

May 24, 2007

VIA HAND DELIVERY

The Honorable Bart Stupak
Chairman
Subcommittee on Oversight and Investigations
House Committee on Energy and Commerce
2125 Rayburn House Office Building
Washington, DC 20515

The Honorable Ed Whitfield Ranking Member Subcommittee on Oversight and Investigations House Committee on Energy and Commerce 2125 Rayburn House Office Building Washington, DC 20515

Re: April 24, 2007 Hearing

Dear Chairman Stupak and Ranking Member Whitfield:

Further to our May 11, 2007 correspondence, ConAgra Foods, Inc. ("ConAgra") is responding to the remaining requests by the Subcommittee on Oversight and Investigations ("Subcommittee") in connection with ConAgra's testimony before the Subcommittee on April 24, 2007 regarding the company's recent recall of its peanut butter products. Specifically, we are providing the following additional information:

 Details for the past five (5) years of any positive pathogen findings for finished products from any routine testing conducted by ConAgra for its current food businesses at its manufacturing facilities.

To place our response in the proper context, ConAgra thought it would be helpful for the Subcommittee if we first briefly described the scope of the company's businesses. With annual revenues of approximately \$12 billion, ConAgra is one of the largest packaged food companies in the United States. The company has a strong presence in the consumer grocery channel with many familiar brands such as HEALTHY CHOICE, BANQUET, HUNT'S, CHEF BOYARDEE, PAM, PETER PAN, HEBREW NATIONAL, and ORVILLE REDENBACHER'S, as well as in restaurant and foodservice establishments. Our branded products portfolio is generally split into four (4) areas — frozen foods (e.g., frozen meals and entries), shelf-stable grocery products (e.g., canned foods, cooking oils and sprays, peanut butter), refrigerated items (e.g., hot dogs, puddings, margarines, whipped cream) and snacks (e.g., popcorn). What differentiates ConAgra from many other packaged food companies is that we also have a large commercial products business. Our commercial sector markets on a large scale a wide variety of products such as specialty potato products (e.g., french fries) from our Lamb Weston business to food ingredients like whole wheat flour, spices, and dehydrated vegetables from our ConAgra Mills,



Spicetec, and Gilroy Foods businesses. Over the past several years, ConAgra has also divested a number of businesses, including its beef, pork, poultry, seafood and deli meats businesses. As these businesses are no longer part of ConAgra, they were not covered in this response.

Given the wide scope of ConAgra's food operations and the ubiquity of microorganisms, it would be surprising if the company (or any other food company of a similar size and scale, for that matter) did not have any positive pathogen findings over the course of the last 5 years. This is particularly true for those manufacturing processes involving foods that are more conducive to microorganisms, such as meat and poultry, dairy products, and any raw agricultural commodities. The key in these areas is the development and implementation of quality programs designed to address possible microbiological issues across the manufacturing spectrum. In ConAgra's case, these include programs designed to minimize the possible introduction of microorganisms into the production process, "kill steps" during the manufacturing process (where feasible), and "hold and release" programs where finished product is not released to the trade until the results of testing on representative samples confirm the absence of any microorganism of concern.

For ConAgra's various food product platforms described above, upon checking our internal records and with the appropriate company personnel, we can report the following as to any positive pathogen findings for the past 5 years:

- Snacks: There were no instances of positive pathogen findings for our Snacks portfolio.
- Frozen: There was one instance of a positive pathogen finding for our Frozen Foods business. The details of this incident are covered in Attachment A.
- Grocery: The only positive pathogen findings for our Grocery business were the
 positive Salmonella findings in October of 2004 for our peanut butter business, of
 which the Subcommittee is aware. Further details on these findings are provided
 in Attachment B.
- Refrigerated: Our Refrigerated business includes a dairy-based pudding business that, like all pudding manufacturing operations, is potentially susceptible to the *Bacillus cereus* pathogen. The details of ConAgra's program for addressing this pathogen and any positive findings for its pudding business, as well as one other positive pathogen finding for the company's Refrigerated business are provided in Attachment C.
- Lamb Weston: The details of any positive pathogen findings for our Lamb Weston business are provided in Attachment D.
- Ingredients: There were a few instances of a positive pathogen finding related to our food ingredients businesses. The details of these incidents are provided in Attachment E.



