


NDSU | EXTENSION

2025 Field to Fork





www.ag.ndsu.edu/food

NDSU EXTENSION

EXTENDING KNOWLEDGE » CHANGING LIVES

Upcoming Webinars

- **February 26 - Growing Tips for Summer and Winter Squash**
  - Tom Kalb, NDSU Extension area specialist – horticulture
- **March 5 - Let's Preserve Salsa (live demonstration)**
  - Julie Garden-Robinson, NDSU Extension food and nutrition specialist and professor

Zoom Webinar

You are viewing Scott Swanson's screen | View Options

Presenter

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- **Please complete the short online survey** that will be emailed to you after today's webinar. It will take just a couple minutes!
- Be sure to sign up for an opportunity to win a prize in the drawing. After submitting the survey, a form to fill out with your name/address will appear.

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ANATOMY OF A FOOD SAFETY RECALL

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NDSU Extension “Field to Fork” Webinar Series, February 19, 2025

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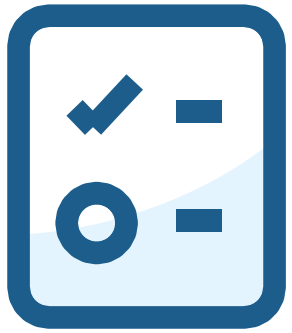


Choose the option that best represents your current food operation.

ⓘ Start presenting to display the poll results on this slide.

Food Safety Hazard and Risk

HAZARD

Any physical, chemical, or biological agent capable of causing illness or injury in the consumer in the absence of its control

CONTROL, REDUCE, ELIMINATE

RISK

A probability function of the incidence of occurrence of a hazard and the severity of the illness/injury caused by that hazard

MINIMIZE

Recalls

Removal of product from commerce when there is reason to believe the products may be adulterated or misbranded.

A **stock recovery** involves products still in the facility warehouse or distributor's storage.

A **market withdrawal** acts the same as a recall by removing product from the market but addresses only minor violations.

Recall-adjacent, but not technically recalls

Risk-based Recall Categories

- **Class I Recall** is a situation in which there is a reasonable probability that the use of, or exposure to, a violative product will cause serious adverse health consequences or death.
- **Class II Recall** is a situation in which use of, or exposure to, a violative product may cause temporary or medically reversible adverse health consequences or where the probability of serious adverse health consequences is remote.
- **Class III Recall** is a situation in which use of, or exposure to, a violative product is not likely to cause adverse health consequences.

FDA and FSIS Recalls

- FDA has the authority to order a recall after first giving a firm the opportunity to initiate a voluntary recall.
  - In most cases a recall is a voluntary action.
  - Does not require a court order.
- FSIS-regulated products: All recalls are technically voluntary.
  - If a company refuses to recall its products, then FSIS has the legal authority to detain and seize those products in commerce.
- States have the inherent power to seize and destroy food that is unwholesome or unfit.
    - No need for a court or administrative hearing

How Are Troubled Products Discovered?

1. Company contacts federal or state agency.
2. Federal or state agency surveillance programs identify a troubled product.
3. Federal or state inspectors identify troubled products through documentation and/or inspection.
4. Epidemiological investigation (CDC or state) and/or direct consumer complaints inform recall.
5. Other

USDA-FSIS Recalls

- FSIS Recall Management Division, Recall Committee
  - Determines recall class, subsequent action with industry, and documentation.
- FSIS notifies the public through a Recall Release for Class I and Class II recalls and issues a Recall Notification Report (RNR) for Class III recall.
- For every Class I recall, FSIS develops a list of retail consignees that have, or have had, the recalled products in their possession.
- If FSIS determines that the recalling firm has been successful in contacting its consignees and has made all reasonable efforts to retrieve and control products, the Agency notifies the firm that the recall is complete and that no further action is expected.

USDA-FSIS Recalls (cont.)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS DIRECTIVE	8080.1, Revision 8	12/19/23

MANAGING ADULTERATED OR MISBRANDED MEAT, POULTRY, AND EGG PRODUCTS

www.fsis.usda.gov/sites/default/files/media_file/2020-07/8080.1.pdf

FDA Recalls

- Slightly more "hands-off" approach.
- Most issues relating to FDA-regulated products are discovered within the supply chain by the manufacturer of a product or by the supplier's customers.
- When a recall is needed, the agency requests that it be contacted by the company initiating the recall.
- FDA will typically email a few questions for the company involved and will allow the company to prepare its own recall notices for its customers and for the FDA recall website (if it is a Class I recall).

