

# Food Recalls

**Recalls are voluntary actions taken by a firm to remove a product from the market.**

Class I Recall - reasonable probability of serious adverse health consequences or death.

Class II Recall – temporary or reversible adverse health consequences, or remote probability of serious health consequences.

Class III Recall – likely to cause adverse health consequences.

## RESPONDING TO A RECALL

- Keep records of your suppliers and know their facility location, contact persons and phone numbers.
- Keep records of product information, inventory and deliveries.
- ALWAYS read communications from your supplier. Recall instructions may be verified with the Food Safety and Sanitation Program at (907) 269-7501.
- Separate the recalled food products to be returned to the supplier from your inventory immediately.
- Keep a record of the products returned to the supplier. This should include product name, manufacturer, code numbers and/or date of manufacturing.