

# IMPACT OF RECALLS WITHIN INDUSTRY

Restaurant Depot is a Members-Only Wholesale Cash & Carry Foodservice Supplier. Our mission is to be your one-stop shop for Savings, Selection and Service, Seven Days a Week.

We have been supplying independent food businesses with quality products from large cash and carry warehouse stores since 1990. We became the leading low-cost alternative to other foodservice suppliers by eliminating the overhead of a traditional distributor, focusing on the needs of independent foodservice operators and offering free membership.

Because we firmly believe that Good Business Begins with Food Safety<sup>®</sup>, Restaurant Depot offers KEEP IT KOOL SOLUTIONS to maintain optimal product freshness and quality for all perishable products in transport.

## Recalls & Alerts

A food recall occurs when there is reason to believe that a food may cause consumers to become ill. A food manufacturer or distributor initiates the recall to take foods off the market. In some situations, food recalls are requested by government agencies (USDA or FDA).

Some reasons for recalling food include:

- Discovery of an organism in a product which may make consumers sick
- Discovery of a potential allergen in a product
- Mislabeling or misbranding of food. For example, a food may contain an allergen, such as nuts or eggs, but those ingredients do not appear on the label. From [foodsafety.gov](http://foodsafety.gov)

- Class I** - A Class I recall involves a health hazard situation in which there is a *reasonable* probability that eating the food will cause health problems or death.
- Class II** - A Class II recall involves a potential health hazard situation in which there is a *remote* probability of adverse health consequences from eating the food.
- Class III** - A Class III recall involves a situation in which eating the food will not cause adverse health consequences.

**Tyson Foods, Inc. Recalls Chicken Strip Products due to  
Possible Foreign Matter Contamination**  
Class I Recall 034-2019  
Health Risk: High Mar 21, 2019  
USDA FSIS website

## **North Country Smokehouse Recalls Pork Sausage Products**

**Due to Misbranding**

Class II Recall 028-2019

Health Risk: Low Mar 12, 2019

USDA FSIS website

**Recall Notification Report 104-2018 (Smoked Whole Chicken  
Products)**

Class III Recall 104-2018

Oct 25, 2018

USDA FSIS website

## Recall Procedures

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**Regional Recall Coordinator;** when you are informed about a recall either from the buyer, vendor or an email from the FDA/USDA you should begin the Recall procedure. Stores should be notified as soon as possible so that they pull the recalled product off the shelves immediately before customers purchase the product. You have 4 hours total after you send the Notice to the stores to get all responses from them as to how much recalled product they have. The product needs to be shrink wrapped and up in the air with signs of “Recalled Do Not Sell” on all sides.

1. Once you get a notice of a possible recall
  - Contact all regions (East Midwest and West) for them to be aware of the recall
2. Contact the buyer (if they are not aware of the recall the Rep/Vendor) they will give you
  - Item number
  - UPC number
  - What stores are affected with the qty on hand for each store
3. Once you have this information, you need to create the Recall Notice
4. Within a half hour of receiving information needed to create the Recall Notice, the Notice needs to be emailed to iconrol, amanager and cc regional's
  - On the body of the email should have the item/s # UPC # and reason of why is the product on recall
  - Ask to be removed from shelving shelves immediately
  - And wait for further instructions
5. While waiting for the stores responses make sure
  - You create a file for this recall
  - Have a checklist with all the store numbers to cross off the stores you have

7. When you have all stores responses, get email confirmation from vendor as to what to do with the product rather is to destroy the product or they will be picking it up

- If vendor is picking up the recalled product, vendor must send you an email confirming they will pick the product, the dates to what stores
- If the vendor wants us to destroy product, we should get a Certificate of Destruction from the vendor. This must be sent to the stores, they will fill it out and you need to instruct the stores to send the certificate back to you not the vendor since you need to have records that this was sent. Once you get all of them you will send them together to the vendor.

8. The Reportable Food Registry is a link from the FDA, which will bring you to a report that is mandatory to be filled out for any food product that we have in house that is subject to a recall. Reportable Food Registry access is as follows; [www.fda.gov](http://www.fda.gov) , click on food (left hand side), industry resources (right hand side) then to reportable food registry. You will also need the “food facility registration number”.

## SPRINGFIELD SMOKED FISH RECALL 12/13/2017

Springfield Smoked Fish of Springfield, Ma.is recalling its 1lb. packages Prescliced Nova Salmon because they have the potential to be contaminated with Listeria monocytogenes. The recalled packages were distributed to customers in Rhode Island and Connecticut through retail stores.

The product comes in a 1lb, clear plastic package marked with lot # 42173 on the back of the package and with an expiration date of 12/22/17. UPC 811907018018.

No illnesses have been reported to date in connection with this problem.

## Smithfield Smoked Fish Expands

Springfield Smoked Fish of Springfield, MA is expanding their voluntary recall to include additional smoked fish and cream cheese products because they have the potential to be contaminated with *Listeria monocytogenes*.

Recalled products were distributed and sold at retail stores and wholesale establishments in Massachusetts, Connecticut, New York, Rhode Island, Colorado, Ohio, and Pennsylvania from May 2017 through December 2017. Product was also sold nationwide through online sales.

The initial recall was limited to 1lb pre-sliced Nova Salmon produced on 11/24/17. The recall expansion includes product produced between May 22, 2017 and December 12, 2017, the date the facility ceased production of the products.

The recall includes the following products which were sold under the brand names Springfield Smoked Fish and Rachael's Springfield Smoked Fish:

Whitefish Meat 5 lb. bag  
Belly Lox 4 oz. and sliced sides  
Smoked Chubs  
Smoked Bluefish  
Smoked Trout  
Smoked Whole Whitefish  
Smoked Sable  
Kippered Salmon  
Pastrami Lox 4oz & Sliced Sides  
Hot Smoked Salmon Steaks  
Smoked Whitefish Spread 8 oz. & 4lb  
Cream Cheese Spreads 8 oz. & 5lb  
Spreadable Plain  
Lox  
Scallion  
Veggie  
Strawberry  
Hot and Spicy  
Whitefish Salad 8 oz. & 5lb

Boston Salads - Private Label

Scallion Cream Cheese Spread  
Whitefish Spread 8 oz. & 4lb

May 19, 2017– John Morrell and Co., a Cincinnati, Ohio establishment, is recalling approximately 210,606 pounds of ready-to-eat hot dog products that may be contaminated with extraneous materials, specifically metal, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The beef franks items were produced on January 26, 2017. The following products are subject to recall: [View Labels (PDF only)]

- 14 oz. sealed film packages containing “Nathan’s SKINLESS 8 BEEF FRANKS,” with a Use By date of Aug. 19, 2017.
- 16 oz. sealed film packages containing “Curtis BEEF MASTER Beef Franks,” with a Use By date of June 15, 2017.

The products subject to recall bear establishment number “EST. 296” on the side of the package. These items were shipped to retail locations nationwide.

The problem was discovered after the establishment received three complaints of metal objects in the beef frank product packages. The establishment notified FSIS on May 19, 2017.

**July 15, 2017**– Marathon Enterprises Inc., a Bronx, N.Y. establishment, is recalling approximately 7,196,084 pounds of hot dog products that may be contaminated with extraneous materials, specifically bone fragments, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The beef and pork hot dog and sausage items were produced on various dates between March 17, 2017 and July 4, 2017. A ,number of products are subject to recall.

Although not an official recall.  
Total dollars.....

ROMAINE

Have all employees be aware of impact of recalls  
Becomes second nature