

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

DLATS-FTW ALFOODACT 2024-041 November 12, 2024

MEMORANDUM FOR RECORD

SUBJECT: ALFOODACT 2024-041 Yu Shang Food Inc. Recalls Ready-To-Eat Meat and Poultry Products due to Possible Adulteration with Listeria Monocytogenes

- 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:** FSIS Announcement WASHINGTON, Yu Shang Food, Inc, a Spartanburg, SC, establishment, is recalling approximately 4,589 pounds of ready-to-eat (RTE) meat and poultry products out of an abundance of caution. These products may be adulterated with *Listeria monocytogenes*, according to the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS).

The ready-to-eat meat and poultry items were produced from October 21 to October 27, 2024. These products have "used by" dates ranging from 21-AUG-2025 through 27-AUG-2025.

The products subject to recall bear establishment number "P-46684" or "EST. M46684" inside the USDA mark of inspection. These items were shipped to retail locations nationwide and available for purchase online.

The problem was discovered after FSIS performed routine testing and follow-up activities of finished product produced by Yu Shang Food, Inc. on October 21, 2024, that confirmed the product was positive for *Listeria monocytogenes*.

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.

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 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. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS is concerned that some product may be in consumers' refrigerators/freezers. 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.

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. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Media and consumers with questions regarding the recall can send an email to yushangchicken@gmail.com or contact Ling Li, Yu Shang Food, Inc. Plant Manager, at 408-857-0901.

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 888-MPHotline (888-674-6854) 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/.

3. PRODUCTS AFFECTED:

	Product Name	Product Weight	Package Type
1	Yushang Brand Cooked Chicken	20 oz	Vacuum Pack
2	Seasoned Pork Hock	20 oz	
3	Japanese Chashu Pork Belly	16 oz	Vacuum Pack
4	Braised Pork Belly in Brown Sauce	16 oz	
5	Yushang Brand Cooked Pork Hock	1.4 lbs	
6	Chinese Brand Spicy Chicken Feet	8 oz	
7	Bazhen Seasoned Whole Chicken	20 oz	
8	Braised Beef Shank	16 oz	
9	Seasoned Pork Tongues	12 oz	

The following products are subject to recall:

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USDA mark of inspection. These items were shipped to retail locations nationwide and available for purchase online.

4. PRODUCT LABELS/PICTURES FOR IDENTIFICATION PURPOSES:



































5. **CONTACT INFORMATION:** Media and consumers with questions regarding the recall can send an email to yushangchicken@gmail.com or contact Ling Li, Yu Shang Food, Inc. Plant Manager, at 408-857-0901.

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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:
 - 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 and follow recall disposition 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> (Add the following to an email if the link does not work; Subject: Subscribe to Subsistence Recall Notifications, Email address: <u>usarmy.jbsa.medcom.mbx.medcom-vsims@health.mil</u>). If you no longer need to receive Subsistence Recall messages, click <u>Unsubscribe</u> (Add the following to an email if the link does not work; Subject: Unsubscribe from Subsistence Recall Notifications, Email address: <u>usarmy.jbsa.medcom.mbx.medcom-vsims@health.mil</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 808-786-2293, or dscpconssafofc@dla.mil.

MICHELLE L. CAVAZOS Chief Warrant Officer Three, U.S. Army Quality Assurance Officer