

# **Meat and Poultry Recalls**

**USDA, FSIS**

**Hany Sidrak, DVM**  
**Director, Recall Management Staff**

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## **Recall Defined**

- **A firm's voluntary removal of distributed meat, poultry, or egg products from commerce when there is reason to believe they are adulterated or misbranded under the FMIA, PPIA or EPIA**

## **Why Recall?**

**Recall is a fast and effective method of removing distributed products, particularly when many lots of product have been widely distributed.**

## **Who Recalls?**

- **Manufacturers and distributors**
- **FSIS does not have, and is not seeking, mandatory recall authority**

# However

**FSIS may initiate the recall process by informing a firm that adulterated product in commerce has been identified**

## Recall Process

➤ **Problem Identification:**

- **Consumer complaints (CCMS)**
- **The plant itself**
- **FSIS microbiological sampling**
- **In-plant inspectors**
- **Outbreak investigations**

## **Recall Process**

**Following problem identification, FSIS contacts the company and requests information as per recall work sheets**

**It is up to the company to provide information in any other format**

## **Recall Worksheet**

- **Production Dates**
- **Product and Names Package Sizes and Types (Vac Pak, Cartons)**
- **Amount Produced / Distributed**
- **Distribution Level and Locations**

## **FSIS May Also Request**

- **Flow Charts**
- **Lab Reports**
- **HACCP/SSOP Records**
- **Production Records**
- **Distribution Records**

## **FSIS Recall Committee**

**Work sheets and other information  
Are distributed to the FSIS Recall  
Committee**

## **FSIS Recall Committee**

- **Chaired by the Recall Management Staff**
- **Includes various staffs**
  - **District Office**
  - **Microbiology/Toxicology/Human Health**
  - **Compliance**
  - **Press Office**
  - **Other**

## **FSIS Recall Committee**

- **Evaluates Hazard and Circumstances**
- **Reviews FSIS and Plant Data**
- **Recall Worksheet**
- **Classifies Hazard**
- **Evaluates Scope (product lots involved)**
- **Recommends Recall**
- **Evaluates Firm's Recall Strategy**

## **Recall Classification (Health Risk)**

- **Class I: Reasonable probability that consumption of product will cause serious health problem or death**
- **Examples:**
  - **Pathogen in ready-to-eat product**
  - **E. coli O157:H7 in Raw ground Beef**
  - **Undeclared class I allergen (e.g. peanuts, shellfish, eggs, milk)**

## **Recall Classification (Health Risk)**

- **Class II: Remote probability of adverse health consequences from product**
- **Examples: Undeclared Class II allergens such as wheat and soybean. Soft small pieces of plastic.**

## **Recall Classification (Health Risk)**

- **Class III: Use of product will not cause adverse health consequences**
- **Example: Undeclared, non-allergenic, G.R.A.S. ingredient such as excess added water**

## **Firm Recall Coordinator**

- The plant recall coordinator is contacted by the DO to assemble recall data and later by the recall committee and advised of the recommendations
- Questions from both FSIS and the plant are discussed



## **Firm's Recall Action**

- **Promptly Notify Each Consignee about Recall**
  - **Telephone followed by Fax or Letter**
- **Identify Exact Product, Lot(s) Codes, Sizes**
- **Explain Reason for Recall and the Hazard Involved**
- **Explain how product is to be returned**

## **Public Notification**

- **Recall Notification Reports - FSIS Website and Distributed to Public Health Officials – possibly change to issue with class III only**
- **FSIS Press Release – usually classes I & II but possible with some class III recalls - Targeted to Press at Distribution Sites**
- **If MOU with a state - share distribution records**

## **Effectiveness Checks**

### **Definition:**

**Effectiveness checks comprise a process in which FSIS inspection personnel verify the recalling firm communication to its consignees by contacting them regarding the recalled product status**

## **Recalled Products Disposition Verification Checks**

### **Definition:**

**Disposition checks comprise a process in which FSIS inspection personnel verify that recalled products has undergone proper disposition in accordance with regulations.**

**They are conducted on a subset of consignees. The same tables used to determine the number of recall effectiveness checks are also used to determine the number of products disposition checks.**

