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

DSCP-FTW
ALFOODACT 2021-056

December 10, 2021

MEMORANDUM FOR RECORD

SUBJECT: DoD Initiates Recall on Ready-to-Eat Margherita Pepperoni Stick, 8 oz. Due to Nonconforming Lab Results

1. **REFERENCE.**

- 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.
- b. AR 40-657/NAVSUP 4355.4H/MCO P10110.31H Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service, 21 January 2005.

2. **BACKGROUND.** This recall has been initiated due to nonconforming laboratory results in a sample of Ready-to-Eat (RTE) Margherita Pepperoni Stick, 8 oz. which tested positive for *Bacillus cereus*.

The result does not meet the requirement defined in the "Department of Defense Food Safety and Quality Assurance Laboratory Action Levels" table, as published in Appendix O of the USAPHC Circular 40-1, "Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement."

Bacillus cereus is a toxin-producing Gram positive, facultative anaerobic bacterium characterized by large rod-shaped cells and an ability to form heat-resistant endospores. *B. cereus* is widespread in the environment and often is isolated from soil and vegetation. The optimal growth temperature is 28°C to 35°C, with a minimum growth temperature of 4°C and a maximum of 48°C. Growth can occur in pH ranges from 4.9 to 9.3, and the organism tolerates 7.5% salt concentration (Bad Bug Book).

B. cereus food poisoning is the general description of illness associated with this organism. It commonly causes intestinal illnesses with nausea, vomiting, and diarrhea.

3. **PRODUCTS AFFECTED.**

| BRAND | PRODUCT DESCRIPTION | EST. NUMBER | UPC | PRODUCT CODE | USE-BY DATE |
|------------|-------------------------|-------------|------------|----------------|-------------|
| Margherita | Pepperoni, RTE 8 oz. | #19 | 3861636037 | 13481168611258 | 12 14 21 |

****Immediately discontinue use/sale of products and place on medical hold.**

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4. PRODUCT LABELS/PICTURES:



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5. **CONTACT INFORMATION.** This recall does not include a point of contact for the company. For questions regarding this message contact the Consumer Safety Officer.

6. **POSITIVE AND NEGATIVE FINDINGS.**

a. **Army Veterinary Services and Air Force Public Health Personnel:** Report findings in the Veterinary Service Information Management System (VSIMS) Subsistence Recalls application. If you are not in one of these two groups, 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 dscpconssafofc@dla.mil within 72 hours.

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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 [here](#) to [Subscribe](#). If you no longer need to receive Subsistence Recall messages, click [here](#) to [Unsubscribe](#).

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.

MARIVIC J. BROWN
Chief Warrant Officer 4, U.S. Army
Consumer Safety Officer