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

DLATS-FTW
ALFOODACT 2026-029

August 9, 2026

MEMORANDUM FOR RECORD

SUBJECT: FSIS Issues Public Health Alert for Various Meat and Poultry Products Containing FDA-Regulated Jalapeños That Have Been Recalled Due To Possible Salmonella 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. BACKGROUND: The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is issuing a public health alert for meat and poultry products containing FDA-regulated jalapeños that may be contaminated with Salmonella. FSIS expects additional downstream products will be identified as this ingredient recall progresses. As more information becomes available, FSIS will update this public health alert. Consumers should check back frequently.

Consumption of food contaminated with Salmonella can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 6 hours to 6 days after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized. Older adults, infants, and persons with weakened immune systems are more likely to develop severe illness. Individuals concerned about an illness should contact their health care provider.

There have been no confirmed reports of illness due to consumption of the FSIS-regulated products containing the affected jalapeños. Anyone concerned about an illness should contact a health care provider.

FSIS is concerned that some product may be in consumers' or retailers' refrigerators or freezers. Consumers who have purchased these products are urged not to consume them. Retailers who 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.

3. PRODUCTS AFFECTED: The list of products subject to the public health alert is available here:

https://www.fsis.usda.gov/sites/default/files/distro_list/2026-08/PHA-08082026-01-product-list_1.pdf

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4. PRODUCT LABELS/PICTURES:

None provided.

5. CONTACT INFORMATION: 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 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:

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- 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 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 520-708-8387, cell: 267-892-4725, or DLA-TSfoodsafety@dlamail.mil.

KAYLA D. HAMMONDS
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Consumer Safety Officer