FDA Reportable Food Registry

- Portal for registered food facilities that manufacture, process, pack, or hold food for human or animal consumption in the U.S.
- These facilities are required to report when there is a reasonable probability that the use of, or exposure to, an article of food will cause serious adverse health consequences or death to humans or animals.

Reportable Food Registry for Industry

https://www.fda.gov/food/compliance-enforcement-food/reportable-food-registry-industry

Allergens Model Press Release

Allergens Model Press Release

Industry Guidance For Recalls

Content current as of: 08/01/2014

FOR IMMEDIATE RELEASE DATE
COMPANY CONTACT AND PHONE NUMBER

FOOD CO. ISSUES ALLERGY ALERT ON UNDECLARED (ALLERGEN) IN PRODUCT

Company Name of **City, State** is recalling **Quantity and/or type of Product**, because it may contain undeclared **specific type of allergen**. People who have an allergy or severe sensitivity to **specific type of allergen (e.g., peanuts, tree nuts {chestnuts, brazil nuts, walnuts, hazelnuts, pecans, pine nuts, cashews}, eggs, and sulfites)** run the risk of serious or life-threatening allergic reaction if they consume these products.

Product was distributed **Listing of the states and areas where the product was distributed** and how it reached consumers (e.g., through retail stores, mail order, direct delivery).

Specific information on how the product can be identified (e.g., type of container [plastic/glass/metal] size or appearance of product, product brand name, flavor, codes, expiration dates, etc.).

Status of the number of and types of related illnesses that have been CONFIRMED to date (e.g., "No illnesses have been reported to date.")

Brief explanation about what is known about the problem, such as how it was revealed, and what is known about its source. An example of such a description -- "the recall was initiated after it was discovered that product containing (the allergen) was distributed in packaging that did not reveal the presence of (the allergen). Subsequent investigation indicates the problem was caused by a temporary breakdown in the company's production and packaging processes."

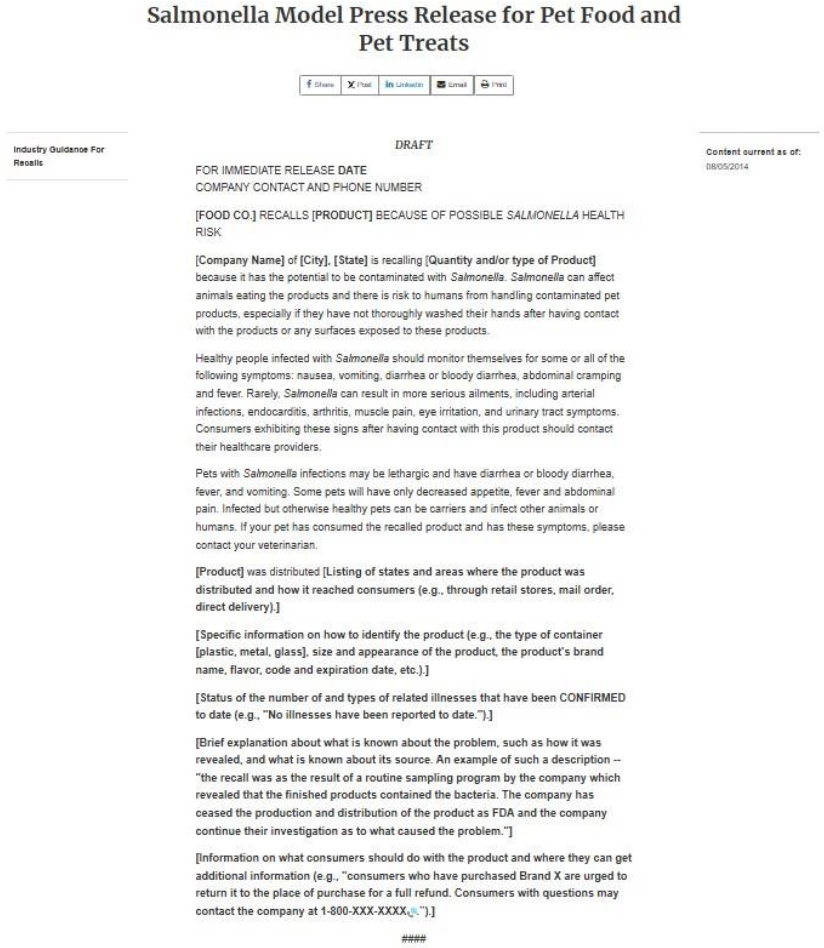
Information on what consumers should do with the product and where they can get additional information (e.g., "consumers who have purchased Brand X are urged to return it to the place of purchase for a full refund. Consumers with questions may contact the company at 1-800-XXX-XXXX.")

