

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

DSCP-FTW ALFOODACT 2023-023 June 15, 2023

MEMORANDUM FOR RECORD

SUBJECT: Johnsonville, LLC, Recalls Beddar With Cheddar Ready-to-Eat Pork Sausage Links 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:** Johnsonville, LLC, a Sheboygan Falls, Wis. establishment, is recalling approximately 42,062 pounds of ready-to-eat (RTE) "Beddar with Cheddar" pork sausage links that may be contaminated with extraneous materials, specifically very thin strands of black plastic fibers, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall bear establishment number "EST. 34224" inside the USDA mark of inspection. This item was shipped to retail locations in Colorado, Iowa, Kansas, Missouri, Nebraska, North Dakota, Oklahoma, and Texas.

The problem was discovered after the firm received one consumer complaint about the product containing very thin strands of black plastic fibers.

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

FSIS is concerned that some product may be in consumers' refrigerators or freezers. Consumers who have purchased this product are urged not to consume them. This product should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

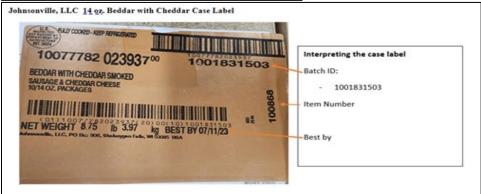
3. **PRODUCTS AFFECTED:** The RTE pork sausage links were produced on Jan. 26, 2023. The following product is subject to recall:

• 14-oz. vacuum-packed packages of "Johnsonville BEDDAR with CHEDDAR Smoked Sausage links MADE WITH 100% PREMIUM PORK" with a Best By 07/11/2023 C35 code date printed on the back.

4. PRODUCT LABELS/PICTURES:









5. **CONTACT INFORMATION:** Consumers with questions about the recall can contact Amanda Fritsch, Consumer Relations Coordinator, Johnsonville, LLC, at 888-556-2728 or anachtweyfritsch@johnsonville.com. Members of the media with questions about the recall can contact Stephanie Schafer, Director of Global Corporate Communications, Johnsonville, LLC, at 920-453-4826 or <a href="maintain:solution-s

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 <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>Subscribe</u>. If you no longer need to receive Subsistence Recall messages, click <u>Unsubscribe</u>.
- 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 215-737-0329/DSN: 312-444-0329, or dscpconssafofc@dla.mil.

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