

## **ALFOODACT 020-2008 - FDA Warns Consumers Not to Eat Certain Mussel Products from Bantry Bay Seafood**

**Date Issued: August 29, 2008**

### **1. REFERENCES:**

a. DLAR 4155.26/AR 40-660/NAVSUPINST 10110.8c/AFI 48-116/MCO 10110.38c, DOD Hazardous Food & Nonprescription Drug Recall System.

b. Allied Communications Publication 121, US SUPP-1 (f).

c. <http://www.fda.gov/bbs/topics/NEWS/2008/NEW01875.html>

d. <http://www.bantrybayseafoods.com/news.html>

e. AskKaren:

<http://www.fsis.usda.gov/food%5Fsafety%5Feducation/ask%5Fkaren/#Question>

f. FACT SHEET: N/A

### **2. BACKGROUND:**

Consumers should not consume certain frozen cooked mussel products made by Bantry Bay Seafoods, imported from Ireland, because they may be contaminated with azaspiracid toxins, a group of naturally occurring marine toxins known to cause nausea, vomiting, diarrhea, and stomach cramps.

Azaspiracid toxins are odorless, tasteless, and cannot be destroyed or neutralized by freezing or cooking, including boiling. Individuals who have experienced gastrointestinal symptoms such as those noted above after eating any of the products listed below should consult their health care professional. Symptoms typically occur within hours of consumption and persist for two to three days.

In July, two people in Washington state became ill after eating the company's "Mussels in a Garlic Butter Sauce." FDA tested unopened product from the same production lot and found that it contained the azaspiracid toxins.

### **3. PRODUCTION DATES/IDENTIFYING CODES:**

**View Label:** [http://www.fda.gov/oc/po/firmrecalls/photos/bantrybay08\\_08.html](http://www.fda.gov/oc/po/firmrecalls/photos/bantrybay08_08.html)

**The following products are subject to recall:**

Consumers should throw out the following Bantry Bay Seafood frozen cooked products with "Best before end" dates ranging from January 23, 2009, to November 15, 2009:

- Mussels in a Garlic Butter Sauce (UPC: 00 8041 1100 013 9)
- Mussels in White Wine Sauce (UPC: 00 8041 1100 044 3)
- Mussels in Tomato and Garlic Sauce (UPC: 00 8041 1100 014 6)

The "Best before end" dates are displayed on the side of the box in the following format: MM:DD:YY. Products to be thrown out are marked with dates 01:23:09 through 11:15:09.

These products are sold frozen in 1 pound cardboard packages in stores throughout the United States.

The FDA also recommends that retailers and foodservice operators remove these products, and any food in which these products were used as an ingredient, from sale or service.

**4. Manufacturer/Distributor:**

Bantry Bay Seafoods USA  
45 West Broadway,  
P.H. 5,  
South Boston,  
MA02127 USA.

**5. DISTRIBUTION:** Nationwide

**6. REASON FOR ACTION:** Azaspiracid toxins

**7. INSTRUCTIONS AND ADDITIONAL INFORMATION FOR MESSAGE RECIPIENTS:**

a. Immediately inventory stocks to identify the above items and secure in a "Medical Hold" status to provide assurance of no further issue/sale/use of the item. POSITIVE FINDINGS should be reported to Accountable Officers/Vendor Representatives of that facility. Accountable Officer/Agency Representatives/Buyers/Contracting Officers should seek refund/credit/replacement through the normal distribution channel with which the product was received (i.e. Distribution Centers, Prime Vendors, Manufacturers).

b. Ships at sea are authorized to destroy or dispose of recalled products at their discretion. Documentation for the number of pounds and cases, and any additional pertinent information must be signed by the Accountable Officer and is required for the purpose of recouping to the government the cost of the product involved. In order to get credit please use a SF 364 and forward to your supporting FISC and copy furnished to NAVSUP 51. Your supporting FISC should forward to the account manager at DSCP. The form should include the number of the recall authorizing the survey action. Home ported ships/gallies will utilize DD form 1149 to transfer w/ reimbursement to the PV. The PV will submit credit invoice to the account manager at DSCP.

c. Unless otherwise specified above, POSITIVE and NEGATIVE RESPONSES directly to DSCP Consumer Safety Officer (CSO) are NOT required.

d. When corresponding with DSCP concerning this message please include this message's subject in your subject line.

**8. The Point of Contact for this ALFOODACT message** is CW4 Ramona Hemphill, Consumer Safety Officer, at DSCP-FTW. VOICE, DSN: 444-2922, Commercial (215) 737-2922, or by FAX, DSN: 444-7526, or Commercial, (215) 737-7526.

Any individual or office that would like to receive recall messages electronically can forward their email address to [dscpconssafofc@dla.mil](mailto:dscpconssafofc@dla.mil).

Previous recalls and frequently asked questions are available at the following web site:  
<https://www.dscp.dla.mil/subs/fso/alfood/alfood.asp>

The navigation tool to the left allows you to view DSCP Alerts and Archived Vendor Recalls also.

Very Respectfully,

*Mrs. Ramona Hemphill*

CW4 Ramona Hemphill  
Consumer Safety Officer, DSCP

Food Safety Office

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