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

DSCP-FTW
ALFOODACT 2023-004

January 29, 2023

MEMORANDUM FOR RECORD

SUBJECT: Daniele International LLC Recalls Ready-to-Eat Sausage 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. **COMPANY ANNOUNCEMENT:** Daniele International LLC, a Mapleville, R.I., establishment, is recalling approximately 52,914 pounds of ready-to-eat (RTE) sausage products that may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The RTE sausage products were produced on various dates from May 23, 2022, through November 25, 2022, and shipped to retail locations nationwide on various dates from December 23, 2022, through January 17, 2023. The following products are subject to recall:

6-oz. plastic tray of "FREDERIK'S by meijer SPANISH STYLE charcuterie sampler tray" with sell-by date 4/15/23.

6-oz. plastic tray of "Boar's Head CHARCUTUERIE TRIO" with sell-by dates 4/13/23, 4/14/23, and 4/15/23.

7-oz. plastic tray of "COLAMECO'S PRIMO NATURALE GENOA UNCURED SALAMI" with sell-by date 12/23/23.

7-oz. plastic tray of "COLAMECO'S PRIMO NATURALE BLACK PEPPER UNCURED SALAMI" with use-by dates 12/22/23, 12/30/23, and 1/17/24.

1-lb. plastic tray of "DEL DUCA SOPRESSATA, COPPA & GENOA SALAMI" with sell-by dates 4/13/23 and 4/14/23.

1-lb. plastic tray of "DEL DUCA CALABRESE, PROSCIUTTO & COPPA" with sell-by date 5/6/23.

1-lb. plastic tray of "DEL DUCA GENOA SALAMI, UNCURED PEPPERONI & HARD SALAMI" with use-by date 5/4/23.

12-oz. plastic tray of "Gourmet Selection SOPRESSATA, CAPOCOLLO, HARD SALAME" with sell-by date 4/14/23.

The products subject to recall bear establishment number "EST. 54" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

FSIS discovered the problem during routine inspection activities where *Listeria monocytogenes* was found on surfaces in which the product came into contact.

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.

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.

*Listeriosi*s 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 consumers' refrigerators. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

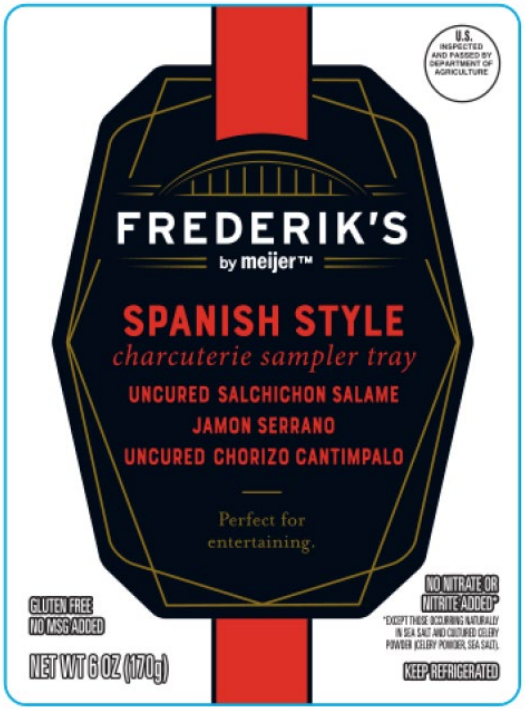
3. **PRODUCTS AFFECTED:** The RTE sausage products were produced on various dates from May 23, 2022, through November 25, 2022, and shipped to retail locations nationwide on various dates from December 23, 2022, through January 17, 2023. The products subject to recall bear establishment number "EST. 54" inside the USDA mark of inspection. The following products are subject to recall:

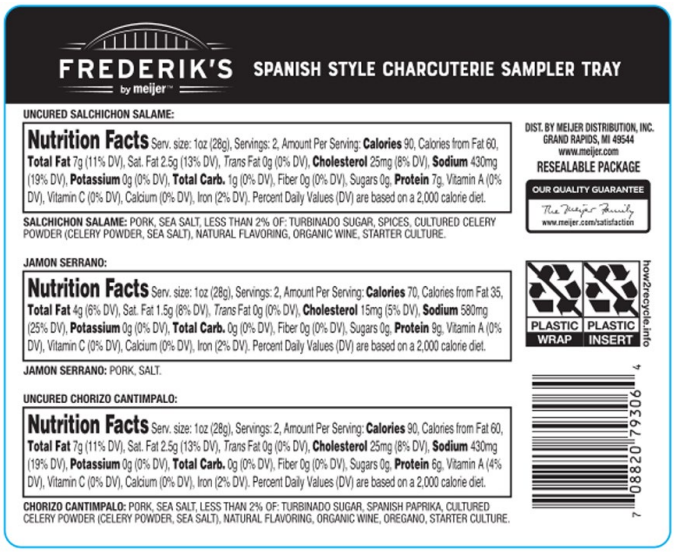
BRAND/PRODUCT DESCRIPTION	SIZE	UPC	DATE
FREDERIK'S by meijer SPANISH STYLE charcuterie sampler tray, USDA Est. 54	6-oz. plastic tray	08820 79306	Sell-by 4/15/23
Boar's Head CHARCUTUERIE TRIO, USDA Est. 54	**6-oz. plastic tray**	**42421 16271**	**Sell-by 4/13/23, 4/14/23, 4/15/23**
COLAMECO'S PRIMO NATURALE GENOA UNCURED SALAMI, USDA Est. 54	7-oz. plastic tray	16973 00708	Sell-by 12/23/23
COLAMECO'S PRIMO NATURALE BLACK PEPPER UNCURED SALAMI, USDA Est. 54	7-oz. plastic tray	16973 00707	Use-by 12/22/23, 12/30/23, and 1/17/24
DEL DUCA SOPRESSATA, COPPA & GENOA SALAMI, USDA Est. 54	1-lb. plastic tray	36436 54003	Sell-by 4/13/23 4/14/23

