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

DLATS-FTW
ALFOODACT 2025-064

December 5, 2025

MEMORANDUM FOR RECORD

SUBJECT: Simplot Frozen Food, LLC Recalls Simplot Traditional Reduced Sodium Tater Gems due to Plastic Fragments

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: Simplot Frozen Food, LLC, is voluntarily recalling approximately 7,053 cases of Simplot Traditional Reduced Sodium Tater Gems because they may contain small pieces of plastic.

There have been no reported illnesses or injuries associated with consumption of this product.

This recall is being initiated after customer reports of small pieces of plastic material in some of the Tater Gems.

3. PRODUCTS AFFECTED: This product recall is limited to the product listed below.

Item Number	Item	Manuf Code
10071179004189	Simplot® Traditional Reduced Sodium Tater Gems® Formed Frozen Potatoes 6/5lb	087 FEB 16 25

The side of each case and each interior bag is marked with the manufacturing code. This recall is limited to the specific manufacturing codes listed above. Product bearing other manufacturing codes are not impacted by this recall.

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4. PRODUCT LABELS/PICTURES:

THIS MINIATURE SHOULD NOT BE FOLLOWED FOR EXACT SIZE, COLOR, COPY, OR LAYOUT

PRODUCT INFORMATION
 PRODUCT: FORMED LOW SALT TATER GEMS 6/5LB
 DATE: 01.31.25
 PLATE LOC: PCA BURLEY, ID
 PRODUCT CODE: 10071179004189
 INK NO. GCM1 90
 REPLACED: IDL-00418-00-RJ
 INK NO. GCM1 394
 CASE COLOR: KRAFT
 INK NO.
 PLATE SIZE: 15.625 X 12.625 X 8.5
 ART, NEGS, PLATES PROPERTY OF: J.R. SIMPLOT COMPANY

SPECIAL INSTRUCTIONS:
 PLACEMENT OF BAR CODE:
 1. 1" TO 1" FROM RIGHT SCORE TO FLESH-BAR.
 2. 1" TO 1" FROM BOTTOM SCORE TO FLESH-BAR.
 3. ALWAYS ON LOWER RIGHT HAND CORNER.

SPEC UPDATED:
 DO NOT RUN OLD CASES!
 OK TO RUN OLD CASES
 REPRODUCTION INSTRUCTIONS
 GRAPHIC CHANGE

REORDER NO. 001534-00

GRAPHICS DESIGN NO. IDL-00418-00-RL IDAHO



COOKING INSTRUCTIONS
 FOR FOOD SAFETY AND QUALITY FOLLOW THESE COOKING INSTRUCTIONS.
 ENSURE PRODUCT REACHES AN INTERNAL TEMPERATURE OF 160°F

PREP	TIME	TEMP	INSTRUCTIONS
DEEP FRYER	3 minutes	345°	Fill fryer basket half full.
CONVECTION OVEN	10-15 minutes	450°	Arrange in a single layer on a sheet pan.
STOVE TOP OVEN	20-25 minutes	450°	Arrange in a single layer on a sheet pan.

INGREDIENTS: POTATOES, VEGETABLE OIL (SUNFLOWER, CANOLA, AND/OR COTTONGSEED OIL), CONTAINS LESS THAN 2% OF DEXTROSE, SEA SALT, DISODIUM DIPHOSPHATE (TO MAINTAIN NATURAL COLOR).

**DO NOT DROP.
 HANDLE WITH CARE.
 STORE AT 0°F OR BELOW.**

FOR QUESTIONS OR COMMENTS - CALL 1-800-572-7783 (SPUD)
 OR CONTACT US AT OUR WEBSITE WWW.SIMPLOTFOODS.COM
 DISTRIBUTED BY SIMPLOT GLOBAL FOOD, LLC
 P.O. BOX 9386, BOISE, ID 83707

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 and other countries, and owned by the J.R. Simplot Company.

5. CONTACT INFORMATION: Customers should discard or return any product with this manufacturing code. Any questions may be directed to the Customer Quality Assurance Department at 1-800-448-5545.

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 inspections 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 DLA-TSfoodsafety@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 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).

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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 DLA-TSfoodsafety@dlamilitary.com.

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