



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

DSCP-FTW  
ALFOODACT 2023-032

August 5, 2023

MEMORANDUM FOR RECORD

SUBJECT: Day-Lee Foods Inc. Recalls Frozen Ready-To-Eat Poultry Products Due to Misbranding and Undeclared Allergens

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:** Day-Lee Foods Inc., a Santa Fe Springs, Calif., establishment, is recalling approximately 10,511 pounds of frozen ready-to-eat (RTE) chicken potsticker products due to misbranding and undeclared allergens, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The product labeled as chicken potstickers may actually contain mandarin orange chicken, which contain milk and eggs, known allergens, that are not declared on the product label.

The products subject to recall bear establishment number "P-17309" inside the USDA mark of inspection. These items were shipped to retail locations in California.

The problem was discovered when the establishment notified FSIS that it received a customer complaint indicating they purchased a box of Chicken Potstickers but found it actually contained Mandarin Orange Chicken instead. The Mandarin Orange Chicken product contains milk and eggs, known allergens that are not declared on the Chicken Potsticker label.

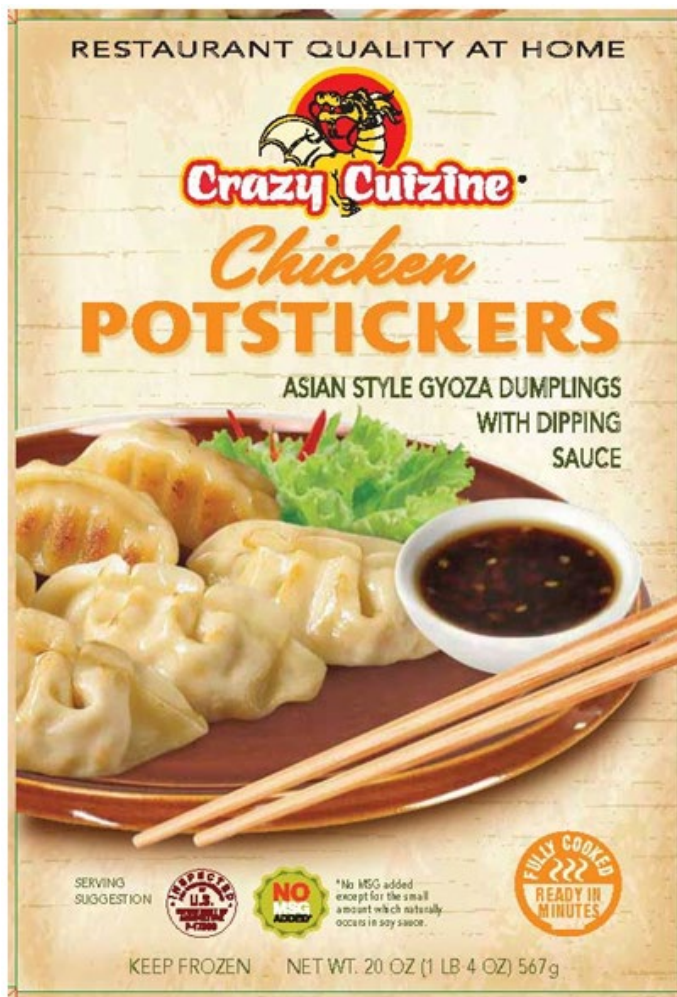
There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS is concerned that some product may be in consumers' freezers. Consumers who have purchased these products and have an allergy to milk or eggs are urged not to consume them. These products should be thrown away or returned to the place of purchase.

3. **PRODUCTS AFFECTED:** The frozen RTE chicken products were produced December 14, 2022. The following product is subject to recall:

- 20-oz. Box packages containing “RESTAURANT QUALITY AT HOME Crazy Cuzine Chicken POTSTICKERS ASIAN STYLE GYOZA DUMPLINGS WITH DIPPING SAUCE” with a “Use by” date of 12 14 2024.

4. PRODUCT LABELS/PICTURES:



5. **CONTACT INFORMATION:** Consumers with questions about the recall can contact Jason Uno, Marketing Specialist, Day-Lee Foods, Inc., at 562-802-6883 or [juno@day-lee.com](mailto:juno@day-lee.com). Members of the media with questions about the recall can contact Ryota Isozaki, Legal Advisor, Day-Lee Foods, Inc., at 562-236-5803 or [rsozaki@day-lee.com](mailto:rsozaki@day-lee.com).

6. **POSITIVE AND NEGATIVE FINDINGS.**

- 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](mailto:dscpconssafofc@dla.mil) within 72-hours. Positive Response Information required: (Vendor must provide all the following information):

- 1) ALFOODACT 202X-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](#) (Subject: Subscribe to Subsistence Recall Notifications, Email address: [usarmy.jbsa.medcom.mbx.medcom-vsims@health.mil](mailto:usarmy.jbsa.medcom.mbx.medcom-vsims@health.mil)). If you no longer need to receive Subsistence Recall messages, click [Unsubscribe](#) (Subject: Unsubscribe from Subsistence Recall Notifications, Email address: [usarmy.jbsa.medcom.mbx.medcom-vsims@health.mil](mailto:usarmy.jbsa.medcom.mbx.medcom-vsims@health.mil)).

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 [dscpconssafofc@dla.mil](mailto:dscpconssafofc@dla.mil).

LORENZO D. LEWIS JR.  
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Quality Assurance Officer

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