Please note that all of the information provided in this letter (including the attachments) is highly confidential and proprietary to ConAgra. As such, we ask that it be treated as such by the Subcommittee and not be released publicly without first notifying ConAgra.

Should you have any questions regarding this additional information, please let us know.

Very truly yours,

Leo A. Knowles

Senior Vice President

Attachments A-E

ATTACHMENT A

FROZEN

On April 11, 2006, a sample of a burrito product manufactured on line #1 of ConAgra's Compton, CA facility tested positive for Salmonella. The line was immediately shut down, and all product manufactured on the line between documented line clean-up cycles was placed on hold at the facility. The line was then disassembled and thoroughly cleaned. Once cleaned, environmental swabs for microbiological analysis were taken from the line to confirm the absence of Salmonella. Upon restart of the line, no product was released until the results of finished product testing for three consecutive runs confirmed negative for the presence of Salmonella. The product manufactured on April 11, 2006 that was initially placed on hold was ultimately disposed of by landfill. As ConAgra's Compton, CA plant is a USDA-regulated facility, the details of this incident, including the initial findings, subsequent remedial measures, and product disposition, were reviewed at the time with the USDA Inspector-in-Charge (IIC) at the facility.

ATTACHMENT B

GROCERY

In October of 2004, the routine testing for finished product at ConAgra's Sylvester, GA facility confirmed positive findings for Salmonella in certain lots of the peanut butter products manufactured at the facility. The details of these findings and the company's measures to address the situation prior to restart were shared with the Food and Drug Administration (FDA) in connection with the company's recent peanut butter recall; a copy of the February 27, 2007 memorandum from ConAgra to FDA with these details is enclosed with this attachment. Importantly, as ConAgra covered with the Subcommittee during the April 24 hearing, the company follows a hold and release program at its Sylvester plant; namely, no production run is released to the trade until representative product samples are confirmed negative for certain microorganisms, including Salmonella. As such, the company was able to isolate and destroy the potentially impacted product in connection with the October 2004 occurrences. Further, as a result of these occurrences, the company implemented a more extensive finished product testing program at the facility.

Enclosure



To: Jack Douglas, Inspector, FDA

Joe Baca, Director, Office of Compliance, CFSAN, FDA

From: Don Jones, Sr. Director Enterprise Quality and Food Safety

Date: February 27, 2007

Re: Peter Pan Peanut Butter Recall -- Sylvester, GA facility 2004 Salmonella product positives

As discussed, and in response to FDA's request, we are providing documentation of the results of Salmonella testing for two production dates, October 2, 2004 and October 29, 2004, at the Sylvester, GA ConAgra Foods facility.

In summary, ConAgra Foods' routine monitoring for Salmonella in finished product manufactured at its Sylvester, GA facility identified a potential issue for the two production dates noted above. In connection with the company's investigation of each incident, 677 additional product samples where tested, with 22 Salmonella positives found. The results of the additional product testing (which reflects both individual and composite samples) are attached.

In each case, ConAgra Foods was able to isolate the potentially affected finished product and place it on hold at the plant during the testing. Once the additional product testing confirmed the presence of Salmonella, the affected finished product was disposed of in a landfill. Further, the following cleaning process was used to clean the plant following each event:

- Certain accessible areas of the plant were wet cleaned,
 i.e.. the equipment that could be disassembled and taken to the COP "clean out of place" washroom.
- 2) Other open areas were alcohol cleaned.

Closed equipment between the mill and the filler were not wet washed due to concerns of introducing water into the process. The following process was used on the closed equipment after each event:

- 1) Product was emptied from the mill to the filler and destroyed.
- 2) The pipe line was filled again between the mill and the filler with clean product
- 3) Product was emptied from the mill to the filler and destroyed
- 4) The pipe line was filled again between the mill and the filler with clean product
- 5) The finished product was placed on hold and tested. The product was released only after the testing confirmed negative for Salmonella.

Please note that the information provided above and in the attached documents is confidential and proprietary information of ConAgra Foods, and that the documents are stamped as such. Given the confidential and proprietary nature of the documents, they cannot be provided by the Food and Drug Administration (FDA) to any third parties, including in response to any request for such documents or the information contained therein pursuant to a Freedom of Information Act (FOIA) request. Should FDA receive an FOIA request for such documents/information, please promptly inform ConAgra Foods. Otherwise, once FDA has completed its review of the documents, please return them to ConAgra Foods or shred.

