



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

DLATS-FTW
ALFOODACT 2024-026

July 26, 2024

MEMORANDUM FOR RECORD

SUBJECT: Boar's Head Provisions Co. Recalls Ready-To-Eat Liverwurst and Other Deli Meat 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:** Boar's Head Provisions Co., Inc., a Jarratt, Va., establishment, is recalling all liverwurst product produced by the establishment that is currently available in commerce because it may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The company is also recalling additional deli meat products that were produced on the same line and on the same day as the liverwurst and, therefore, may be adulterated with *L. monocytogenes*. The company is recalling approximately 207,528 pounds of products. The products subject to recall were distributed to retail deli locations nationwide.

The problem was discovered when FSIS was notified that a sample collected by the Maryland Department of Health tested positive for *L. monocytogenes*. The Maryland Department of Health, in collaboration with the Baltimore City Health Department, collected an unopened liverwurst product from a retail store for testing as part of an outbreak investigation of *L. monocytogenes* infections. Further testing is ongoing to determine if the product sample is related to the outbreak. Anyone concerned about illness should contact a healthcare provider.

FSIS is working with the Centers for Disease Control and Prevention (CDC) and state public health partners to investigate the multistate outbreak of *L. monocytogenes* infections linked to meats sliced at delis. As of July 25, 2024, 34 sick people have been identified in 13 states, including 33 hospitalizations and two deaths. Samples were collected from sick people from May 29, 2024, to July 12, 2024. Additional information may be found on the CDC investigation notice, *Listeria* Outbreak Linked to Meats Sliced at Delis. The investigation is ongoing, and FSIS continues to work with the CDC and state partners.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects people who are pregnant, aged 65 or older, or with weakened immune systems. Less commonly, persons outside these risk groups are affected.

Listeriosis 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 people who are pregnant, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections can occur 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 and in retail deli cases. Consumers who have purchased these products are urged not to consume them and retailers are urged not to sell these products with the referenced sell by dates. These products should be thrown away or returned to the place of purchase. Consumers who have purchased these products are also urged to clean refrigerators thoroughly to prevent the risk of cross-contamination.

3. PRODUCTS AFFECTED: The products shipped to deli retailers bear establishment number "EST. 12612" inside the USDA mark of inspection on the product labels.

The ready-to-eat liverwurst products were produced between June 11, 2024, and July 17, 2024, and have a 44-day shelf life. The following liverwurst products are subject to recall:

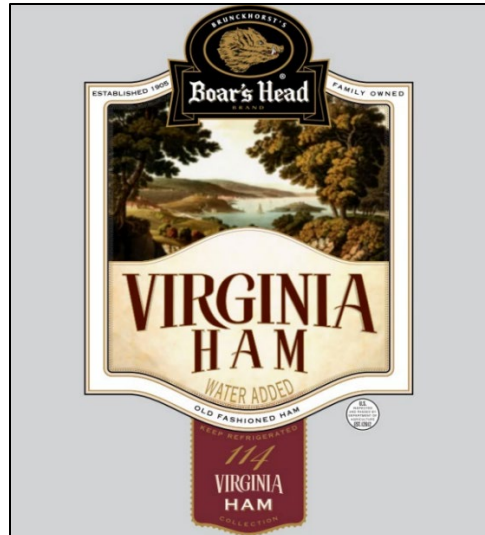
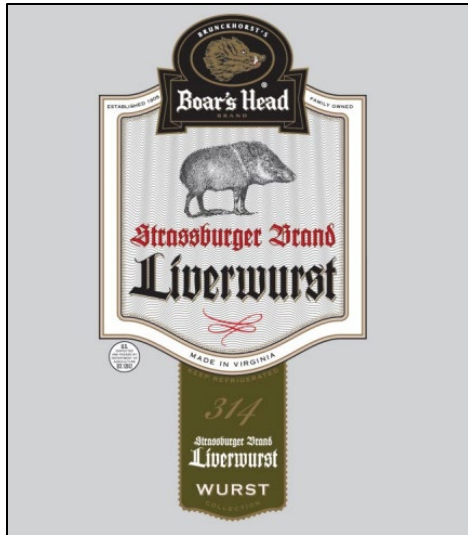
- 3.5-lb. loaves in plastic casing, or various weight packages sliced in retail delis, containing "Boar's Head Strassburger Brand Liverwurst MADE IN VIRGINIA." The products shipped to retailers' bear sell by dates ranging July 25, 2024, to Aug. 30, 2024, printed on the side of the packaging.

