Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – NOVEMBER 2010

Product Recall

A **recall** is a company's action to remove product from commerce (e.g., by manufacturers, distributors, or importers) to protect the public from consuming adulterated or misbranded products. A recall may be an alternative to the Food Safety and Inspection System (FSIS) detention or seizure of adulterated or misbranded products. The FSIS coordinates and notifies the public about product recalls (FSIS Dir. 8080.1, Rev. 6; 10/26/2010).

USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death. Example: The presence of pathogens in ready-to-cook products, or the presence of *E.coli* O157:H7 in raw ground beef.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product. Example: The presence of very small amounts of allergens (i.e., wheat, or soy) or small, non-sharp edged foreign material that can cause mild human reactions.
Class III	This is a situation where the use of the product will not cause adverse health consequences. Example: The presence of undeclared. Generally-recognized as safe, non-allergenic substances (i.e., excess water).

Recalls differ from **market withdrawal** (removal of distributed product from the market due to a quality issue or misbranding) and **stock recovery** (removal of product that has not been released for sale or use). Recalls are classified according to their depth and may involve removal of product from the wholesale, retail, hotel/restaurant/institutional, and consumer levels. The scope (the amount and type of product in question) of recall is usually determined by plant definition of a lot, or specific grouping, and whether there is any finished product reincorporated into fresh product (rework). Disposition of the recalled product may involve relabeling, re-cooking, reworking, or destroying product. HACCP plans typically identify in-plant corrective actions when there is a failure to control a critical control point (9 CFR 417.2-417.3). Such corrective actions may include a recall plan as part of the HACCP plan or as a prerequisite program.

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