Please also note that ConAgra Foods' willingness to provide the attached information in connection with FDA's investigation in this matter is not intended to, and does not, waive any applicable privilege or other legal basis under which the information may not be subject to production. By the production of these documents, ConAgra Foods does not intend to and has not waived the attorney-client privilege or any other protections.

If you have any questions please feel free to call me directly.

ATTACHMENT C

REFRIGERATED

With one exception (covered below), all of ConAgra's positive pathogen findings for its Refrigerated platform are tied to its pudding business. A common potential pathogen that the food industry faces in connection with dairy-based pudding manufacture is *Bacillus cereus*. Because of this possibility, ConAgra has had in place for a number of years an extensive continuous testing and product hold/destruction program at its pudding manufacturing facilities. Based on our knowledge of the industry, we believe that our program in this area is fully consistent with industry norms. The details of this program along with the positive findings for the past 5 years for the three ConAgra facilities that manufacture our pudding products are enclosed with this attachment.

Other than its pudding operations, ConAgra did have one isolated incident involving a positive finding for Salmonella for its Swiss Miss cocoa business in 2003. The potentially affected product was isolated by the company at its production facility at the time and subsequently destroyed. The manufacturing line was then thoroughly cleaned and sanitized before production resumed, and we have not had any reoccurrences since.

Enclosure

Pudding Sterility Testing: ConAgra uses a bioluminescence method for testing sterility in our refrigerated and Aseptic shelf-stable puddings. This bioluminescence method is a significant improvement over the traditional "canners" method for verifying sterility in that it looks for a chemical, ATP, that all living cells use for energy as opposed to looking for signs of microbial growth like a swollen cup, a liquefied cup or a drop in pH. This method is referred to as Lumac after the original contractor we partnered with in the early 1990's to develop this technology.

The highlights of our sterility testing program are to pull a sample from half the filler nozzles every 2 hours (modified from every 4 hours in September 2005), incubate the samples for four days, and run thru the Lumac test protocol. If any of the composite samples indicate bacteria could be present, samples are plated on traditional Petri plates and then tested to see if a pathogen is present. The pathogen of concern in puddings is Bacillus cereus. If the result is negative for a pathogen, a few pallets are nevertheless "carved out" and destroyed around the timeframe of the isolate and the balance of the product is released. If the result is positive for a pathogen (B. cereus is the only pathogen ever detected), the "carve out" for destruction is 2 hours on either side of the isolate (i.e., 4 hours of production in total are destroyed). Further, for Aseptic shelf stable pudding, a new lot is formed from an additional 2 hours worth of production from each side (i.e., before and after) the destroyed product. From this newly created lot, 1100 samples are taken and tested using the Lumac protocol. This new lot is either released or destroyed based on the results of the additional testing (i.e., if no positive pathogen findings, then the lot is released).

This plan has evolved over the years and all changes have been reviewed with our process authority, The Food Processors Association (now GMA/FPA). We believe, based on our knowledge of what other manufactures are doing for sterility testing, that our program using the Lumac method meets or exceeds the industry norm. In addition, the isolation of <u>Bacillus</u> species in Aseptic products is common, and our testing protocol and disposition program meet or exceed the industry standard.

Pathogen History: Three plants within the ConAgra system make Aseptic and Refrigerated puddings. Those locations are as follows: Menomonie, Wisconsin; Waterloo, Iowa, and Rossford, Ohio. The following table is a summary of the pathogen testing by plant. The % statistic in the table is for number of times a <u>Bacillus cereus</u> was isolated versus the number of original cups that were tested.