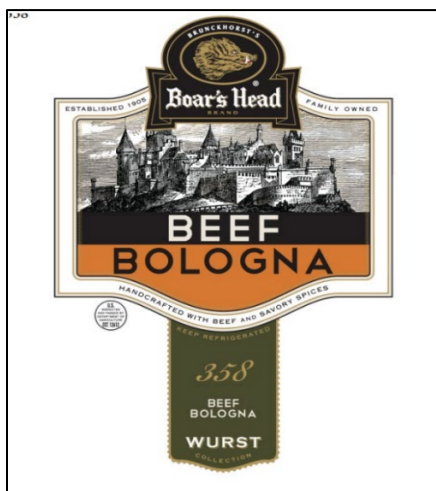
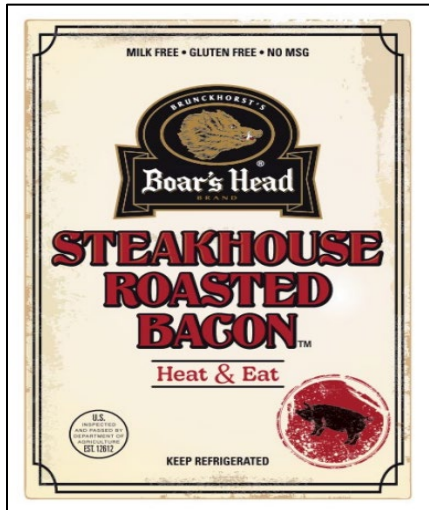
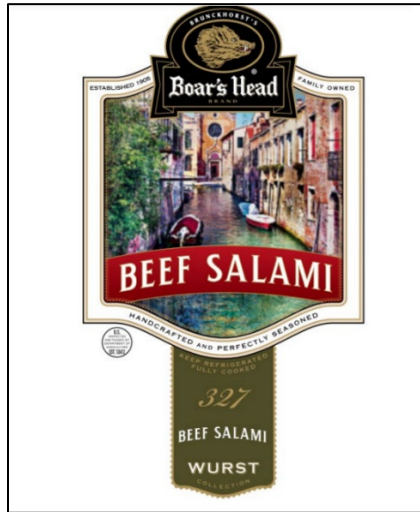
The other ready-to-eat deli meat products were produced on June 27, 2024. The following deli meat products are subject to recall:

- 9.5-lb. and 4.5-lb. full product, or various weight packages sliced in retail delis, containing "Boar's Head VIRGINIA HAM OLD FASHIONED HAM" with sell by date "AUG 10" on the product packaging.
- 4-lb., or various weight packages sliced in retail delis, containing "Boar's Head ITALIAN CAPPY STYLE HAM" with sell by date "AUG 10" on the product packaging.
- 6-lb., or various weight packages sliced in retail delis, containing "Boar's Head EXTRA HOT ITALIAN CAPPY STYLE HAM" with sell by date "AUG 10" on the product packaging.
- 4-lb., or various weight packages sliced in retail delis, containing "Boar's Head BOLOGNA" with sell by date "AUG 10" on the product packaging.

- 2.5-lb., or various weight packages sliced in retail delis, containing “Boar’s Head BEEF SALAMI” with sell by date “AUG 10” on the product packaging.
- 5.5-lb., or various weight packages sliced in retail delis, containing “Boar’s Head STEAKHOUSE ROASTED BACON HEAT & EAT” with sell by date “AUG 15” on the product packaging.
- 3-lb., or various weight packages sliced in retail delis, containing “Boar’s Head GARLIC BOLOGNA” with sell by date “AUG 10” on the product packaging.
- 3-lb., or various weight packages sliced in retail delis, containing “Boar’s Head BEEF BOLOGNA” with sell by date “AUG 10” on the product packaging.

4. PRODUCT LABELS/PICTURES:





5. **CONTACT INFORMATION:** Consumers with questions regarding the recall can contact Boar's Head Provisions Co., Inc., Customer Service at 1-800-352-6277. Media with questions can contact Elizabeth Ward, Vice President of Communications, Boar's Head Provisions Co., Inc., at media@boarshead.com.

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 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:

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- 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](#) (Add the following to an email if the link does not work; Subject: Subscribe to Subsistence Recall Notifications, Email address: usarmy.jbsa.medcom.mbx.medcom-vsims@health.mil). If you no longer need to receive Subsistence Recall messages, click [Unsubscribe](#) (Add the following to an email if the link does not work; Subject: Unsubscribe from Subsistence Recall Notifications, Email address: 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/>.

9. Point of contact for ALFOODACT messages is the undersigned at commercial telephone 808-786-2262, or dscpconssafofc@dlamail.

ERIC M. DEGUZMAN
Chief Warrant Officer Three, U.S. Army
Quality Assurance Officer