## Verification Process

### Recommended time frames

**Table 1.**

Recall classification	FSIS verification activities begin as soon as possible but in no case later than:	FSIS verification activities should be substantially completed within:
<b>Class I</b>	<b>3 Days</b>	<b>10 Days</b>
<b>Class II</b>	<b>5 Days</b>	<b>12 Days</b>
<b>Class III</b>	<b>10 Days</b>	<b>17 Days</b>

## Verification Process

**Table 2 - Class I recalls with an illness, outbreak, or school lunch implications**

Number of Consignees	Number of Effectiveness Checks to Make	Recall is considered ineffective if the Number of Consignees at which Product was available to Consumers Exceeds:
<b>1 to 200</b>	<b>100%</b>	<b>0</b>
<b>201 to 1000</b>	<b>200</b>	<b>0</b>
<b>1001 to 35,000</b>	<b>800</b>	<b>1</b>
<b>35,001 to 500,000</b>	<b>800</b>	<b>1</b>
<b>500,001 and over</b>	<b>1250</b>	<b>2</b>

## Verification Process

**Table 3 - Class I recalls with no illness, outbreak, or school lunch implications**

Number of Consignees	Number of Effectiveness Checks to Make	Recall is considered ineffective if the Number of Consignees at which Product was available to Consumers Exceeds:
<b>1 to 20</b>	<b>100%</b>	<b>0</b>
<b>21 to 150</b>	<b>20</b>	<b>0</b>
<b>151 to 1200</b>	<b>80</b>	<b>1</b>
<b>1201 to 2300</b>	<b>125</b>	<b>2</b>
<b>2301 to 10,000</b>	<b>200</b>	<b>3</b>

## Verification Process

**Table 4 - Class II recalls**

Number of Consignees	Number of Effectiveness Checks to Make	Recall is considered ineffective if the Number of Consignees at which Product was available to Consumers Exceeds:
<b>1 to 5</b>	<b>100%</b>	<b>0</b>
<b>6 to 25</b>	<b>5</b>	<b>0</b>
<b>26 to 150</b>	<b>20</b>	<b>1</b>
<b>151 to 280</b>	<b>32</b>	<b>2</b>
<b>281 to 500</b>	<b>50</b>	<b>3</b>

## Verification Process

**Table 5 - Effectiveness checks to conduct and critical limits for Class III recalls**

Number of Consignees	Number of Effectiveness Checks to Make	Recall is considered ineffective if the Number of Consignees at which Product was available to Consumers Exceeds:
<b>1 to 8</b>	<b>100%</b>	<b>1</b>
<b>9 to 50</b>	<b>8</b>	<b>1</b>
<b>51 to 90</b>	<b>13</b>	<b>2</b>
<b>91 to 150</b>	<b>20</b>	<b>3</b>
<b>151 to 280</b>	<b>32</b>	<b>5</b>

## Recall Termination

- **When the company completes the recall, it notifies Compliance of amount recovered and disposition**
- **FSIS verification: recall effectiveness checks**
- **Recommend close-out following reasonable efforts to return product**

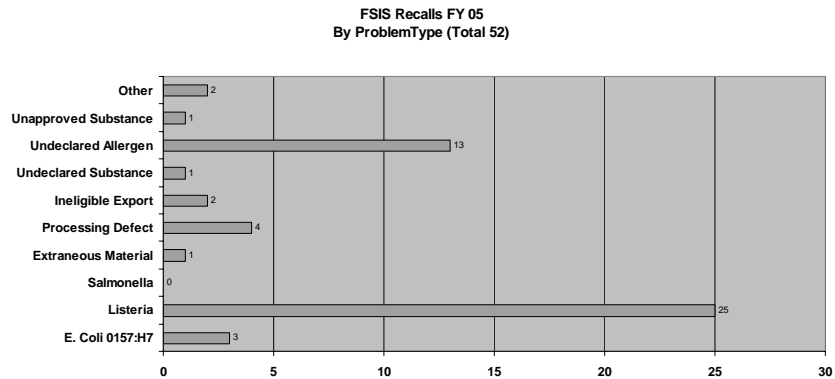
## **Market Withdrawal**

- **A firm's removal or correction by its own volition of a distributed product that involves a minor infraction that would not warrant legal action by FSIS, or**
- **No violation of FMIA or PPIA**
- **No Health Hazard**