BRAND/PRODUCT DESCRIPTION	SIZE	UPC	DATE
DEL DUCA CALABRESE, PROSCIUTTO & COPPA, USDA Est. 54	1-lb. plastic tray	36436 85288	Sell-by 5/6/23
DEL DUCA GENOA SALAMI, UNCURED PEPPERONI & HARD SALAMI, USDA Est. 54	1-lb. plastic tray	36436 85580	Use-by 5/4/23
Gourmet Selection SOPRESSATA, CAPOCOLLO, HARD SALAME, USDA Est. 54	12-oz. plastic tray	36436 85586	Sell-by 4/14/23

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

4. PRODUCT LABELS/PICTURES:





Source: https://www.fsis.usda.gov/sites/default/files/food_label_pdf/2023-01/recall_labels_%20001-2023.pdf

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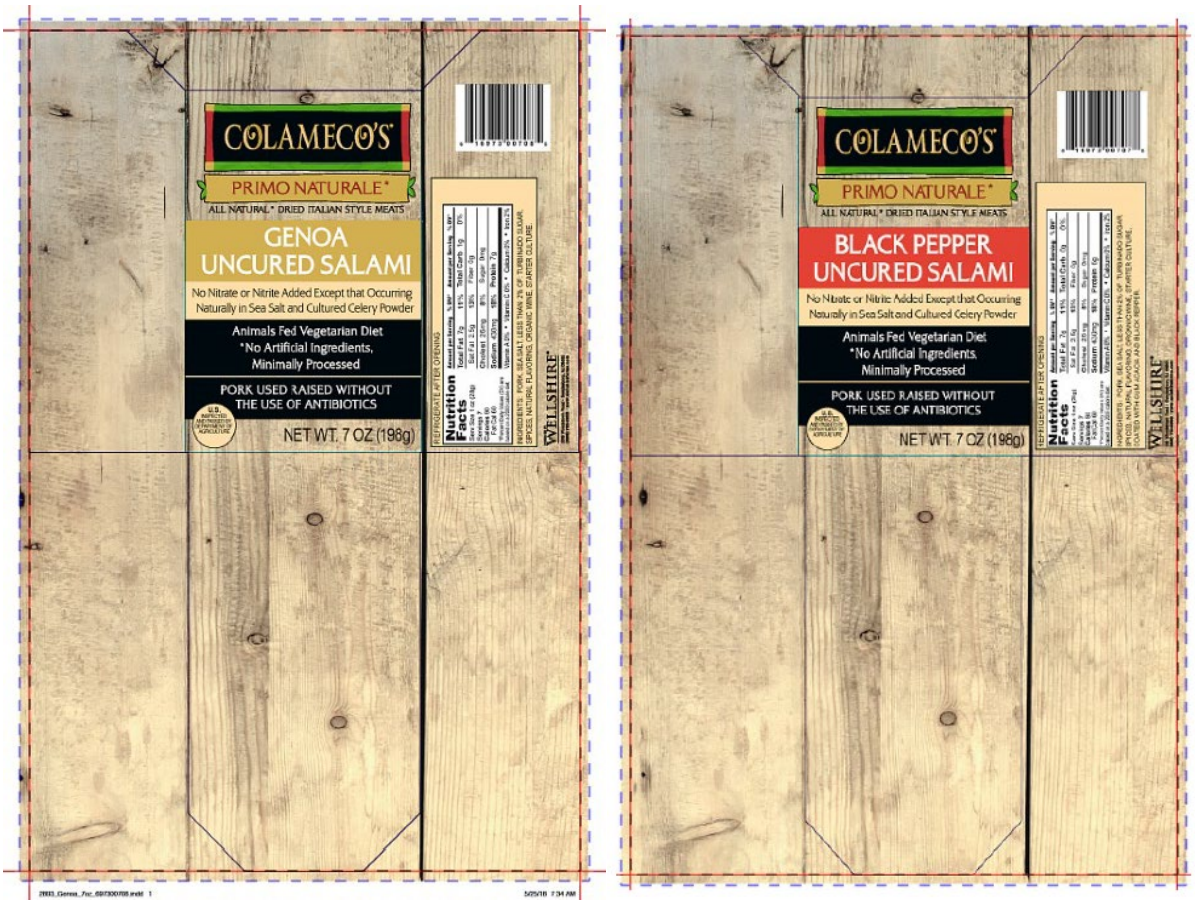

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5. **CONTACT INFORMATION.** Media with questions regarding the recall can contact Chris Bowler, CEO, Daniele International LLC, at 202-288-3372 or Chris.Bowler@charcuterie.com. Consumers with questions regarding the recall can contact Dee Traynor, receptionist, Daniele International LLC, at 401-568-6228 or receptionist@charcuterie.com.

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 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/.

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

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