

UNCLASSIFIED



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

DLATS-FTW
ALFOODACT 2025-024

April 30, 2025

MEMORANDUM FOR RECORD

SUBJECT: Smith Packing, LLC Recalls Sausage and Sliced Meat and Poultry Products Due to Sodium Nitrite Levels in Excess of Regulatory Limit

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: Smith Packing, LLC, a Utica, N.Y. establishment, is recalling approximately 18,792 pounds of various ready-to-eat sausage and sliced meat and poultry products due to sodium nitrite levels that exceed the regulatory limit, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The ready-to-eat sausage and sliced meat and poultry items were produced on various dates between February 19, 2025, and April 24, 2025.

The products subject to recall bear establishment number "EST. 4578" or "P-4578" inside the USDA mark of inspection. These items were shipped to institutional and retail locations in New York.

The problem was discovered after the firm notified FSIS that it had received consumer complaints of products that were off-taste and off-color.

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

FSIS is concerned that some products may be in institutional and consumers' refrigerators or freezers. Consumers and institutions who have purchased these products are urged not to consume or use them. These products should be thrown away or returned to the place of purchase.

3. PRODUCTS AFFECTED: Please see link below for product list:

https://www.fsis.usda.gov/sites/default/files/media_file/documents/Recall%20013-2025%20Product%20List%20A.pdf

UNCLASSIFIED

4. PRODUCT LABELS/PICTURES: Please see link below for product picture:

https://www.fsis.usda.gov/sites/default/files/food_label_pdf/2025-04/Recall-013-labels.pdf

5. CONTACT INFORMATION: Consumers and members of the media with questions about the recall can contact Joe Schaeffer, Director of Marketing, Palmer Foods at jschaeffer@palmerfoods.com.

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/>.

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:

UNCLASSIFIED

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 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 267-892-4725, or dscpcnssafofc@dlamilitary.mil.

KAYLA D. HAMMONDS
Chief Warrant Officer Three, U.S. Army
Consumer Safety Officer