



URGENT – FOOD RECALL

June 13, 2016

Food Service Systems, Inc.
275 Westgate Dr.
Watsonville, CA 95076

Dear Food Service Systems, Inc.:

This is to inform you that National Frozen Foods Corporation (NFFC) is conducting a voluntary recall of the IQF Not-Ready-To Eat products identified below due to the potential for contamination with *Listeria monocytogenes*, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria* infection can cause miscarriages and stillbirths among pregnant women.

This voluntary recall was initiated based on an internal single test result of IQF green peas. While there have been no injuries or illnesses reported to date, NFFC decided to err on the side of utmost caution and issue a voluntary recall in cooperation with the US Food and Drug Administration, which has been notified of this recall and with which NFFC is closely coordinating.

Distribution of this product began approximately November 13, 2015. The following recalled products are Not-Ready-To-Eat items:

ITEM NUMBER/ UPC	PRODUCT DESCRIPTION	LOT NUMBER
41512-08202	12/2.5 LB. First Street Green Peas	67955-5M02C1N
41512-08202	12/2.5 LB. First Street Green Peas	67955-5M02D1N
41512-08202	12/2.5 LB. First Street Green Peas	70288-6E11H1N
41512-12135	12/12 oz. First Street Green Peas	34411-6D28B3N
41512-12135	12/12 oz. First Street Green Peas	34411-6D28C3N
41512-13242	6/24oz Sun Harvest (4 Way) Organic Mixed Vegetables	34009-6C11B3N
44105-62091	30LB. Unipro Marquis Green Peas	67518-5299H1N
44105-62091	30LB. Unipro Marquis Green Peas	69059-6042E1N
44105-62091	30LB. Unipro Marquis Green Peas	69507-6076H1N
44105-62093	30LB. Unipro Royal Green Peas	67494-5299D1N
48200-27425	12/2.5 LB. Restaurant's Pride Frosty Acres Peas	70474-6E23E1N
48200-27440	20LB Restaurant's Pride Frosty Acres Peas	69326-6C04D1N
64775-17440	20 LB. Field Fresh Peas	69487-6C16F1N

P.O. Box 9366, Seattle, WA 98109
main 206.392.8900 | fax 206.392.4458
nffc.com

64775-17440	20 LB. Field Fresh Peas	69487-6C16G1N
64775-37371	30 LB. Garden Fresh (5 Way) Mixed Vegetables	68905-6B02D1N
64775-37371	30 LB. Garden Fresh (5 Way) Mixed Vegetables	68905-6B02E1N
64775-47370	20 LB. Garden Fresh (5 Way) Mixed Vegetables	68903-6B02H1N
64775-47370	20 LB. Garden Fresh (5 Way) Mixed Vegetables	68903-6B02J1N
72608-12030	20LB Valamont Green Peas	69147-6B18E1N
72608-12490	20LB Valamont Peas & Carrots	68924-6B03G1N
72608-12490	20LB Valamont Peas & Carrots	68924-6B03H1N

*****The product referenced above must be destroyed; it is not to be diverted for other use. *****

Immediately examine your inventory and quarantine product(s) subject to recall. If you may have further distributed recalled product(s), please identify your downstream customers and notify them of this recall. If your downstream customers have further distributed product(s), they should notify their own customers as well.

If you labeled, re-packed, reprocessed, or made new products that receive a thermal kill step that eliminates pathogens from your food. You should contact the FDA Recall Coordinator in your state to verify whether or not your kill step is adequate (<http://www.fda.gov/Safety/Recalls/IndustryGuidance/ucm129334.htm>).

If you labeled, re-packed, reprocessed, or made new products that did NOT receive a thermal kill step to eliminate pathogens from your food, please contact the FDA Recall Coordinator in your state as you may need to initiate a new recall (<http://www.fda.gov/Safety/Recalls/IndustryGuidance/ucm129334.htm>).

For all identified product in your possession or in the possession of your customers, please document the following and submit to accounting@nffc.com or fax to 206-805-5288 as soon as possible and no later than July 31, 2016. If you require additional time, please email us at accounting@nffc.com.

1. **List containing:** Item Name, Quantity, NFFC Day Code, Your Warehouse Lot Code
2. **Date, Method, Location** of Disposal
3. **Destruction Confirmation:** Document of destruction, photographs if available
4. **Completion** of the attached Customer Response Form

National Frozen Foods Corporation intends to supply replacement product for all identified product within the recalled lots at no charge to your company.

To reiterate, NFFC is aware of no injuries or illnesses that have resulted from the consumption of the recalled product to date. Preparation of the product in conformance with the cooking instructions normally mitigates risk of infection.

We sincerely value your business and want to assure you that food safety is our top priority. NFFC is taking all the appropriate steps to resolve this issue and implement corrective actions to prevent recurrence.

National Frozen Foods Corporation
PO Box 9366
Seattle, WA 98109

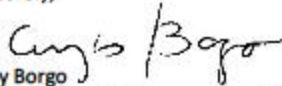
Phone: 1-800-253-8269

QA/Technical Inquiries: foodsafety@nffc.com

Sales/Orders/Shipments: sales@nffc.com

Accounting/Recovery: accounting@nffc.com

Sincerely,



Amy Borgo
Corporate Quality Assurance and Food Safety Manager

NATIONAL FROZEN FOODS CORPORATION

RECALL RETURN RESPONSE FORM

DATE: _____

Name: _____
Title: _____
Firm Name: _____
Address: _____
City/State: _____
Tel # _____
Email _____

*******Documentation is required for all destruction. Send photographs when available.*******

Please check appropriate boxes if applied to you:

- I have read and understand the recall instructions provided in the Recall Notice Letter.
- I labeled, re-packed, reprocessed, or made new products that receive a thermal kill step that eliminates pathogens from my food. I will or have contacted the FDA Recall Coordinator in my state to verify whether or not my kill step is adequate (<http://www.fda.gov/Safety/Recalls/IndustryGuidance/ucm129334.htm>).
- I labeled, re-packed, reprocessed, or made new products that did NOT receive a thermal kill step to eliminate pathogens from my food. I will or have contacted the FDA Recall Coordinator in my state as I may have to initiate my own recall (<http://www.fda.gov/Safety/Recalls/IndustryGuidance/ucm129334.htm>).
- I have checked my stock and I have no more remaining inventory subject to the Recall Notice.
- I have checked my stock and I have inventory consisting of _____ units.
- Indicate disposition of recalled product:
 - Returned (specify quantity, date and method) or held for return;
 - Destroyed (specify quantity, date and method);
 - Quarantined for return or correction (specify quantity);
- I have identified and notified my customers that were shipped or may have been shipped the following products (specify product, quantity and notification date)

- Any adverse events associated with recalled product? Yes No.
If yes, please explain: _____

Please check the appropriate box(es) to describe your business:

- Wholesaler/ Distributor Retailer
- Manufacturer Private Consumer Other: _____

*******PLEASE FAX THIS FORM TO 206.805.5288 OR EMAIL TO ACCOUNTING@NFFC.COM*******