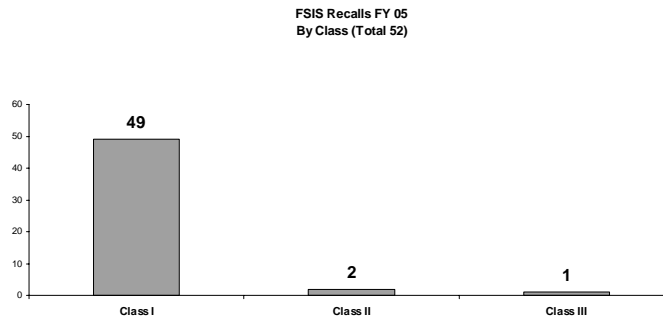
## **Stock Recovery**

- **A firm's removal or correction of a violative product that has not been marketed or that has not left the direct control of the firm.**
- **Example: Product is located at company warehouse and no portion of the lot has been released for sale.**

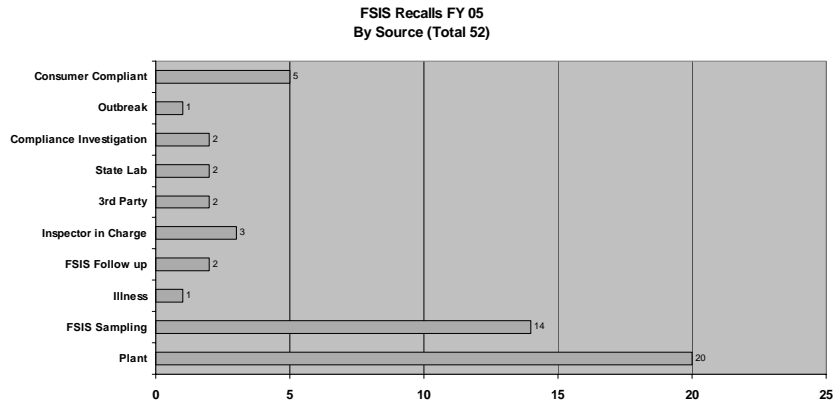
## FSIS Recalls FY 05 By Problem Type (Total 52)



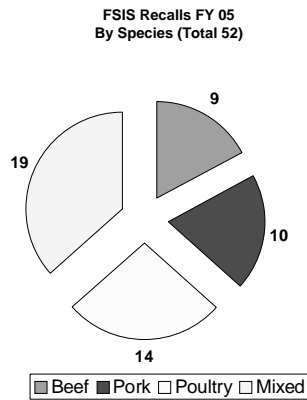
## FSIS Recalls FY 05 By Class (Total 52)



# FSIS Recalls FY 05 By Source (Total 52)

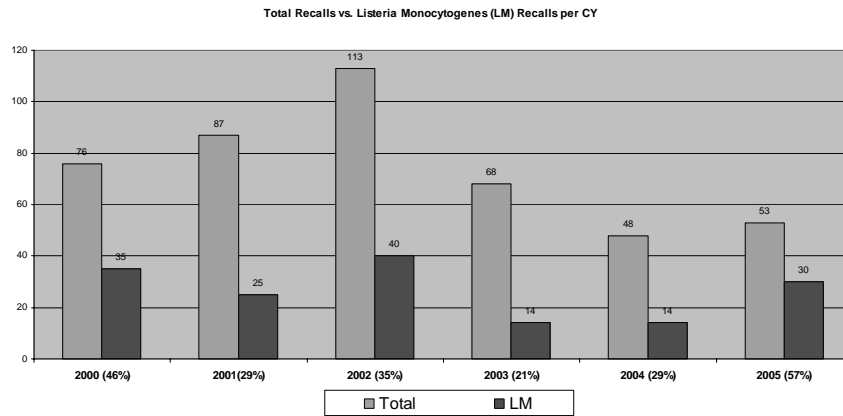


# FSIS Recalls FY 05 By Species (Total 52)





## Total Recalls vs. *Listeria Monocytogenes* (LM) Recalls per CY



## Total Recalls v. Recalls Due to Undeclared Allergens By CY