Pathogen Incident Data -- Refrigerated Platform

Menomonie Waterloo& Rossford Bacillus Cereus Incident Rate Data--Pudding

		F	FY03	F	FY04	Ţ	FY05	Ĺ	FY06	EYO7 (#)	FY07 (thra. 4/22/07)
	Product Type → Swiss Miss Snack Pack Swiss M	Swiss Miss	Snack Pack	1	iss Snack Pack Swiss Miss Snack Pack Swiss Miss	Swiss Miss	Snack Pack	Swiss Miss	Snack Pack	Swice Mice	Spack Pack Swies Miss Spack Book
A out I	# Cups Tested	19,786	2,632	3,475	23.061	2.505	18.853	6.264	7.451	7 7 7 7	15 GOO
(H1)	# B. cereus isolated	0	0	0	0	0	0	0	C	77.7	000.01
	B.cereus Incident Rate	%0	%0	%0	%0	%0	0%	%0	%0	%0	%0
I ino B	# Cups Tested	46,060	7,528	47,646	6.072	39,385	7.724	34.643	10.658	37 740	9/0
(H2)	# B. cereus isolated	2	0		0	ų.	C	C	200	60,7,00	0.000
,	B.cereus Incident Rate	0.0043%	%0	0.0021%	%0	0.0025%	%0	%0	%0	708CUU U	000
	# Cups Tested	200	85 360	89 189		703	GO 6EC	l iii		0.0020	
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(S1)	# b. cereus isolated		18	24	4	w.	9		4		1.4
,	B.cereus Incident Rate	0.02	0.0211%	0.03	.0347%	0.00	0.0087%	0.00	0.0045%	0.0	0.0160%
0000	# Cups Tested			108	08,213	146	146 821	177	177.010	101	101 004
ford	# B. cereus isolated	130	no data	2				30	- F	71	364
יטיטי	B.cereus Incident Rate			00.00	0.0018%	0.00	0.0007%	0.00	0.0006%		Oo.

Menomonie Salmonella Incident Rate--Cocoa Blending & Drier Products

	FY03	FY04	FY05	FY06	FY07 (thru 5/5/07)
Blending Operation	I256 Batch 1310-24Pos Saimonelia sp.***	None detected	None detected	None detected	None detected
Drier	None detected	None detected	None detected	None detected	None detected

^{***} Product retested- one tote bag destroyed all others were negative for salmonella and rel released. The tote and tote bagging equipment were cleaned and sanitized.

No other products in the refrigerated platform isolated a pathogen in finished product during this timeframe.

ATTACHMENT D

LAMB WESTON

ConAgra's Lamb Weston business manufactures specialty potato products at thirteen (13) production facilities that are sold in a frozen state primarily to large commercial customers (e.g., fast food chains). Importantly, these products are not ready-to-eat as supplied by ConAgra, but are fully cooked (by frying, baking, grilling etc.) by ConAgra's customers before being served to consumers. This cooking step entails time and temperature conditions sufficient to kill any microorganisms of food safety concern that may be present in the product (i.e., a "lethality" step).

Nevertheless, ConAgra's Lamb Weston business does not rely solely on the subsequent cooking of its products by customers to address any potential microorganism issue. Rather, the company has in place a "hold and release" program that entails extensive hourly microbiological testing of finished product for overall microbial survey, including certain pathogens. If finished product confirms positive for a microorganism at a level above the company's guideline (based on stringent internal guidelines and/or customer-mandated guidelines), the product is disposed of and not shipped for sale to the customer. This disposal would include the suspect product as well as product produced during previous and subsequent hour codes (leading to the last or subsequent negative test result) as an added measure of food safety.

Of the 13 Lamb Weston production facilities, seven (7) reported results of positive pathogen findings for the past 5 years based on existing company records. The details of these findings are enclosed with this attachment. Most of these are infrequent occurrences that are addressed by regular line cleaning and sanitation measures in place for the processing equipment and all associated food contact surfaces. In the rare instances of a reoccurring pattern of positive test results (which typically take 2-3 days to manifest themselves), a full break in production is made and a thorough cleaning and sanitation of the impacted line is conducted. This is in addition to the disposal of the finished product, as noted above.