####

(SAMPLE PRESS RELEASE)

XYZ Inc.
123 Smith Lane
Anywhere, MS

Salmonella Model Press Release



Salmonella Model Press Release for Pet Food and Pet Treats

Industry Guidance For Recalls

Content current as of: 08/05/2014

DRAFT

FOR IMMEDIATE RELEASE **DATE**
COMPANY CONTACT AND PHONE NUMBER

[FOOD CO.] RECALLS **[PRODUCT]** BECAUSE OF POSSIBLE *SALMONELLA* HEALTH RISK

[Company Name] of **[City], [State]** is recalling **[Quantity and/or type of Product]** because it has the potential to be contaminated with *Salmonella*. *Salmonella* can affect animals eating the products and there is risk to humans from handling contaminated pet products, especially if they have not thoroughly washed their hands after having contact with the products or any surfaces exposed to these products.

Healthy people infected with *Salmonella* should monitor themselves for some or all of the following symptoms: nausea, vomiting, diarrhea or bloody diarrhea, abdominal cramping and fever. Rarely, *Salmonella* can result in more serious ailments, including arterial infections, endocarditis, arthritis, muscle pain, eye irritation, and urinary tract symptoms. Consumers exhibiting these signs after having contact with this product should contact their healthcare providers.

Pets with *Salmonella* infections may be lethargic and have diarrhea or bloody diarrhea, fever, and vomiting. Some pets will have only decreased appetite, fever and abdominal pain. Infected but otherwise healthy pets can be carriers and infect other animals or humans. If your pet has consumed the recalled product and has these symptoms, please contact your veterinarian.

[Product] was distributed **[Listing of states and areas where the product was distributed and how it reached consumers (e.g., through retail stores, mail order, direct delivery).]**

[Specific information on how to identify the product (e.g., the type of container [plastic, metal, glass], size and appearance of the product, the product's brand name, flavor, code and expiration date, etc.).]

[Status of the number of and types of related illnesses that have been CONFIRMED to date (e.g., "No illnesses have been reported to date.").]

[Brief explanation about what is known about the problem, such as how it was revealed, and what is known about its source. An example of such a description -- "the recall was as the result of a routine sampling program by the company which revealed that the finished products contained the bacteria. The company has ceased the production and distribution of the product as FDA and the company continue their investigation as to what caused the problem."]

[Information on what consumers should do with the product and where they can get additional information (e.g., "consumers who have purchased Brand X are urged to return it to the place of purchase for a full refund. Consumers with questions may contact the company at 1-800-XXX-XXXX.").]

####

https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts/industry-guidance-recalls

Top Issues Leading to Food Recalls

1. Undeclared allergens
   - Eggs, Fish, Milk, Peanuts, Sesame, Shellfish, Soy, Tree nuts, Wheat
2. Pathogenic bacteria
   - *Listeria monocytogenes*, *Salmonella*, and *E. coli*
3. Foreign Material
   - Metal, plastics, glass, rocks

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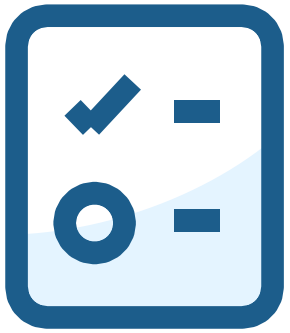


Are food recalls on therise?

ⓘ Start presenting to display the poll results on this slide.

Naturipe Value Added Fresh LLC Issues Allergy Alert On Undeclared Wheat & Eggs In "Berry Buddies, Berries & Pancakes" Lot # 1097901

004-2025 | HIGH - CLASS I | PRODUCT CONTAMINATION

DJ's Boudain LLC Recalls Sausage Link Products Due to Possible Foreign Matter Contamination

D. J.'S BOUDAIN, LLC →

Tri-Union Seafoods Issues Recall of Select Genova®, Van Camp's®, H-E-B and Trader Joe's® Tuna Cans Due to Clostridium Botulinum Risk

034-2024 | HIGH - CLASS I

PRODUCED WITHOUT BENEFIT OF INSPECTION

Impero Foods & Meats, Inc. Recalls Raw Pork Sausage Products Produced Without Benefit of Inspection

IMPERO FOODS & MEATS, INC. →

030-2024-EXP | HIGH - CLASS I | PRODUCT CONTAMINATION

Yu Shang Food, Inc. Recalls Ready-To-Eat Meat and Poultry Products Due to Possible Listeria Contamination

