907g)

86 60

Produce of Mexico U.S. No. 1 **Red Onions** 039008



Packed by Alsum o Farms & Produce Inc. Friesland, WI 53935 Net Wt 2LBS (907g)

Produce of Mexico U.S. No. 1

Red Onions 099008



Packed by Alsum o Farms & Produce Inc. Friesland, WI 53935

Net Wt 2LBS (907g)

Produce of Mexico U.S. No. 1 **Red Onions** 109008



Packed by Alsum o Farms & Produce Inc. Friesland, WI 53935

з 186 60 10

Net Wt 2LBS (907g)

3

8 6

Produce of Mexico U.S. No. 1 **Red Onions**



Packed by Alsum o Farms & Produce Inc. Friesland, WI 53935

60 Net Wt 2LBS (907g)



Produce of Mexico U.S. No. 1 **Yellow Onions** 800660



Packed by Alsum 0 Farms & Produce Inc. Friesland, WI 53935

Net Wt 5LBS (2.27kg)

Produce of Mexico U.S. No. 1 **Yellow Onions** 109008



Net Wt 5LBS (2.27kg)

Packed by Alsum 0 Farms & Produce Inc. Friesland, WI 53935

Produce of Mexico U.S. No. 1 **Yellow Onions** 119008



Packed by Alsum 0 Farms & Produce Inc. Friesland, WI 53935

Net Wt 5LBS (2.27kg)

2

139008

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5. **CONTACT INFORMATION.** Consumers with questions may contact the Company at 1-800-236-5127 ext. 6703, M-F from 8:30 am to 3:00 pm Central Time.

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 <u>dscpconssafofc@dla.mil</u> 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 to Subscribe</u>. If you no longer need to receive Subsistence Recall messages, click <u>here to Unsubscribe</u>.

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8. Previous recalls are available on the DLA-TS Food Safety Office website, click <u>here</u>.

9. Point of contact for ALFOODACT messages is the undersigned at commercial telephone 215-737-2678/DSN: 312-444-2678, or <u>dscpconssafofc@dla.mil</u>.

MARIVIC J. BROWN Chief Warrant Officer Four, U.S. Army Consumer Safety Officer