Enclosure

ConAgra Foods - Lamb Weston, American Falls, ID

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Lamb Weston, American Falls, Idaho

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ConAgra Foods - Lamb Weston - Boardman, OR

Disposition	Disposition	Disposition	Disposition	Disposed of; Not shipped for sale Disposed of: Not shipped for sale	Disposed of; Not shipped for sale	Not shipped for	Disposed of; Not shipped for sale		Not shipped for	Disposed of; Not shipped for sale		Disposed of; Not shipped for sale	Disposed of; Not shipped for sale	Disposed of; Not shipped for sale		Disposition	Released per specification	Released per specification	Released per specification	Released per specification	Released per specification	Released per specification	Released per specification	Released per specification	Released per specification	Released per specification			
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^{1,2} Composite samples qualitatively "positive"; enumeration yielded non detectable *Listeria monocytogenes*

ConAgra Foods - Lamb Weston, Holly Ridge, NC

Disposition	Disposition	Disposition	Composite samples showed <10 CP	Staph; Product shipped according to specification		Disposed of; Not shipped for sale	Disposed of; Not shipped for sale	Disposed of: Not shipped for sale	Disposed of; Not shipped for sale	Disposed of, Not shipped for sale	Disposed of, Not shipped for sale	Disposed of: Not shipped for sale	Disposed of; Not shipped for sale	Disposed of; Not shipped for sale	Disposed of; Not shipped for sale	Disposed of, Not shipped for sale	Disposed of; Not shipped for sale	Disposed of; Not shipped for sale	Disposition	
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Date Prepared	Date Prepared	Date Prepared	5/5/05 12:00 AM 5/9/05 12:00 AM	5/11/05 12:00 AM	5/11/05 12:00 AM	8/19/05 12:00 AM	8/22/05 12:00 AM 8/30/05 12:00 AM	8/22/05 12:00 AM	8/30/05 12:00 AM	8/22/05 12:00 AM	8/30/05 12:00 AM	8/30/05 12:00 AM	8/23/05 12:00 AM	8/23/05 12:00 AM	8/30/05 12:00 AM	8/30/05 12:00 AM	8/23/05 12:00 AM	8/23/05 12:00 AM	Date Prepared	
Recheck	Recheck	Recheck	No Yes	Yes	Yes	<u>8</u>	Yes Vec	Xes	Yes	8	Recheck									
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Listeria Check Date None	Salmonella Check Date None	CP Staph Check Date	5/4/05 11:00 PM 5/4/05 11:00 PM	5/4/05 12:00 AM	5/4/05 10:00 PM	8/19/05 8:00 AM	8/19/05 8:03 AM	8/19/05 8:04 AM	8/19/05 8:26 AM	8/19/05 9:00 AM	8/19/05 9:00 AM	8/19/05 9:28 AM	8/19/05 9:29 AM	8/19/05 10:02 AM	8/19/05 10:04 AM	8/19/05 10:29 AM	8/19/05 10:31 AM	8/19/05 10:31 AM	TBDNA Staph Check Date	None

ConAgra Foods - Lamb Weston, Pasco, WA

Disposition	Disposition	Disposition	Disposition
Check value	Check value	Check value	Check value
Date Prepared	Date Prepared	Date Prepared	Date Prepared
Recheck	Recheck	Recheck	Recheck
Sample # Recheck	Sample # Recheck	Sample # Recheck	Sample # Recheck
Report #	Report #	Report #	Report #
Listeria Check Date None	Salmonslis Check Date None	CP Stoph Check Date None	TRIDNA Stapin Check Date None

Disposed of; Not shipped for sale

Check Value

Listeria - Independent (Third Party) Laboratory Testing
Check Date Time Recheck
2/9/2007 15:00 thru 18:59 Yes

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ConAgra Foods - Lamb Weston, Quincy, WA

	Disposition	Disposed of Not shipped for sale	Disposed of Not shipped for sale	Disposed of Not shipped for sale	Disposed of, Not shipped for sale	Disposed of, Not shipped for sale	Disposed of, Not shipped for sale			Disposed of, Not shipped for sale	Disposed of Not shipped for sale				Disposed of, Not shipped for sale			Disposition			Disposition	Product inadvertently shipped	Product inadvertently shipped	Product inadvertently shipped	Product inadvertently shipped		Disposition	
	Check value	Negative	Positive	Positive	Positive	Positive	Positive	Negative	Negative	Negative	Negative	Positive	Positive	Negative	Positive			Check value			Check value	9	20	20	20		Check value	
	Date Prepared	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/30/06 12:00 AM	1/10/06 12:00 AM			Date Prepared	•		Date Prepared	5/19/05 12:00 AM	1/19/06 12:00 AM	1/19/06 12:00 AM	1/19/06 12:00 AM		Date Prepared	•
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Listeria	Check Date	1/5/06 11:09 AM	1/5/06 11:16 AM	1/5/06 11:25 AM	1/5/06 11:37 AM	1/5/06 11:41 AM	1/5/06 11:47 AM	1/5/06 11:55 AM	1/5/06 12:13 PM	1/5/06 12:27 PM	1/5/06 12:35 PM	1/5/06 12:43 PM	1/5/06 12:50 PM	1/5/06 12:58 PM	1/5/06 1:00 PM	Calmanula	Salmonella	Check Date	None	CP Staph	Check Date	5/17/05 11:50 PM	1/18/06 7:00 AM	1/18/06 3:18 PM	1/19/06 1:30 AM	TBDNA Staph	Check Date	None