YUSHANG FOOD INC. →

1 - Prevention & Compliance

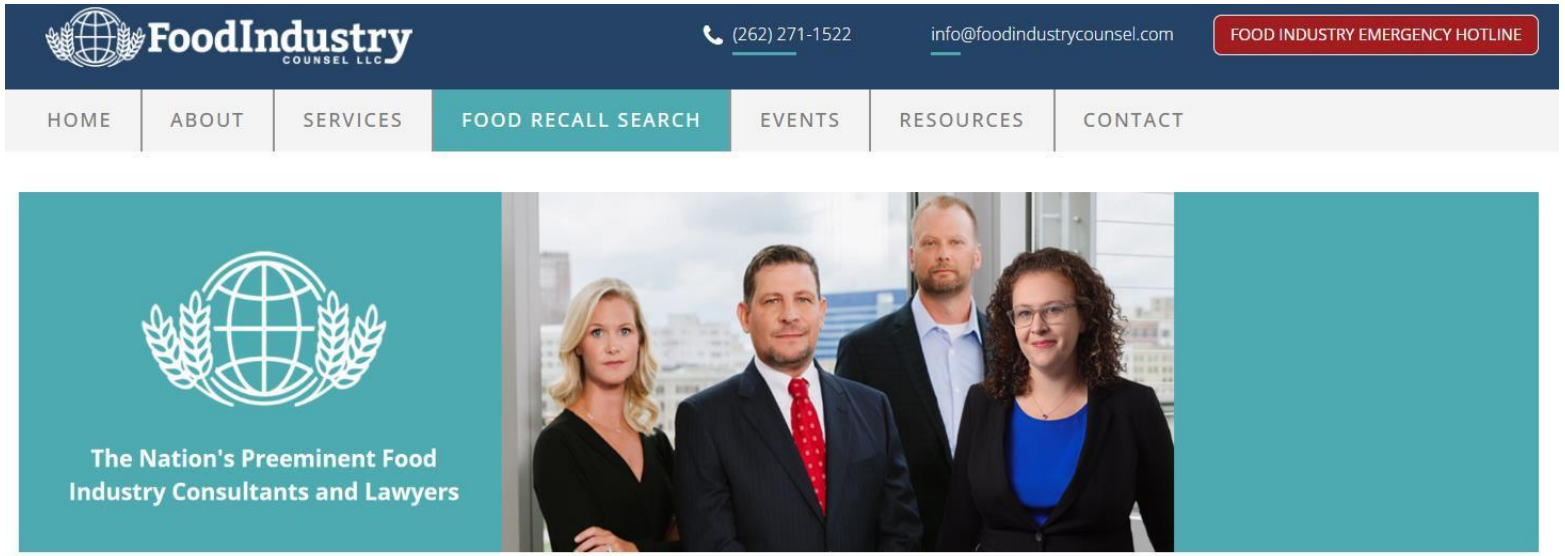
- Follow Good Manufacturing Practices (GMPs) and Hazard Analysis and Critical Control Points (HACCP) principles.
- Ensure all employees are trained in food safety and hygiene.
- Maintain accurate traceability records
  - Ingredients
  - Suppliers
  - Production batches
  - Distribution

2 - Develop a Recall Plan

- Assign a Recall Coordinator responsible for managing recall actions.
- Define risk assessment criteria to determine when a recall is necessary.
- Establish clear communication protocols
  - Internal teams, regulators, customers, media, etc.
- Maintain updated contact lists
  - Suppliers, distributors, regulators, testing labs, etc.

3 – Detecting and Assessing Issues

- Monitor customer complaints, lab tests, and regulatory reports for safety concerns.
- Conduct internal audits regularly to catch potential safety issues early.
- Work with third-party food safety professionals if necessary.



4 - Executing a Recall

- Identify affected products and remove them from circulation immediately.
- Notify regulatory agencies (e.g., FDA, USDA, or local food safety authority) as required.
- Inform distributors, retailers, and consumers with clear instructions.
- Manage public relations carefully to maintain transparency and trust.

5 – Disposition and Corrective Actions

- Determine appropriate disposal methods (destruction, reconditioning, return to supplier).
- Investigate the root cause and implement preventive measures.
- Update procedures and employee training to avoid future incidents.

6 – Post-Recall Evaluation

- Review and improve your recall process based on lessons learned.
- Communicate corrective actions to stakeholders and regulators.
- Rebuild consumer trust through transparent communication and quality assurance efforts.

Depth of a Recall

1. Wholesale level: The product has been distributed to a warehouse or distribution center where it is not under the direct control of the producing company.
2. Retail level: The product has been received by retailers for sale to household consumers.
3. HRI level: The product has been received by hotels, restaurants, and other institutional customers.
4. Consumer level: The product has been sold directly to household consumers.

