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

DLATS-FTW ALFOODACT 2025-041 July 28, 2025

MEMORANDUM FOR RECORD

SUBJECT: FSIS Issues Public Health Alert For Ready-To-Eat Ham Salad Products Containing FDA-Regulated Breadcrumbs That Have Been Recalled Due to Possible Listeria Monocytogenes 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: The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is issuing a public health alert for ham salad products containing Food and Drug Administration (FDA) regulated breadcrumb products that have been recalled by Newly Weds Foods, due to concerns that the products may be contaminated with Listeria monocytogenes (Lm). FSIS is issuing this public health alert to ensure that consumers are aware that these products, which bear the USDA mark of inspection, should not be consumed. As more information becomes available, FSIS will update this public health alert. Consumers should check back frequently because additional products may be added.

The problem was discovered when Reser's Fine Foods, Inc., a Topeka, Kan., establishment, determined that they used FDA-regulated breadcrumb products subject to an FDA recall because the breadcrumbs may be contaminated with Lm.

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

Consumption of food contaminated with Lm 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 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

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symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

- **3. PRODUCTS AFFECTED:** The following products subject to the public health alert are:
 - 12-oz. printed plastic tubs containing "RESER'S FINE FOODS Ham Salad" with sell by dates of 09/01/25.
 - 5-lb. clear plastic tubs containing "Molly's Kitchen Ham Salad" with sell by dates of 08/31/25.

4. PRODUCT LABELS/PICTURES:

https://www.fsis.usda.gov/sites/default/files/food_label_pdf/2025-07/PHA-07272025-01-Labels.pdf

5. CONTACT INFORMATION: Consumers who have purchased these products are urged not to consume them. Retailers that have purchased these products are urged not to serve or sell them. These products should be thrown away or returned to the place of purchase.

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

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- 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 267-892-4725, or dscpconssafofc@dla.mil.

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