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.