ConAgra Foods - Lamb Weston, Richland, WA

Disposition	Disposition	Disposition Product inadvertently shipped Product inadvertently shipped	Disposition
Check value	Check value	Check value 60 40	Check value
Date Prepared	Date Prepared	Date Prepared 1/17/05 12:00 AM 1/17/05 12:00 AM	Date Prepared
ort # Sample # Recheck	Recheck	Recheck No No	Recheck
Sample #	ort# Sample# Recheck	Report # Sample # Recheck 197 4 No 198 25 No	Report # Sample # Recheck
Report #	Report #	Report # 197 198	Report #
Listeria Check Date None	Salmonella Check Date None	CP Staph Check Date 1/13/05 1:00 AM 1/14/05 4:08 PM	TBDNA Staph Check Date none

ConAgra Foods - Lamb Weston, Twin Falls, ID

Disposition Disposed of; Not shipped for sale Disposed of; Not shipped for sale	Disposition	Disposition	Disposition Disposed of; Not shipped for sale Disposed of; Not shipped for sale
Check value Positive Positive	Check value	Check value	Check value 70 40
Date Prepared 5/12/05 12:00 AM 5/17/05 12:00 AM	Date Prepared	Date Prepared	Date Prepared 4/14/04 12:00 AM 4/15/04 12:00 AM
Recheck No Yes	Recheck	Recheck	Recheck No Yes
Sample # 22 41	Sample #	Sample #	Sample # 50 59
Report # 316 316	Report #	Report #	Report # 284 284
Listeria Check Date 5/12/05 10:00 5/12/05 10:00	Salmonella Check Date None	CP Staph Check Date None	TBDNA Staph Check Date 4/9/04 15:46 4/9/04 15:46

ATTACHMENT E

FOOD INGREDIENTS

There were a few instances of positive pathogen findings involving ConAgra's food ingredients businesses.

At ConAgra's Las Cruces, NM facility, the company processes capsicums and specialty peppers from their raw agricultural state to a dried and ground finished product. While raw agricultural commodities are a common carrier for microorganisms, the processing area is dry and does not support the growth of any microorganism on the equipment. However, the company samples and tests each lot of finished product manufactured at the facility for certain microorganisms, including Salmonella. Consistent with the company's other "hold and release" programs, finished product is released to the trade only after the specific lot confirms negative for the microorganisms tested. If the lot tests positive and cannot be further processed (e.g., by irradiation or ETO treatment) to destroy the pathogen, the lot is destroyed. For the past 5 years, ConAgra has had two instances where product was destroyed due to positive Salmonella findings. Specifically, on March 12, 2004, three lots of product (totaling approximately 15,000 pounds) were destroyed, and on September 29, 2006, one lot of product (3,000 pounds) was destroyed.

At ConAgra's Cranbury, NJ facility, the company manufactures concentrated beef and chicken broths that are used for commercial food ingredient applications. In the past 5 years, two lots of product were destroyed due to positive *Listeria monocytogenes* test results where the product could not be further processed to destroy the pathogen. The specific instances occurred close in time (specifically, on June 2 and 8, 2005), and appropriate remedial measures were immediately identified and put in place to prevent any reoccurrence. There have not been any similar instances since.

Finally, at ConAgra's Modesto, CA facility, the company receives finished food ingredients from foreign suppliers that are relabeled without further processing for commercial sale. The company tests each incoming lot of material for various microorganisms of concern. In the past 5 years, the company has rejected ten lots of product (for a total of approximately 230,000 pounds) for positive pathogen findings. The lots were either destroyed or returned to the supplier.