Recall Simulations

- Used to determine the effectiveness of a recall plan at identifying and controlling a potentially affected product and reconciling the quantities produced, in inventory, and distributed.
- Select at least one lot of product that has been distributed in commerce and specify a hypothetical reason for recalling the product .
- The simulation should proceed at least to the point at which communication occurs with the firm's primary consignees.
- Mock recalls will identify potential problems and allow personnel to become familiar with recall procedures.
- The results of conducting mock recalls should be documented and reviewed by the recall team to improve the written recall plan.

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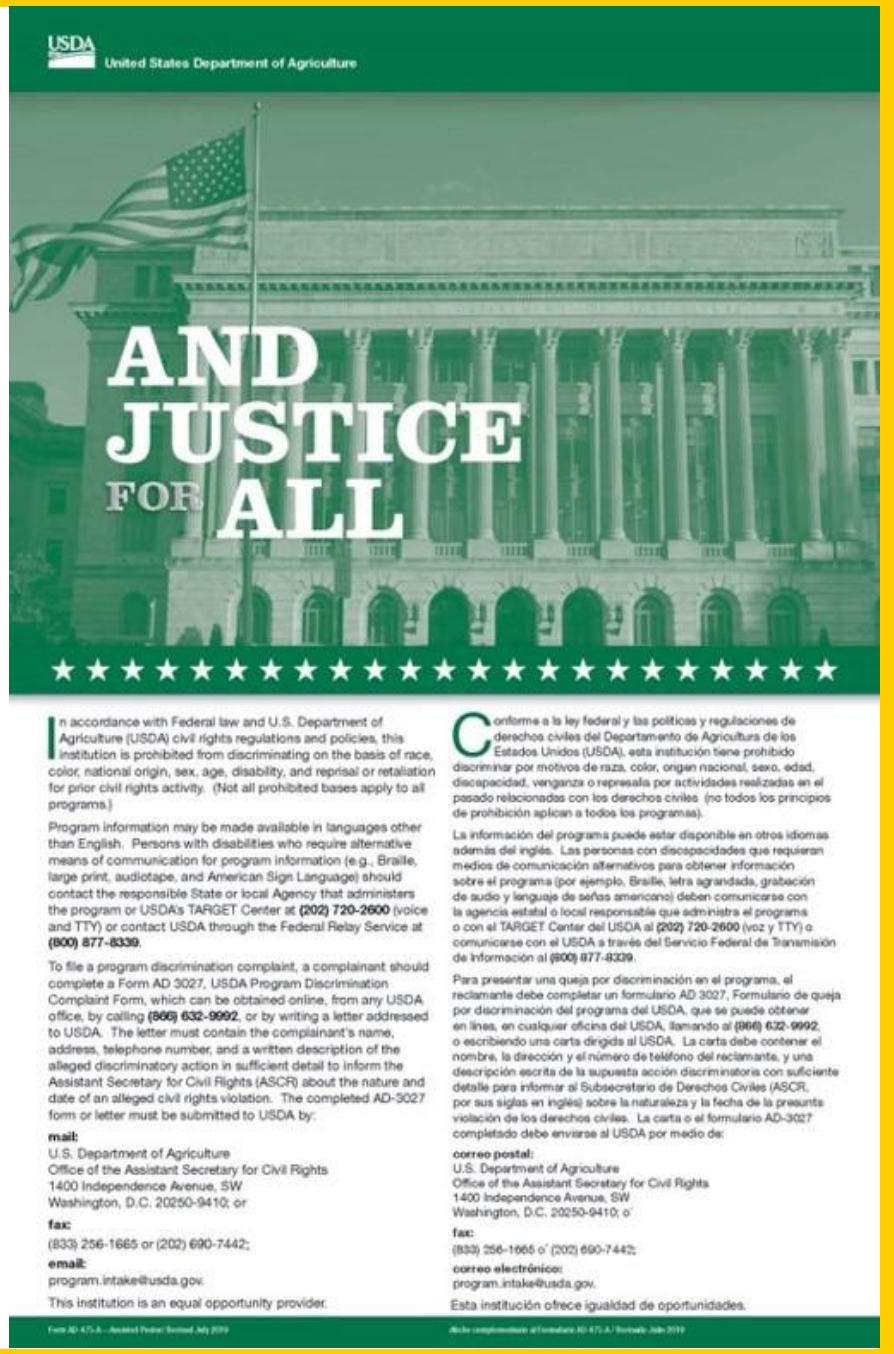




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