



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

DSCP-FTW
ALFOODACT 2022-039

October 17, 2022

MEMORANDUM FOR RECORD

SUBJECT: AdvancePierre Foods Inc. Recalls Pork Fritter Product Due to Possible Foreign Matter 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. **COMPANY ANNOUNCEMENT:** AdvancePierre Foods Inc., an Enid, Okla. establishment, is recalling approximately 4,137 pounds of pork loin steak fritter product that may be contaminated with extraneous materials, specifically hard pieces of plastic, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The product subject to recall bears establishment number "EST. 2260Y" inside the USDA mark of inspection. This item was shipped to distributors in Arkansas, Colorado, Illinois, Indiana, Iowa, Michigan, Missouri, Nebraska, and Virginia and further distributed to restaurants and other food service operations.

The problem was discovered after the firm notified FSIS that it had received two complaints from restaurant staff reporting they found hard pieces of plastic in the product.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

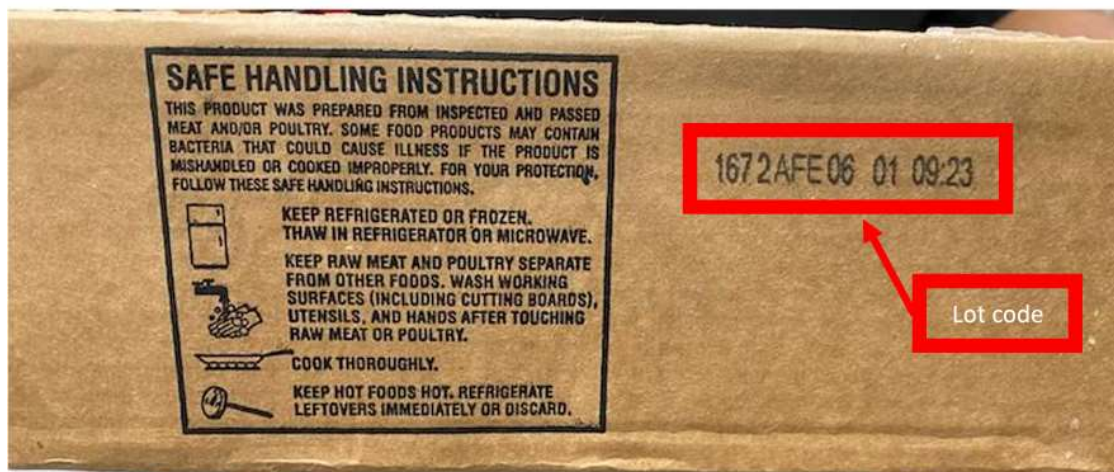
FSIS is concerned that some product may be in the refrigerators and/or freezers of restaurants and food service operators. Restaurants and food service operators are urged not to serve this product. This product should be thrown away or returned to the place of purchase.

3. **PRODUCTS AFFECTED:** The raw, frozen cubed pork loin steak fritter item was produced on June 16, 2022. The following product is subject to recall.

- 10.14-lbs. bulk cases containing 27 pieces of "GOLD LABEL AdvancePierre Our Deluxe Cubed Pork Loin Steak Fritters" and lot code 1672AFE06.

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

4. PRODUCT LABELS/PICTURES:



5. **CONTACT INFORMATION.** Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 888-MPHotline (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 <https://foodcomplaint.fsis.usda.gov/eCCF/>.

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

8. Previous recalls are available on the DLA-TS Food Safety Office website: <https://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT/>.

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9. Point of contact for ALFOODACT messages is the undersigned at commercial telephone 215-737-0329/DSN: 312-444-0329, or dscpcnssafofc@dla.mil.

LORENZO D. LEWIS JR.
Chief Warrant Officer Two, U.S. Army
Quality Assurance Officer